

Recipe for Class 73: CHOCOLATE CHIP COOKIES

Ingredients

150g salted butter, softened	80g light brown muscovado sugar
80g granulated sugar	2 tsp vanilla extract
1 large egg	225g plain flour
½ tsp bicarbonate of soda	¼ tsp salt
200g plain chocolate chips or chunks	

Method

Heat the oven to 190C/fan170C/gas 5 and line two baking sheets with non-stick baking paper. Put 150g softened salted butter, 80g light brown muscovado sugar and 80g granulated sugar into a bowl and beat until creamy, then beat in 2 tsp vanilla extract and 1 large egg.

Sift 225g plain flour, ½ tsp bicarbonate of soda and ¼ tsp salt into the bowl and mix it in with a wooden spoon, add 200g plain chocolate chips or chunks and stir well.

Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. This mixture should make about 30 cookies.

Bake for 8–10 mins until they are light brown on the edges and still slightly soft in the centre if you press them.

Leave on the tray for a couple of mins to set and then lift onto a cooling rack.

Recipe for Class 75: TREACLE TART

Ingredients

375g (12oz) Golden Syrup	200g (7oz) white or brown breadcrumbs
Grated zest and juice of one large lemon	
Pastry	
175g (6oz) plain flour	90g (3oz) chilled butter cut into cubes
25cm (10inch) loose bottomed flan tin.	

Method

Make the pastry, rub the butter into the flour until it resembles fine breadcrumbs. Mix in enough water to make a soft pliable dough (about 2 tablespoons). Wrap the dough and chill for approx 30 mins.

Roll out the dough on a lightly floured surface and use to line the flan tin.

Gently heat the golden syrup in a saucepan until melted, stir in the breadcrumbs and lemon zest and juice. Pour into the pastry shell.

Bake in a pre-heated oven at 200C (400F) for ten minutes, reduce the oven temperature to 180C (350F) and bake for a further 30 minutes until the pastry is golden and the filling is firm.

Leave to cool in the tin for a few minutes before turning out.

Recipe for Class 79: RHUBARB AND DATE CHUTNEY

Ingredients

50g root ginger, grated	300ml red wine vinegar
500g eating apples, peeled & finely chopped	200g pitted dates, chopped
200g dried raisins	1 tbs mustard seeds
1 tbs curry powder	400g light muscovado sugar
700g rhubarb, sliced into 2cm chunks	500g red onions

Method

Put the onions into a large pan with the ginger and vinegar. Bring to the boil, simmer for 10 mins.

Excluding the rhubarb add the rest of the ingredients plus 2 tsp salt to the pan and bring to the boil, stirring. Simmer uncovered for about 10 mins until the apples are tender.

