

# Steve's recipe collection 2021

## **Section 7** **BAKING**

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## Beer bread

200g white bread flour  
180g wholemeal bread flour  
4½ teasp baking powder  
1½ teasp salt  
4 tablesp soft dark brown sugar  
1 500ml bottle of pale ale  
A little unsalted butter (to grease the loaf tin)

- pre-heat oven to 180°C gas mark 4
- sift the flour into a large mixing bowl
- add the baking powder, salt and sugar and mix well
- pour in 330ml of the beer and stir until a stiff batter is formed
- lightly grease a loaf tin with a little butter
- scrape the dough into the loaf tin
- bake in the oven for about 50 minutes (until a skewer inserted into the middle of the loaf comes out clean)
- meanwhile drink the remainder of the beer
- turn out onto a wired rack, and allow to cool for 10-15 mins before eating.

**Note:** *This should be a fairly dense bread, for soups and stews. It's not meant to be light and fluffy, but it should rise and it's not meant to be like a biscuit either. Sifting the flour makes the difference. Any wholemeal grains that can't go through the sieve should be spooned into the mixing bowl.*

### Variations:

- Try different kinds of beer

## Bentley's soda bread

150g plain white bread flour  
150g wholemeal bread flour  
1 teasp salt  
1½ teasp bicarbonate of soda  
90g porridge oat flakes  
2 teasp clear honey  
2 teasp black treacle  
300ml buttermilk

- preheat the oven to 200°C (180°C fan oven), gas mark 6
- line a baking tray with baking parchment / greaseproof paper
- mix the flours, salt, bicarbonate of soda, and oats in a large bowl
- make a well in the centre of the dry mixture then add the honey, treacle and buttermilk and mix well, lightly with your hands, until you have a loose and wet dough
- flour your hands then shape the dough into a round
- lift onto the parchment lined baking tray and flatten slightly
- use a sharp knife to make a small cross on top of the loaf
- bake for about 40 minutes. Test using a large skewer through the thickest part which should come out clear
- transfer the loaf to a wire rack and allow to cool.

Makes one medium loaf.

*Based on a recipe from David Taylor of Glenborrodale Castle. Who Bentley is or was I do not know.*

## Easy Flatbread

*added in 2020*

100g self raising flour

100g plain yoghurt

salt to taste

plain flour for rolling out

- mix the self raising flour, yoghurt and salt in a bowl and use your hands to form into a ball of dough. Add a little more flour if it is too sticky.
- divide into two smaller balls
- at this point the balls can be kept in the fridge until they need to be used
- roll out one of the balls on a floured surface with a rolling pin until about 15 cm diameter
- place in a hot dry frying pan, flatten with a spatula and cook for a couple of minutes
- toss and cook the other side
- remove and keep warm
- repeat with the second ball of dough
- serve.

Makes 2 flatbreads.

### Notes:

- it doesn't matter whether which type of yoghurt (fat Free etc) is used
- it also doesn't matter whether the breads are round or a rough shape

### Variations:

- add 2-3 crushed cloves of garlic to the initial mixture
- spread the hot flatbreads with unsalted butter

## Parmesan Cornbread

*added in 2020*

300g frozen sweetcorn  
100g grated parmesan cheese  
100ml whole milk  
240ml plain yoghurt  
3 eggs  
100g plain flour  
180g quick-cook polenta  
1½ teasp salt  
1 tablesp baking powder  
80g butter, plus an extra knob  
Ground black pepper, to taste

- pre-heat the oven to 200°C (gas mark 7)
- while you are preparing the other ingredients heat a casserole dish in the oven
- blitz the sweetcorn kernels in a blender/chopper until coarsely chopped, then transfer to a bowl
- add 75g of the parmesan, stir in the milk, yoghurt and eggs and mix well
- in a separate bowl, combine the flour, polenta, salt and baking powder, then stir into the sweetcorn mixture
- melt the 80g butter in a small pan
- to complete the cornbread batter, add the melted butter and pepper to the bowl and mix well
- remove the casserole dish from the oven, add the extra knob of butter and swirl around the dish – it should sizzle
- pour the cornbread batter into the casserole dish, smooth the top and scatter over the remaining parmesan
- return to the oven and bake for about 30-40 minutes, until the top is golden and a skewer inserted into the cornbread comes out clean
- leave to rest for 5-10 minutes, cut the cornbread into six wedges and serve

Serves six.

### Notes:

- This works well with garlic tomatoes (see page 34) spread on top. They can be baked in the oven on a lower shelf at the same time as the cornbread.
- Leftovers can be reheated or served cold

*Recipe by Thomasina Miers*

## Scones

***2 alternative basic scone recipes, and three varieties of scone that can be made with either***

### **(a) Plain scones**

100g plain flour  
100g wholemeal flour  
2 teasp English mustard powder  
¼ teasp pepper  
½ teasp salt  
1 teasp brown sugar  
50g unsalted butter

- place all the ingredients in a bowl and rub together until it resembles breadcrumbs
- meanwhile heat an oven to 200°C/gas mark 6
- add the remaining ingredients (see options below), and mix until it comes together as a soft dough
- roll out the dough on a floured surface until about 2cm thick
- using a scone cutter cut into rounds and place on a floured baking tray, brush the top with a little milk and place in the oven
- bake for about 20 minutes, until golden on top
- cool for about 5 minutes, then eat warm, with butter

### **(b) Oaty scones**

75g porridge oats  
150ml water  
5 tablesp milk  
350g plain flour  
3 teasp baking powder  
½ teasp salt

- put the oats in a saucepan with the water and bring to the boil
- as soon as the water is absorbed remove and place in a mixing bowl, stir in the milk and set aside for 20-30 mins to cool,
- meanwhile heat an oven to 200°C/gas mark 6
- add the flour, baking powder and salt and mix
- add the remaining ingredients (see options below), and mix until it comes together as a soft dough
- roll out the dough on a floured surface until about 2cm thick
- using a scone cutter cut into rounds and place on a floured baking tray, brush the top with a little milk and place in the oven
- bake for about 20 minutes, until golden on top
- cool for about 5 minutes, then eat warm, with butter

## Garlic butter and cheese scones

2 cloves garlic, crushed  
150g mature cheddar cheese chopped into small (½-1cm) cubes  
1 large egg  
About 4 tablesp plain yoghurt

- add the garlic and cheese to the flour mixture
- in a jug beat the egg and the yoghurt together and add to the mixture

*Based on a Dan Lepard recipe*

## Parsley cheese scones

1 large egg  
50ml sunflower oil  
1 large bunch parsley, very finely chopped  
5-6 spring onions, finely chopped  
200g mature cheddar, grated

- beat the egg and oil until smooth and add to the flour mixture
- add the parsley, spring onions and cheese

*Based on a Dan Lepard recipe*

## Marmite and Red Onion scones

1 red onion, peeled and diced  
25g butter  
1 tablesp marmite  
1 medium egg  
2 tablesp plain yoghurt  
3 tablesp milk

- Melt the butter in a frying pan over a medium heat, add the onions and sweat until soft
- set aside to cool, then add to the flour mixture
- mix together the marmite, egg, yoghurt and milk and stir into the mixture

## Cheese and thyme scones

Makes 12 scones

50g butter

225g strong white flour

Pinch of salt

1 tablesp baking powder

110g strong cheddar, grated

1 teasp English mustard powder

2 teasp fresh thyme leaves

Pinch of cayenne

150ml milk

- heat the oven to 200°C, gas mark 6
- rub the butter into the flour, add salt and baking powder
- add  $\frac{2}{3}$  of the cheese, the mustard powder and cayenne
- gradually cut in the milk – you may not use all – you want a soft dough
- roll out the dough to 1.5cm thick, then cut out scones with a pastry cutter
- put the scones on a baking tray, sprinkle with the remaining cheese, and bake for 12-15 mins
- leave to set on a wire rack for 5 minutes, then eat hot with butter.

## Scots pancakes (drop scones)

125g plain flour  
½ teasp bicarbonate of soda  
1 teasp cream of tartar  
1 tablesp sugar  
2 teasp vegetable or sunflower oil  
1 egg, beaten  
About 150ml milk  
A little butter

- Sift the flour with the bicarbonate of soda and cream of tartar into a mixing bowl
- stir in the sugar and oil
- mix the milk and the beaten egg together, then add to the flour mixture, slowly, beating, until a thick batter is formed
- heat a girdle or frying pan until hot
- wrap a little butter in a piece of kitchen paper, and use to slightly grease the girdle / frying pan between frying each batch of pancakes
- drop batter onto the hot girdle, a spoonful at a time, in batches of four
- cook for about a minute until golden brown on the underside, and bubbles rise on the top side
- turn over, and briefly cook the other side
- serve hot, with butter and/or maple or golden syrup.

Makes about 12-16

## Oatcakes

125g medium oatmeal

Up to ½ teasp salt, to taste

Pinch of bicarbonate of soda

15g unsalted butter

75ml water

- mix the oatmeal, salt, and bicarbonate of soda in a bowl
- melt the butter, add and mix
- meanwhile boil the water and add gradually
- mould the mixture into a ball with your hands until it holds together. You may have to add more water or oatmeal at this stage
- roll out with a rolling pin, using more oatmeal as necessary to avoid sticking to the surface
- cut into rounds (about 6cm diameter) with a pastry cutter
- bake on a hot girdle for a few minutes, taking care not to burn, and turn once
- serve.

Makes about 8 oatcakes. You will probably have to experiment to get the consistency correct so that they do not break up

## Oven-baked cheese oatcakes

*added in 2020*

100g plain flour (plus more for rolling)

100g medium oatmeal

½ teasp bicarbonate of soda

Up to ½ teasp salt, to taste

50g grated mature cheddar cheese

100g unsalted butter, brought to room temperature (plus a little to grease the baking tray)

A little water

- mix the flour, oatmeal, bicarbonate of soda, salt and cheese in a bowl
- rub the butter into the rest of the ingredients and mix well
- add a little water and mix, until the mixture can be formed into a ball
- it may be easier to roll out if the ball is placed in the fridge for 20 minutes at this stage
- on a floured surface roll out with a floured rolling pin
- cut into rounds (about 6 – 7 cm diameter) with a pastry cutter
- meanwhile heat the oven to 180°C
- place the rounds on a greased (buttered) baking tray and bake for about 20-25 minutes, until the oatcakes just begin to brown a little
- serve. Makes about 20 oatcakes.

## Date and walnut loaf

225g pitted dates, chopped  
1 teasp bicarbonate of soda  
Pinch of salt  
250ml hot water  
275g self-raising flour  
100g unsalted butter  
50g chopped walnuts  
100g dark soft brown sugar  
1 beaten egg

- put the dates, bicarbonate of soda and salt in a bowl, pour over the hot water, and set aside to cool
- preheat the oven to 180°C / gas mark 4
- meanwhile sift the flour into a mixing bowl. Add the butter in pieces and rub into the flour
- stir in the walnuts and sugar and mix thoroughly
- mix the dry ingredients into the cooled date mixture and beat in the egg
- pour into a greased 1kg loaf tin and bake for 1 - 1¼ hours (until a skewer inserted into the centre comes out clean)
- turn out on to a wire rack and leave to cool
- serve sliced and spread with butter
- keeps well and improves with age if stored in an airtight tin

*Recipe handed down by Steve's mum, and probably by granny before then.*

## Bara brith (fruit loaf)

*added in 2020*

250ml strong black tea

450g mixed dried fruit (sultanas, currants, raisins)

1 egg, beaten

Zest of 1 lemon

200g dark brown sugar

1 teasp baking powder

200g wholemeal flour

A few grams of butter

- heat the oven to 180°C (160°C fan, gas 4)
- make the black tea with a teabag but brew for longer than usual so it is strong
- put the dried fruit in a large bowl, pour over the tea and leave it to soak for at least an hour, overnight if possible
- if there is any soaking liquid remaining, drain it off and set aside
- mix the egg into the soaked fruit and add the lemon zest
- sift the sugar, baking powder and flour in a separate bowl to remove any lumps, then mix into the fruit and eggs
- if there was liquid remaining to be drained off, add 2 tablespoons of it to the mix and mix well
- grease a 900g loaf tin with the butter and pour in the mix
- bake for 90 minutes – it is ready when a skewer inserted comes out clean
- turn out on to a wire rack and leave to cool for 10 minutes
- serve sliced and spread with butter

**Variation:** other dried fruit can be included in the mix eg chopped dates, chopped apricots, cranberries

*Recipe by Anna Jones*