Everlasting Recipes

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Scones

Scones are so easy to make and so delicious to eat — especially hot from the oven, with jam and lashings of cream! This recipe with yoghurt produces a wonderful light texture.

2 cups plain flour

3tsp baking powder

55g butter, cold

125ml plain or Greek yoghurt

1 egg

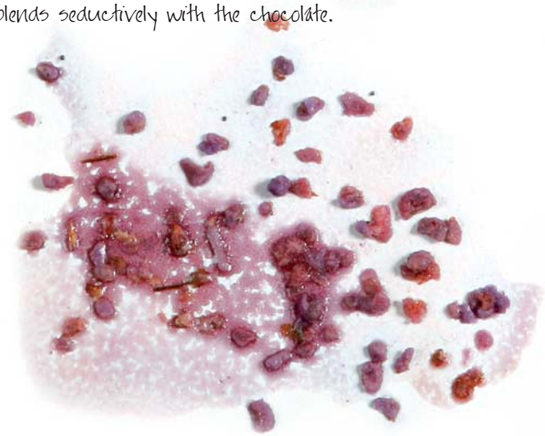
1 beaten egg (optional)

Turn on oven at 220°. Prepare a lined baking tray.

Sieve all dry ingredients into a large bowl. Cube the butter and with a knife, slice it into the flour for a bit. Now rub in remaining butter with fingers till crumbly. Beat together egg and yoghurt. Make a well in the centre of the crumbs and slowly add yoghurt mixture — using a sharp knife to mix all together. If a bit too dry add up to 30ml cold water. When soft and spongy turn out onto floured surface and knead for a while, then roll out to about 2.5cm thick and cut into rounds with serrated pastry cutter, or roll to batons and using opposing diagonals cut into triangles. Brush with beaten egg (if desired) and bake for 10—15 minutes. Eat warm, served with your favourite jam and clotted cream for tea (or any other time).

Red Wine Chocolate Cake

The best thing about this cake is that it has over half a bottle of red wine in it — meaning you have the other half left to drink as you merrily bake away. The result is also stunning as the wine flavour remains and blends seductively with the chocolate.



Cake

175g butter, softened

250ml sugar

2 extra large eggs

5ml vanilla essence

500ml flour, sifted

125ml cocoa powder, sifted

6ml bicarbonate of soda

310ml decent quality red wine

150ml water

Ganache

300g dark chocolate 85%+, in pieces

150ml double cream

Violet crystals for decoration

Heat oven to 180°. Grease and line one 23cm cake or donut tin. Cream butter and sugar till light and fluffy. Beat in eggs one at a time. Add vanilla and beat for 1 minute. Mix wine with water. Sift dry ingredients and add alternate dry and wine mixture together till a smooth batter. Bake for 50—60 mins (or till cake springs back when pressed in the middle)

Ganache

Melt chocolate slowly over boiling water, remove from heat and stir in cream — when almost cool spread over cake. Sprinkle with violet crystals if available for an ultra cool look.

En—hic—joy

Jam Tart

Making jam tart is easy as pie, and I unashamedly take the cheats way out – bottle of jam and packet pastry. The fiddly bit comes when trying to lattice the top – this too can be overcome by owning a lattice wheel – it's done in one roll.

2 x 375g packets of ready made shortcrust pastry, thawed

Jar of jam of your choice, about 340g. Raspberry with pips is good

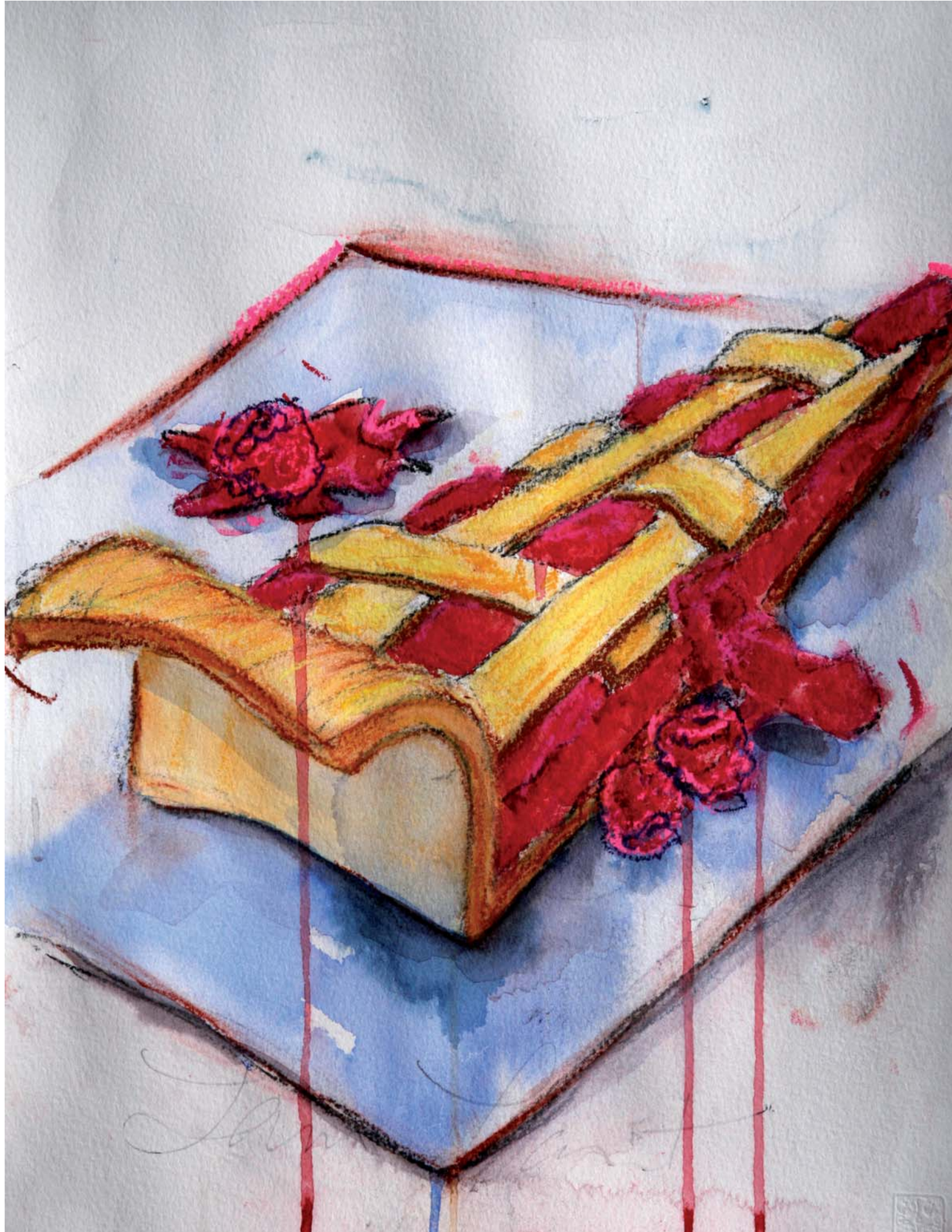
Fruit for decoration

Milk for brushing

Set oven to 220°.

Line a pie dish with the first packet of pastry, trimming as necessary.

Fill pie shell with jam to your taste.

Cut the second packet of pastry into strips, beginning in one corner lace two pastry strips across the pie. Continue round the edge till covered. Alternatively roll your prized lattice wheel over the flat piece of pastry and plonk it on top of the tart. Fork gently round the edges to seal the two pieces of pastry. Brush with milk and bake for 25 minutes, or when crust turns golden brown.

Serve with fruit and fresh cream. Don't eat when freshly baked as the jam retains heat.