

What's cooking?

Marmalade Cake

Ingredients

100g self-raising flour
½ tsp mixed spice
50g soft butter
50g caster sugar
1tbsp marmalade
1tbsp orange juice
2 heaped tbsp. raisins
2tbsp milk
1tbsp demerara sugar

Instructions

Rub together the flour and butter in a bowl.
Add the caster sugar and mixed spice to the flour along with the raisins.
In a separate bowl, add the marmalade, orange juice and milk and stir together.
Pour the wet mixture into the dry ingredients bowl and stir well till combined.
Pour the mixture into a 400ml tin and sprinkle the top with demerara sugar.
Bake in the oven 180°C (fan) / Gas 4 for 30-35 minutes.

What's cooking?

Cheese and Onion Loaf

Ingredients

4 spring onions (sliced)
65g white self raising flour
65g wholemeal self raising flour
65g cheddar cheese
½ tsp baking powder
¼ tsp salt
½ tsp mustard powder
½ egg
50ml Milk

Instructions

Fry the spring onions in butter until soft and leave to cool.
Measure the flours, baking powder, salt and mustard powder into a bowl.
Add the grated cheese and spring onions to the bowl and mix together.
In a cup mix the egg and milk together.
Pour the mixture into the dry ingredients and stir together.
Bring the dough together on a floured surface and shape into a round loaf.
With a knife score the dough into wedges.
Brush the loaf with egg.
Bake for 20-25 minutes in a pre-heated oven (200C/Gas 6) until brown.