

Oldmachar Does Bake Off



Activities Week

Recipe Collection



Irish Soda Bread

Ingredients

250g plain white flour
250g plain wholemeal flour
100g porridge oats
1 tsp bicarbonate of soda
1 tsp salt
25g butter cut into pieces
500ml buttermilk

Method

1. Preheat the oven to 200C/gas 6/fan 180C
2. Dust a baking sheet with flour
3. Mix the dry ingredients in a large bowl
4. Rub in the butter
5. Pour in most of the buttermilk and mix it with a round bladed knife or your fingertips
6. Continue adding the buttermilk until you have a sticky dough
7. Tip the dough out onto a lightly floured surface, shape it into a ball and flatten it slightly with the palm of your hand
8. Work quickly as the bicarbonate and buttermilk will be reacting producing valuable bubbles!!
9. Put the dough on the floured baking sheet and score it with a sharp knife into quarters. Cut deeply, almost, but not quite through to the base
10. Bake for 30 - 35 mins until the bottom of the loaf sounds hollow when tapped
11. Leave to cool on a wire rack

Soft White Dinner Rolls

Ingredients

500g plain flour
3tsp rapid rise yeast
 $\frac{1}{2}$ tsp salt
1tbsp caster sugar
375ml milk
25g butter

Method

1. Combine the flour, yeast, salt and sugar in a large mixing bowl
2. Put the milk and butter into a saucepan and heat until the milk is warm and the butter is melting
3. Pour the warm liquid into the dry ingredients and mix with a spoon or fork to make a rough dough. Add a little more flour if the dough appears too wet
4. Tip the dough out and knead until you have a smooth, silky ball
5. Put the dough back into the bowl, cover with cling film and leave for an hour to double in size
6. Once risen punch the air out of the dough and tip it onto a floured surface
7. Now you are ready to shape the rolls, pull off a piece about the size of a ping pong ball and roll it into a ball
8. Alternatively shape them however you fancy!! Cottage roll, plait, hedgehog.....
9. On a greased or lined baking sheet position the rolls about 1cm apart (once they have risen they will be almost touching)
10. Cover with a tea-towel and leave to rise again and switch on the oven to gas mark 7/220oC/425oF
11. Bake the rolls for 15 mins till they are golden brown and joined together
12. Remove them from the tray and leave to cool on a cooling rack or serve straight away with lashings of butter

Cinnamon Buns

Ingredients

135ml lukewarm water
¼tsp dried yeast
30g granulated sugar
300g strong white bread flour
Pinch of salt
85ml warmed milk (hand hot)
35g unsalted butter at room temp

Filling

60g unsalted butter, at room temp
125g dark brown sugar
1tsp ground cinnamon
¼tsp ground ginger
Pinch of nutmeg
Pinch of cloves

Glaze

1tbsp apricot jam
1½tbsp water

Method

1. Measure the water into a jug, stir in the yeast and 10g of sugar, leave to the side
2. Mix the flour, salt and 20g sugar in a large bowl with your hands
3. Add the butter and mix well
4. Add the milk and yeast solution to the bowl and mix well to form a sticky dough
5. Turn the dough out onto a well-floured surface and with well-floured hands knead for about 5mins until the dough becomes smooth and elastic (springing back into shape when touched)
6. Leave the dough to rise whilst you organise the filling
7. In a small bowl mix the brown sugar and all the spices together
8. After ten minutes roll the dough into a rectangle measuring 30 x 20cm
9. Spread the butter evenly over the surface leaving an edge measuring about 2cm along the long edge nearest you
10. Spread the sugar mixture over the butter

11. Starting from the top (long edge furthest from you) roll up the dough towards you enclosing all the filling
12. Brush the bottom edge with a little water to make the dough stick together
13. Cut the roll into 5cm lengths and place in a lined baking tray
14. Cover and leave for 40mins
15. Switch the oven on to 180oC/gas mark 4
16. Bake in the oven for 18-20mins until golden brown
17. Mix the apricot jam with the water and brush over the hot buns to glaze them

*****For an even tastier result you could spread them with the cream cheese icing**

Cream Cheese Icing

Ingredients:

65g cream cheese
150g icing sugar, sifted
40g unsalted butter at room temp
Grated zest of 1 orange

Method:

1. Place all the ingredients in a mixing bowl and beat until they are thoroughly combined and the icing is smooth and pale
2. Keep this icing in the fridge as it contains cream cheese if not using it all at once

Pizza Dough

Ingredients:

500g strong white flour
1 x 7g sachet fast action yeast
10g salt
325ml luke warm water
40ml olive oil

Topping:

Tomato sauce (homemade or shop bought)
Mozzarella cheese
Toppings of your choice

Method:

1. In a large bowl add the flour yeast and salt (make sure the salt and yeast are on opposite sides!)
2. Add the water and oil and combine into a dough
3. Knead the dough vigorously for a good 10mins until it is really stretchy and smooth
4. Place the dough back in the bowl, cover with cling film and leave for 1 - 1½ hours or until doubled in size
5. **Preheat the oven to 240oC/gas mark 9**
6. Once rested divide the dough into four equal pieces (you could wrap any spars pieces and put them in the freezer for future use)
7. Using plenty of flour roll the dough into a flat sheet making it as thin or thick as you would like
8. Spread on your sauce, add the cheese and your choice of toppings
9. Slide the pizza onto the hot baking tray and bake for 5 - 15 mins depending on the thickness of your base
10. Enjoy

Chocolate Beet Muffin

Ingredients:

175g plain flour
75g cocoa powder
1½tsp baking powder
½tsp ground cinnamon
¼tsp salt
250g caster sugar
300g peeled and cooked beetroot
3 eggs
200ml sunflower oil
1tsp vanilla essence
150g semi-sweet chocolate chips

Cream Cheese Icing:

300g icing sugar
50g softened butter
125g full fat cream cheese

Method:

1. Preheat oven to 190C and line a muffin tray with paper cases
2. Sift the flour, cocoa, baking powder, cinnamon and salt together into a large bowl
3. Stir in the sugar
4. Blitz the beetroot in a food processor
5. Add the eggs one at a time and continue mixing until liquid and becoming smoother
6. Mix the oil and vanilla essence together
7. With the motor running, slowly pour them in until well combined
8. Mix the liquid ingredients into the dry ones, make sure everything is thoroughly incorporated
9. Pour the batter into the cases, filling them two thirds full, bake for 18-20 minutes
10. Stand the cakes in the tin for a few minutes, then transfer to a wire rack to cool
11. To make the cream cheese icing place all the ingredients in a mixing bowl and beat until they are thoroughly combined and the icing is smooth and pale
12. Keep this icing in the fridge as it contains cream cheese if not using it all at once

Carrot and Orange Muffins

Ingredients:

225g carrots once peeled and trimmed
130g raisins
2 large eggs
130g caster sugar
120ml sunflower oil
 $\frac{1}{2}$ tsp vanilla extract
Grated zest of 1 orange
120g plain flour
1tsp bicarbonate of soda
Pinch of salt
1tsp ground cinnamon

Frosting:

125g cream cheese
300g icing sugar, sifted
80g unsalted butter at room temp
Grated zest of 1 orange

Method:

1. Preheat the oven to 180oC/350oF/gas mark 4
2. Finely grate the carrot and drain off any liquid
3. Mix the raisins and carrot in a large bowl and leave to the side
4. In a large bowl beat the eggs and sugar together for a couple of minutes
5. Add the oil, vanilla extract and orange zest and continue beating
6. Sift the flour, bicarbonate of soda, salt and cinnamon into a different bowl
7. Gradually add these dry ingredients to the sugar and egg mixture, beating well
8. Pour this mixture into the bowl containing the carrot and raisins and mix till well blended using a wooden spoon
9. Carefully spoon the mixture into the paper cases filling them to about $\frac{3}{4}$ full
10. Bake in the oven for about 25mins - the muffins should be quite dark brown in colour and spongy to the touch
11. Leave in the tray for 10mins before putting them on the cooling rack
12. Once cooled decorate with orange cream cheese frosting
13. Place all the ingredients for the frosting in a mixing bowl and beat until they are thoroughly combined and the icing is smooth and pale
14. Keep this icing in the fridge as it contains cream cheese if not using it all at once

Scones

Ingredients:

250g plain white flour
40g caster sugar
1½tsp baking powder
¼tsp bicarbonate of soda
25g chilled butter
175 - 200ml full fat milk

Method:

1. Preheat the oven to 180oC/gas mark 4
2. Line a tin with baking paper
3. Measure the flour into a large bowl and add the sugar, baking powder and bicarbonate of soda
4. Rub in the butter using your fingertips
5. Add most of the milk and mix to form a sticky dough
6. Dust a surface with loads of flour, then turn your dough out onto it
7. Flour your hands and roll the dough in the flour to cover
8. Flatten your dough until it is about 3cm thick
9. Cut out the scones and place on the baking sheet
10. Leave them to rest for approximately 10 mins before baking
11. Bake for about 15 mins until golden brown

Fruit scones

Add 100g mixed fruit to the dry mix

Cheese scones

Do not add the sugar

Add 75g finely grated parmesan and 75g mature cheddar cheese to the dry mix

Blueberry and lemon

Add the grated zest of one lemon and 100g fresh blueberries to the dry mix

Coconut and cherry

Add 50g desiccated coconut and 75g of chopped cherries to the dry mix

Victoria Sandwich

Ingredients:

100g butter

175g self-raising flour

1tsp baking powder

175g caster sugar

2 eggs

4tbsp milk

depending on which flavour you are doing add **ONE of the following

1tsp vanilla extract

Finely grated rind of 1 lemon

Finely grated rind of 1 orange

2tbsp chocolate powder and 2tbsp milk

Method:

1. Preheat the oven to 180oC/350oF/gas mark 4
2. Grease and line two 15cm round cake tins
3. Measure all the cake ingredients into a large bowl and beat well for TWO minutes
4. Divide the mixture evenly between the two tins and level the surface of each
5. Bake in the oven for about 30 mins, until the surface springs back when pressed lightly and they have shrunk slightly away from the side of the tins
6. Take the cakes come out of the oven, turn them out, remove the paper and put them on the cooling rack

**Orange or lemon sponge only

7. Whilst the cakes are cooking squeeze the juice of your fruit into a small saucepan
8. Add 3tbsp of caster sugar and dissolve in the juice
9. Boil the juice until it reduces to a syrup (becomes thick and gloopy)
10. When the cakes are on the cooling rack
11. Prick the surface of each half and gently pour the syrup over the top
12. Leave to cool completely

Vanilla Buttercream Icing

Ingredients:

110g unsalted butter, at room temp
4tbsp milk, at room temp
1tsp vanilla extract
500g icing sugar, sifted
Food colouring (optional)

Method:

1. In a large mixing bowl beat the butter, milk, vanilla extract and half the icing sugar until smooth
2. Gradually add the remainder of the icing sugar and beat until the buttercream is smooth and creamy
3. If you are colouring the buttercream, add a drop of colour and beat in well
4. Add carefully drop by drop, beating well after each addition until you have the desired colour

Orange or Lemon Flavoured Buttercream Icing

Ingredients:

110g unsalted butter, at room temp
2tbsp of freshly squeezed juice
Grated zest of your fruit (about 2tsp)
500g icing sugar, sifted
Food colouring (optional)

Method:

1. In a large mixing bowl beat the butter, juice, zest and half the icing sugar until smooth
2. Gradually add the remainder of the icing sugar and beat until the buttercream is smooth and creamy
3. If you are colouring the buttercream, add a drop of colour and beat in well
4. Add carefully drop by drop, beating well after each addition until you have the desired colour

Chocolate Buttercream Icing

Ingredients:

175g good quality dark chocolate (70% cocoa solids)
225g unsalted butter, at room temp
1tbsp milk, at room temp
1tsp vanilla extract
250g icing sugar

Method:

1. Melt the chocolate in a bowl in the microwave until smooth and a thick pouring consistency
2. Alternatively place the bowl over simmering water in a pan, stirring occasionally until it is smooth
3. Leave to cool slightly
4. In a large mixing bowl beat the butter, milk, vanilla extract and the icing sugar until smooth
5. Add the melted chocolate and beat again until thick and creamy
6. If it appears too thin keep beating and it will thicken

Cream Cheese Icing

Ingredients:

125g cream cheese
300g icing sugar, sifted
80g unsalted butter at room temp
Grated zest of 1 orange

Method:

1. Place all the ingredients in a mixing bowl and beat until they are thoroughly combined and the icing is smooth and pale
2. Keep this icing in the fridge as it contains cream cheese if not using it all at once