

RECIPES 2026



Recipe for Bread Pudding

12x8 in Baking Tin

- 500g Bread, crusts removed
- 600ml whole milk
- 100 grams Butter
- 500grams dried fruit
- 150g grams light brown sugar
- 2 Tablespoons mixed spice
- 2 Tablespoons Demerera Sugar (For sprinkling on top)

1. Cut bread into cubes
Place into a large bowl and pour in the 600ml milk
2. Stir well, then place aside for a few minutes to soak up the milk
3. Whilst soaking, preheat oven 170c fan / 190c / 375f / gas 5 and line tin with Baking paper
5. Bake in the middle of the oven at 170c fan / 190c / 375f / gas 5 for 1 hour
Sprinkle remaining Demerera sugar on top Cut 6 equal pieces

1. Cut bread into cubes
Place into a large bowl and pour in the 600ml milk

Stir well, then place aside for a few minutes to soak up the milk

2. Whilst soaking, preheat oven 170c fan / 190c / 375f / gas 5 and line tin with Baking paper

Give the bread a good stir until Broken down and stodgy

4. Melt 100g Butter, whisk 2 large eggs
Add melted butter, eggs 500g dried fruit, 2 tablespoons mixed spice and 150g light brown sugar to the bread mixture

5. Bake in the middle of the oven at 170c fan / 190c / 375f / gas 5 for 1 hour
Remove from oven, check to see if cooked using a skewer
Sprinkle remaining Demerera sugar on top



Recipe for Lemon Drizzle Cake

To make 6 pieces

- 225g softened butter
- 225g caster sugar
- 275g self raising flour
- 2 level teaspoons Baking Powder
- 4 Large eggs
- 4 Tablespoons milk
- Finely grated rind of 2 lemons

For the crunchy topping

Preheat oven to 160c / 140c Fan / Gas 3.
Grease a 12x9 traybake or roasting tin.
Line with Baking paper

Measure all ingredients into a bowl and turn mixture into the prepared tin level with a spatula

Bake for 35 to 40 mins or until the cake Has shrunk from the sides of the tin

To make the crunchy topping, mix the Granulated sugar with the lemon juice. In a small bowl, spoon the mixture over the Traybake Atil it's all warm. Cut into squares when cooled. Put 6 pieces on a plate.



Recipe for Moist Apple Cake

Maximum size 8 inch plate

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- 225g plain flour
- ½ level teaspoon salt
- ½ level teaspoon Bicarbonate Soda
- 100g butter or marg
- 225g caster sugar
- 2 medium cooking apples peeled, cored and chopped
- 50g seedless raisins
- 50g walnuts, chopped
- 2 Eggs, beaten
- 1 teaspoon vanilla Essence
- Icing Sugar

1. Grease a shallow 8 inch round tin
Line with greaseproof paper

2. Sift the flour, salt, and Bicarbonate Soda
And rub in the fat until the mixture resembles Breadcrumbs

3. Stir in the sugar, apples, walnuts and Seedless Raisins

4. Make a well in the centre and pour in Vanilla Essence, and beaten egg and Work the dry ingredients into the liquid

5. Pour the mixture into the prepared tin and Bake at 170c / 325f / mark 3 for about 1½ hours
Or until the cake is golden brown.

Cool on a wire rack. When cold, place a doily on top and Sprinkle with icing sugar

