

Chocolate Brownies

125 g unsalted butter
100 g good-quality dark chocolate
40 g cocoa powder, sifted
35 g plain flour, sifted
 $\frac{1}{2}$ teaspoon baking powder
180 g caster sugar
2 eggs

40 g chopped nuts (optional)

Method

- Preheat your oven to 180°C/gas 5 and line a square baking tin with greaseproof paper.
- In a large bowl over some simmering water, melt the butter and the chocolate and mix until smooth.
- In a separate bowl beat the eggs and sugar together.
- Pour the chocolate mixture into the egg mixture slowly while stirring.
- Sieve the cocoa powder, flour and baking powder in and gently fold in to the mixture.
- Pour your brownie mix into the baking tray, and place in the oven for around 25 minutes.



Swiss roll

3 eggs

75g plain flour

75g caster sugar

2 tbsp strawberry jam

Method

- Set the oven to 220°C / Gas 7
- Line a Swiss role tin
- Whisk eggs and sugar in a clean bowl until an 8 can be drawn.
- Sieve in the flour and gently fold it into the mixture.
- Pour mix into the tin and bake for 7 - 9 minutes
- Remove from the oven and place on sugared baking parchment.
- Spread with the jam.
- Roll the Swiss role and trim the edges.



Victoria Sponge Recipe

3 eggs
150g self raising flour
150g caster sugar
150g soft margarine or butter
2 tbsp strawberry jam
 $\frac{1}{2}$ tsp icing sugar (optional)

Method

- Heat the oven to 180°C/Gas 5
- Grease and line 2 x 6" sandwich tins
- Cream together the sugar and margarine until pale and fluffy.
- Whisk the egg with a fork, in a measuring jug and add a little at a time, mixing well with each addition.
- Sieve the flour and fold in, until a soft dropping consistency.
- Divide the mixture evenly between the tins.
- Smooth the top with a palette knife.
- Bake for 20-30 minutes.
- Allow to cool on a cooling rack before spreading jam on one side.
- Place other half on top and dust with icing sugar.



Rock Buns

200g Plain flour

2tsp baking powder

100g butter (diced)

75g Demerara or brown sugar

100g sultanas

25g glace cherries

1 egg

2 tbsp milk



Method

1. Prepare food handler and Pre-heat oven 200°C/Gas 6.
2. Line a baking tray.
3. Sieve the flour and baking powder into a bowl.
4. Add the diced butter and rub together until the mixture resembles biscuit crumbs.
5. Stir in the sugar, sultanas and cherries with a knife.
6. Add the beaten egg and milk to the mixture and mix to form a soft dough.
7. Spoon 6 mounds of mixture onto the baking tray (space them well apart to allow them to grow whilst baking)
8. Bake for 20 min's until firm when pressed
9. Place onto a cooling rack and sprinkle with sugar.