

Easy Bakes for Christmas

Brack (a fruit loaf made with hot tea)	
<p>You will need -</p> <p>200g sultanas 100g raisins 100g currants 150g demerara sugar 125ml hot tea 1 egg 200g self raising flour</p>	<p>Method - note - the first part is done the day before baking</p> <p>Mix together the dried fruit, sugar and hot tea Cover and leave over night Next day add the egg and beat well in Then stir in the flour Put into a well greased loaf tin and bake for 1hr 30 minutes to 1hr 45minutes at gas 3 or 160C or 325F depending on what type of oven you have</p>
Granny Loaf	
<p>You will need -</p> <p>200g self raising flour Half teaspoon salt 25g brown sugar 50g chopped walnuts 75g sultanas 1 tablespoon (15ml) golden syrup 125ml milk</p>	<p>Method -</p> <p>Place all dry ingredients into a bowl adding the walnuts and fruit Beat into a soft mix with milk and syrup Put into a well greased 15 cm (6in) round tin Bake at gas 4 or 190C 375F for 45 minutes Brush with a sugar glaze whilst still hot</p>
Apple Dumplings - a different pud for Christmas	
<p>You will need -</p> <p>200g made short crust pastry 4 medium cooking apples peeled and cored 50g brown sugar 50g mixed dried fruit</p>	<p>Method -</p> <p>Quarter the pastry and roll out into four rounds Stand one apple on each round of pastry Fill the cores with a mix of sugar and fruit Draw the pastry around the apple seal, up ends with a little water Place on a tray and bake at 190C or 375F gas 5 for 39 - 40 mins Dust with a little caster sugar and serve with custard or cream</p>
Treacle Scones	
<p>You will need -</p> <p>200g self raising flour 5ml (one teaspoon) ground ginger 2-5ml (half teaspoon) mixed spice 50g margarine 15ml (1 tablespoon) black treacle 4x15ml spoons milk</p>	<p>Method -</p> <p>Sieve dry ingredients into a bowl Heat the margarine and treacle until melted and stir into flour Add milk to make a soft dough Turn onto a floured board and knead lightly Divide the dough in half Roll each piece into a circle 1 cm thick Cut each piece into four triangles Bake at 200C 400F or gas 6 for 12 to 15 minutes</p> <p>These are great served warm with butter</p>