

### **Pineapple Delights**

**Base:** 12oz Digestive biscuits  
6oz Margarine

**Filling:** 8oz Icing Sugar  
3oz Butter  
2Tbsp Pineapple Juice

**Topping:** 15oz Crushed pineapple  
8oz Whipping cream

Mix crushed digestives with melted margarine and put into base of tin. Put into fridge to cool.  
Cream the icing sugar butter and pineapple juice together & spoon on top of base.  
Whip cream & stir in pineapple and put on top.

### **Wheaten Scone**

7oz Plain flour  
4oz Coarse Wheaten flour  
A sprinkling of bran (optional)  
1tsp Baking soda  
2tsp Sugar  
½ tsp Salt  
Approximately ½ pint of Buttermilk

Stir the flours, baking soda, sugar and salt in a bowl  
Make a well and gradually add in the buttermilk until left with a dough  
Shape into a bread tin, score the top with a knife and sprinkle bran on top

Cook in preheated oven @190° for approx. 45 minutes.  
Cool & eat. Enjoy!

### **Quick Mix Fruit Cake**

4oz Self Raising flour  
Pinch of salt  
2oz Caster sugar + 1 Table Spoon  
3oz Dried fruit  
2oz Soft margarine  
1 egg  
3 Tbsp Milk

6" Cake Tin

- Put flour & salt in bowl
- Add 2oz sugar
- Add 3oz dried fruit
- Break in 1 egg + 3 Tbsp of milk
- Turn oven on 180° or Gas mark 4
- Bake in middle of oven for 35-40 minutes
- Sprinkle top with extra sugar

### **Scones**

8oz Self Raising flour  
 1tsp Baking Powder  
 Pinch of salt  
 2oz Soft margarine  
 1oz Caster Sugar  
 5Tbsp water  
 1 Standard egg  
 Milk to glaze

Fruit  
 2oz Sultanas  
 Currants  
 Mixed Fruit

Oven temp - 220° Gas Mark 7 – Cook in centre of oven.

2" Cutter  
 ¾" Thick

### **Fruity Muffins**

300g Self Raising Flour  
 1tsp Bicarbonate of soda  
 100g Light muscovada sugar  
 50g Oats (Plus a Tbsp for topping)  
 2 Ripe bananas  
 Handful of walnuts  
 1 carton of buttermilk  
 5tbsp Olive oil  
 2 Egg whites  
 Handful of blueberries

12 Buncases

160° - Gas Mark 4

Mix wet & dry mixes separately & then combine.

Bake for 18-20 minutes.

Enjoy!

### **Nana Pat's Chocolate cake**

8oz Butter

8oz Sugar

6oz Self Raising flour

2oz Coco Powder

4 eggs

1 ½ Tbsp Golden Syrup

Dash of milk

Mix together and divide between two equal size cake tins. Create a dip in the centre of the mixture in both tins. Pick up and drop the tin from a short height to allow the air to get into the mixture.

180° for 25 minutes! Poke the centre with a toothpick and when it comes out clear it's cooked through!

### **Chocolate Buttercream**

4oz Softened butter

8oz Icing Sugar

Coco Powder to taste

Smother in the centre of the cakes and the top and sides.