

Macaroon Recipe

INGREDIENTS

- 1 Bag of Macaroon Flour (Almonds & Icing Sugar)
- 1 Bag of Merri white
- 1 Bag of caster sugar
- 1 Tub of filling

Timings

- Prep Time - 30mins
- Baking Time 18 mins
- Cooling Time 120 mins
- Decorating Time 20 mins

EQUIPMENT

- A blender
- Sieve
- stand or hand mixer
- Metal mixing bowl
- Piping bags
- Silicone paper
- Macaroon Template

TO MAKE YOUR MACAROONS

- If you dont have a marked up macroon template we have one for your here <https://cdn.shopify.com/s/files/1/0401/5462/8262/files/2cm-macaroon-template.pdf?v=1623786305>
- Place the Macaroon flour in the bowl of a food processor and pulse about 15 times until fully combined. Sieve this mixture into a large bowl, discarding any particles that stay in the sieve.
- In a spotless clean mixing bowl (rinse with very hot water and wipe it with lemon Juice if you have any to get rid of any traced of grease)
- Mix 100mls of warm water with the merri white and mix until its all dissolved. *(if you haven't used Merri White before add an egg white, it will give that extra bit of reassurance and make your macaroons extra glossy)* Then whisk until its reached stiff peaks.
- Spoon in the sugar, one tablespoon at a time until its finished and keep whisking until the mix is glossy and stiff
- Remove half the mix and add it to the fine macaroon flour, beat this with a wooden spoon or hand mixer. Then using a metal spoon gently fold that mixture into the other half of the meringue mix you just made.
- It is important not to over-mix the batter – it should fall in a thick ribbon from the spoon. The ribbon should also fade back into the batter within about 30 secs – if it doesn't, fold a few more times.
- Heat oven to 170C/150C fan/gas 3-4. Line your baking sheets with baking parchment/silicone paper/sheet. dab a bit of the mix on each of the corners of your parchment paper if you dont have a macaroon sheet that's already marked with piping circles. Place the parchment over the template we have provided.
- Transfer the batter to a piping bag. Cut the piping bag at 1 CM across in a straight line. Hold the bag vertically to the tray, with the nozzle about 1cm from it. Pipe rounds about 2cm in diameter onto the prepared baking sheets. Leave to rest for 30 mins, or until the macarons have developed a skin. *(you can use a hair dryer on a low heat and speed to help create the skin!)*
- Bake the macarons for 18 mins (this needs to be precise, so you could test a macaron first). Immediately slide the parchment onto the work surface and cool for a few minutes before gently peeling the macarons off the paper.
- When they are completely dry then fill them using a small piping bag, do not over fill them then you only need pipe a 1 cm round of mix on to one half and gently press the other half on the leave upright on a tray
- Once finished, the macarons will improve with an overnight rest in the fridge.

Afternoon Tea Cupcake Recipe

INGREDIENTS

- 1X Bag of cupcake mix
- 2 small eggs
- 50 mls Rapeseed Oil from the bottle provided
- 50 mls of water
- 5 mls of Vanilla essence
- 1X tub of frosting
- 1X piping bag and nozzle

EQUIPMENT

- stand or hand mixer
- Metal mixing bowl
- Piping bags & Nozzle
- Muffin Tray & Cupcake cases

Timings

- Prep Time - 10mins
- Baking Time 15 mins
- Cooling Time 120 mins
- Decorating Time 20 mins

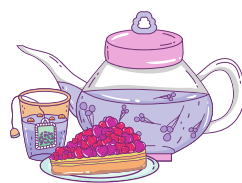
TO MAKE YOUR CUPCAKES

Method

- Preheat your oven to 170/190 or Gas mark 4
- Put your muffin cases into your muffin tray
- In a mixer add the cupcake mix, the water, oil and eggs, vanilla and whisk for 3 mins until is all mixed and smooth
- Spoon your mixture into the cupcake cases - do not over fill them 2/3 is fine
- Bake in the oven for 15 mins , check them by inserting a cake skewer into the centre and when its comes out clean they are done. If not leave for another 2-3 mins
- leave to cool for 5 mins and they transfer to a cooling rack until completely cooled

Frosting (if you have kept the frosting in the fridge, its best to take it out 1-2 hours before)

- Tip your frosting into a bowl and with a stand, hand mixer or whisk beat it for a few minutes until it light and fluffy
- Fill your piping bag 3/2 full with your frosting and pipe swirls on top of your cupcake or how ever you would like to decorate them
- Add your own finishing touches to your cupcakes before serving
- Serve when ready or store in an airtight container for up to 3 days



Farmhouse Loaf & Traditional Tea Cakes Recipe

INGREDIENTS

1 Bag of Bread Mix or Tea Cake Mix

- 8g fast-action yeast
- 15ml Rapeseed Oil
- 1 X sachet of caster sugar
- 130mls Tepid Water

EQUIPMENT

- Stand Mixer & dough hook
- Cling Film or clean plastic bag
- Baking tray & parchment
- Oven gloves

HOW TO MAKE BREAD & TEA CAKES

- Tip the bag of bread or tea cake mix into a stand mixer and add the oil and leave to mix on a very slow speed
- Mix the sugar, water and yeast, stir and leave to foam (*once its foaming then its awake and ready to get to work*)
- Slowly pour in the yeast & water and let it mix for about 5 mins
- You may need to add more water, if so just 10mls at time no more that 20mls (*dont worry if the dough looks to wet, its fine*)
- Once the dough is satin-smooth, take it out and place into lightly oil the bowl (*so you can start of your next mix*) and cover with cling film. Leave to rise until doubled in size
- Line a baking tray with baking parchment. Tip the dough out on to a lightly oiled surface. flip it over 3 times (this will take the air out of it, *its called knocking back*) gently mould the dough into a ball.
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- **FOR THE TEA CAKES: Divide the dough up into 10 pieces, then roll them in to balls (dab a bit of oil on your hands, then press them flat with your hand and place them on the tray. leave about 2cm between each one, cover and prove until doubled in size)**
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- Place it on the baking parchment and cover with oiled cling film or a clean plastic bag (*make sure to dough has room to grow*) and leave to prove until doubled in size.
- Heat oven to 220C/fan 200C/gas 7.
- Dust the loaf with some extra flour and cut a cross about 6cm long into the top of the loaf with a sharp knife.
- Bake your bread for 25-30 mins until golden brown and the loaf sounds hollow when tapped underneath. Cool on a wire rack.
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- **Bake your Tea cakes for about 18-20 mins or until golden brown on top. (you can brush them with jam or dust them with icing sugar when they come out of the oven to give them them a nice glaze if you wish)**

Afternoon Tea Scone Recipe

INGREDIENTS

1 Bag of Scone Mix
50g Butter softened
125mls of milk
5 mls of vanilla essence
100g of Jam/Compote

EQUIPMENT

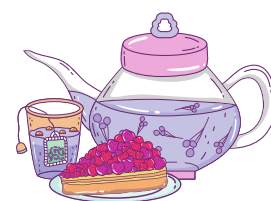
- Large Mixing bowl
- Pastry brush
- Baking tray & parchment
- Oven gloves

HOW TO MAKE SCONES

- Preheat the oven to 220°C (200°C fan, gas mark 6).
- Line a baking sheet with parchment.
- Rub the butter into the flour, until the mixture resembles breadcrumbs.
- Make a well in the centre of the mix and stir in the milk and vanilla
- Stir until the mixture is even and the dough comes together.
- Turn out onto a floured surface and shape into a rough square about 3 - 4 cm thick.
- Transfer to the prepared baking sheet. Brush all over with milk and score into 9 rough squares.
- Bake for 15 minutes until golden and cooked through. Cool on a wire rack. Serve warm with jam or compote

Timings

- Prep time: 15 mins
- Baking time: 15 mins
- Cooling time: 30mins



Afternoon Tea Truffles

INGREDIENTS

- 1 Tub of Condensed Milk
- 1 Bag of Dark Chocolate Drops
- 1 Bag of Ruby & White Chocolate Drops Mix

EQUIPMENT

- Glass bowl
- Cling film & a small tray/container
- Spatula
- Fork and a plate

HOW TO MAKE TRUFFLES

- Empty the Condensed Milk into the bowl and place in the microwave for 30 second, then add the ruby and white chocolate and heat for 30 seconds. **DO NOT OVERHEAT!**
- Stir until completely blended, melted and smooth.
- Line the tray with cling film and pour in the truffle mix and place in the fridge for 1 hour or 25 mins in the freezer until firm
- Cut into 8 pieces and roll into ball, place on the a plate or tray and back into the freezer for another 10 mins or 20 mins in the fridge
- When ready, melt the dark chocolates in microwave on a very low heat, stir until smooth and all melted - leave to cool for about 10 mins
- With a fork drip or roll the balls in chocolate (do this one at a time)
- Place on the same tray you used before and leave in the fridge for 20 mins. Dust in icing sugar and serve
- Store your truffles in an airtight container or serve on your afternoon cake stand as part of your afternoon tea

Afternoon Tea No Cook Fudge (new Summer Box)

INGREDIENTS

- 1 Tub of Toffee Carmel
- 1 Bag of Blended White Belgian Chocolate
- 1 Bag icing sugar

EQUIPMENT

- Glass bowl
- Cling film & a small tray/container
- Spatula

HOW TO MAKE TRUFFLES

- Empty the tub of toffee caramel into a bowl and add the white chocolate & 3/4 of the icing sugar and place in the microwave for 30 seconds **DO NOT OVERHEAT!**
- Stir until completely blended, melted and smooth.
- Line the tray with cling film and pour in the fudge mix and place in the fridge for 1 hour or 25 mins in the freezer until firm
- Cut into 8 pieces and dust in icing sugar and serve
- Store your fudge in an airtight container or serve on your afternoon cake stand as part of your afternoon tea

SUMMER 2021 AFTERNOON TEA

- White Chocolate & caramel Truffles Mix
- Raspberry Scones & Jam
- G & T Cupcakes
- Lemon Meringue Macaroons
- Traditional tea cakes
- Small loaf to make sandwiches

