

Summer fruit tiramisu

Ingredients:

4oz/110g Mascarpone

¾ pint / 425ml good quality raspberry yoghurt (Onken or Organic Variety)

icing sugar, sifted

2 x 150g punnets of raspberries

20 sponge fingers

Muscat Wine (optional) – I use Muscat de Beaunes de Venise (about £6 little bottle in Tesco)

Directions:

- Beat the mascarpone until soft
- Stir in the raspberry yoghurt, taste, and if necessary sweeten with a little icing sugar
- Stir in half the raspberries
- Place 10 of the sponge fingers in a shallow dish and sprinkle over a little of the Muscat wine, if it is being used
- Spread over half the yoghurt and mascarpone mixture
- Layer up another 10 sponge fingers and sprinkle over a little more Muscat wine
- Spread over the remaining yoghurt mixture
- Cover with cling film and place in fridge for 12-24 hours
- To serve put the rest of the raspberries on top and dust lightly with icing sugar.

Rachel and Susannah Linger

Butterscotch tart

This recipe will fill two pastry cases. I usually buy a shortcrust pastry case from the supermarket, much easier than making it from scratch.

Ingredients:

80g flour

320g demerera sugar

6oz milk

320g butter

I use two pastry cases for this filling

Directions:

- Melt the butter and sugar add in the milk, on a medium heat, whisk together
- Slowly add in the flour, whisking, keep boiling and whisking until it is thick enough to cover the back of a spoon
- Pour into pastry cases and leave to cool
- Put in fridge to set

Michelle and Riley Bates

Banana bread

Ingredients:

2 ripe bananas

0.5 tsp vanilla

175g margarine/butter

225g sugar (I use less, otherwise it is very sweet)

275g self raising flour

0.5 tsp salt

0.5 spoon bicarbonate of soda

3 eggs

Directions:

- Preheat the oven to 170C
- Grease a 20cm x 12.5cm/8in x 5in loaf tin, alternatively cup cakes can also be made.
- Mash the bananas and add the vanilla
- In a separate bowl, cream the butter (melted) and the sugar together until it is light and fluffy
- Add the flour, salt, bicarbonate of soda, eggs and mix it all together
- Pour the mixture into the tin
- Bake for an hour
- Enjoy!

Linda and Ian Du Toit

Auntie Pauline's honey curried chicken

Ingredients:

¼ lb clear honey

2 desert spoons of curry powder

Glass white wine

1/3 pint mayonnaise

4 tbsp mixed chutney (2 mango, 2 tomato)

1/3 pint double cream

4 ½ lb chicken

Directions:

- Cook and cut up chicken
- In a separate pan melt honey, add chutney and curry powder
- Simmer for about 10 mins, add wine, stir well and remove from heat
- Beat together cream and mayonnaise, then add to mixture
- Pour over chicken
- Either serve warm or leave to go cold

Great with rice!

The Tolley family

The easiest lemon dessert ever!!!

Ingredients:

600mls double cream

140g caster sugar

Juice and zest of 2 large lemons

Directions:

- Heat double cream and sugar, gently bringing to the boil
- Simmer for 3 minutes
- Reduce heat, add zest and juice of lemons
- Whisk well
- Pour into dishes or into shot glasses
- Chill and enjoy

Vicky and Lucy Wilson

Stilton and walnut wholemeal loaf

Ingredients:

110g strong white flour

400g wholemeal flour

10g salt

20g yeast

50g butter, softened

300ml water

100g crumbled stilton

125g chopped walnuts

Directions:

- Put flours, salt, yeast and butter in a bowl and mix
- Add the water a little at a time to gradually incorporate all the ingredients into a dough that can be handled
- Turn the dough out onto a floured surface and knead for 10 minutes
- Put back in the bowl and cover with a clean tea towel and leave to rise for one hour
- Add the walnuts and stilton and mix
- Preheat oven to 200°C
- Divide into 3 equal parts and roll into long sausage shapes
- Plait the three pieces together and join the ends
- Leave to rise again for one hour on a baking tray
- Bake the loaf for 30 minutes

Liam, Nathan and Kerry Guest

Sticky lemon cake

Ingredients:

Cake

100g (4oz) butter, softened

100g (4oz) caster sugar

2 large eggs

100g (4oz) self raising flour

Grated rind and juice of half a lemon

1 ½ tablespoons of sifted icing sugar

Icing

50-75g sifted icing sugar

Juice and finely grated rind of half a lemon

Directions:

- Preheat oven to gas mark 3 / 160°C
- Grease and line a 7inch round tin
- Beat butter and sugar until light and fluffy
- Beat in eggs one at a time and whisk hard after the addition of each one
- Fold in the flour and rind and mix well
- Pour into the tin and bake for 45 minutes or until a skewer comes out clean
- Mix the icing sugar and lemon juice together
- Remove the cake from the oven, make several holes in the top of the cake and pour over the sugar and lemon juice mixture
- Leave the cake in the tin until it is cold and then turn out onto a plate
- Mix together the icing sugar, rind and lemon juice and pour over the cake

Felicity Mary and Clare Parish

Country cake

Ingredients:

6oz granulated sugar

6oz margarine or butter

8oz dried fruit (whatever you like; currants, dried citrus peel etc)

8oz self raising flour

2 to 3 eggs

1 teaspoon of milk

Directions:

- Preheat oven to gas mark 5
- Grease and line a 8 – 9inch tin (preferably a spring form tin)
- Mix together sugar and margarine / butter until nice and creamy
- Add half the dried fruit, flour and one egg and mix
- Add the remaining fruit, flour and egg and one teaspoon of milk and mix again
- If the mixture is still quite dry, either add a little more milk or another small egg
- Pour into the tin and bake for 1 ½ hours on the middle shelf

Mr and Mrs Parish