

Gingerbread



Preparation Time: 15 minutes

Cooking Time: 7 minutes

Serves: about 15 biscuits

Ingredients

- 70g golden syrup
- 125g butter
- 125g caster sugar or (as we used) soft brown sugar
- 250g plain flour
- 1 teaspoon baking powder
- 15g ground ginger
- 1 egg

Method

- 1.- Heat the oven to 180°C.
- 2.- Weigh out all of the ingredients into a large mixing bowl.
- 3.- Thoroughly mix all of the ingredient together, making sure there are no lumps, until it becomes a smooth, uniform dough.
- 4.- Roll out the dough to a thickness of about ½cm on a floured work surface.
- 5.- Using a pastry cutter cut out biscuits and put them onto a baking tray lined with a sheet of greaseproof paper or silicon matting. (We decided to make gingerbread men but you could make simple round biscuits using a normal pastry cutter or squares by cutting it with a knife or stars, Christmas trees or gingerbread women)
- 6.- Put the baking tray into the oven for about 7 minutes. You should keep an eye on them to make sure they don't get too dark.

7.- When they are cooked, remove them from the oven and allow them to rest on the baking tray for 5 minutes before transferring them to a wire rack to cool to room temperature.

8.- When they are cool, either serve them as they are or decorate them in any way you want using icing or chocolate and a small piping bag.



Cherry Christmas Cake



Ingredients

- 225g caster sugar
- 225g butter
- 2 eggs
- 115ml orange juice
- 225g plain flour
- 1 teaspoon baking powder
- 330g sultanas
- 225g halved glace cherries

Method

Prep:30min › Cook:2hr30min › Ready in:3hr

1. Preheat oven to 150 degrees C. Grease a 23cm x 13cm (9 x 5 inch) loaf tin and line with greaseproof paper.
2. Cream butter or margarine and sugar together until light and fluffy. Add beaten eggs and orange juice and mix well.
3. Sift flour and baking powder. Reserve 75g of flour mixture and toss with sultanas and cherries (this will keep them from sinking to the bottom of the cake). Add the rest to the mixture and blend. Then add floured raisins and

cherries to dough and mix until just combined. Pour mixture into prepared tin.

4. Bake in preheated oven for 2-1/2 hours. It'll taste best if you don't serve until several days old. Wrap the cake in cling film or foil and store in a biscuit tin.



Banoffee pie

Ingredients

For the base:

- 100g butter, melted
- 250g digestive biscuits, crushed



For the caramel:

- 100g butter
- 100g dark brown soft sugar
- [397g can condensed milk](#)

For the top:

- 4 small bananas
- 300ml carton whipping cream, lightly whipped
- grated chocolate

You will also need...

20cm loose-bottomed cake tin, greased

1.-Tip the biscuit crumbs into a bowl. Add the butter and mix in. Spoon the crumbs into the base and about halfway up the sides of the tin to make a pie shell. Chill for 10 minutes.

2.-Melt the butter and sugar into a non-stick saucepan over a low heat, stirring all the time until the sugar has dissolved. Add the condensed milk and bring to a rapid boil for about a minute, stirring all the time for a thick golden caramel. Spread the caramel over the base, cool and then chill for about 1 hour, until firm or until ready to serve.

3.-Carefully lift the pie from the tin and place on a serving plate. Slice the bananas; fold half of them into the softly whipped cream and

spoon over the base. Decorate with the remaining bananas and finish with the grated chocolate.

Make sure that you really boil the filling for at least 1 minute to be sure it sets to a perfect squidgy caramel.

