

# Victoria Sandwich Cake:

## Ingredients:

- 125g Soft Margarine
- 125g Caster Sugar
- 125g Self Raising Flour
  - 2 eggs
  - 2tbsp Jam
  - Icing Sugar

## Equipment:

- Mixing Bowl
- Cake Tins
- Hand Whisk
  - Sieve
  - Spatula

## Method:

1. Pre-heat oven to 170°C
2. Line and grease 2 cake tins
3. Sieve the flour into the bowl, add all other ingredients
4. Whisk together until light and fluffy
5. Evenly divide the mixture between 2 cake tins
6. Bake in the oven for 15 - 20 minutes
7. Once cooked remove cakes from oven and place on wire cooling rack. Remember to remove the paper.
8. When cakes are cool sandwich together with jam and sieve icing sugar on top.



# Sausage Rolls

## Ingredients:

- Ready Made Puff Pastry
- 200g Sausage Meat
- 1 Egg (beaten)

## Equipment:

- Rolling Pin
- Flour Dredger
- Spreading Knife
- Pastry Brush
- Baking Tray
- Small Bowl

## Method:

1. Pre-heat oven 220°C/Gas 7
2. Roll out pastry to rectangle (30cmx25cm)
3. Cut in half lengthways
4. Roll out sausage meat - same length as pastry
5. Place on pastry
6. Brush the edges of pastry with water to seal them
7. Cut into 5cm length, mark the tops with a knife and brush with a beaten egg
8. Place on baking sheet and cook in oven for 20 minutes until golden brown.



# Scones

## Ingredients:

- 250g Self Raising Flour
- 50g Sugar
- 50g Margarine
- 50g Dried Fruit
- 125ml Skimmed Milk

## Equipment:

- Baking Sheet
- Large Bowl
- Rolling Pin
- Knife
- Flour Dredger
- Cutter
- Cooling Rack

## Method:

1. Light oven 220°C and grease baking sheet
2. Put Flour into large bowl
3. Rub the margarine and sugar into flour
4. Add the dried fruit
5. Mix in the milk quickly using a knife
6. Bring together with fingertips and place onto a floured surface
7. Roll out to 2cm thick, cut into 6-7 scones
8. Place on baking sheet and bake in the oven for 10 minutes until well risen and golden brown



# Melting Moments:

## Ingredients:

- 125g Plain Flour
- 100g Soft Margarine
- 50g Caster Sugar
- 1tsp Vanilla Essence
- 50g Rolled Oats
- Glace Cherries to decorate

## Equipment:

- Baking Tray
- Large Glass Bowl
- Wooden Spoon
- Teaspoon
- Fork
- Cooling rack

## Method:

1. Light oven 180°C, collect ingredients and equipment
2. Cream margarine and sugar, add vanilla essence until smooth
3. Stir in flour and mix well
4. Divide the mixture into about 12 pieces
5. Roll each piece into a ball and place evenly on baking tray
6. Flatten each biscuit with the fork
7. Place a cherry on the top of each biscuit
8. Bake for 15 minutes and place on a wire rack to cool

