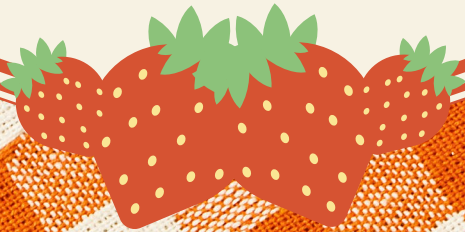


LULU GUINNESS  
LONDON

LULU'S HIGH TEA  
*Cookbook*





# Welcome to Lulu's great British bake off!

To celebrate the launch of our 'High Tea' collection of delicious bags and accessories, we wanted to share Lulu's favourite sweet treat recipes. "I don't bake but I love cakes!" says Lulu. "Victoria Sponge and Lemon Drizzle are my absolute favourites".

The High Tea collection is a love letter to those nostalgic, distinctly British cakes and biscuits we all know and love from childhood - reminiscent of children's parties or taking tea with granny. "Battenberg and Jammy Dodgers are so colourful and fun. They're great to look at as well as to eat so this is the best of both worlds!" says Lulu.

Time to dig out that apron, roll up those sleeves and get baking!

Love Lulu x





# Lulu's Victoria Sponge'

"A favourite cake of mine - and Queen Victoria, too! - it's the centerpiece for all village fêtes, high tea parties and everything in between!"



## Ingredients

### Cake

- 🍷 225g unsalted butter, softened at room temperature (a little extra for greasing your tins)
- 🍷 225g caster sugar
- 🍷 4 eggs
- 🍷 1 tsp vanilla extract
- 🍷 225g self-raising flour
- 🍷 1 tsp baking powder

### Filling and decoration

- 🍷 Strawberry Jam (or make your own – see our recipe!)
- 🍷 Fresh cream
- 🍷 Strawberries
- 🍷 Icing sugar (for dusting)

## Method



1. Preheat the oven to 180c/170 fan/Gas 4
2. Grease 2 x 20inch cake tins and line with baking paper
3. Whisk together the butter and the caster sugar until light and fluffy
4. Mix in the 4 eggs one at a time making sure fully combined
5. Mix in the Vanilla extract
6. Sieve in flour and baking powder and mix until fully combined
7. Bake for 20 minutes at 180c/170 fan/Gas 4 or until a skewer or knife comes out clean when inserted into the cake
8. Wait until cool and spread jam over the top of one of the sponges
9. Whisk your cream until you achieve soft peaks
10. Spread the cream over the jam and top with your other sponge
11. Decorate with strawberries and a dusting of icing sugar



# ☺ Cheeky Cherry Bakewells ☹

“For me, Cherry Bakewells are your archetypal cake - literally ‘with a cherry on top’! And they look wonderful on a cake stand at parties.”



## Ingredients

### For the cupcakes

- ☞ 150g/5½oz margarine
- ☞ 150g/5½oz caster sugar
- ☞ 100g/3½oz self-raising flour
- ☞ 3 free-range eggs, at room temperature
- ☞ 1 tsp baking powder
- ☞ 60g/2¼oz ground almonds
- ☞ 1 tbsp milk
- ☞ 250ml/9fl oz milk
- ☞ 90g/3¼oz raspberry jam

### For the icing

- ☞ 250g/9oz icing sugar
- ☞ 3 tbsp fresh lemon juice
- ☞ 12 un-dyed glacé cherries

## Method

1. Preheat the oven to 180C/350F/Gas 4. Line a 12-hole muffin tin with paper cases
2. For the cupcakes, cream the margarine in a bowl until light and fluffy. Add the remaining ingredients, except the raspberry jam, and mix until well combined
3. Spoon the mixture into the cases and bake for 15-20 minutes, or until risen and golden-brown and a skewer inserted into the middle comes out clean. Remove from the oven and set aside to cool for 10 minutes
4. For the icing, mix the icing sugar and lemon juice together in a bowl until smooth
5. Using an apple corer, carefully remove the middle of the cupcakes. Fill the holes with the raspberry jam
6. Carefully spoon the icing onto the top of each cake until the icing reaches the sides of the cake case and top with a cherry



# ☺ Dreamy Lemon Drizzle Cake ☹

“This is my absolute favourite cake!”



## Ingredients

- ☞ 225g/8oz unsalted butter, softened, plus extra for greasing
- ☞ 225g/8oz self-raising flour
- ☞ 225g/8oz caster sugar
- ☞ 1 unwaxed lemon, zest and juice
- ☞ 85g/3oz icing sugar
- ☞ 4 free-range eggs

## Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease a 900g/2lb loaf tin with a little butter and line with baking paper
2. Tip the remaining butter and caster sugar into a food processor and blend for a few seconds. Add the eggs one at a time, blending after each addition. Add the flour and lemon zest and blend until smooth
3. Pour the batter into the lined baking tin, flatten the top with the back of a spoon and bake for 50–55 minutes
4. Meanwhile, stir together the lemon juice and icing sugar. When the cake has cooled a little, poke holes in the top using a skewer, chopstick or a piece of raw spaghetti. Drizzle over the icing, set aside for a few minutes, and serve



# Lulu Dodgers!

“Who doesn't love a jammy dodger?! I always think this is the cheekiest of biscuits with it's fun, jam-filled centre. And they look so pretty arranged on a plate.”



## Ingredients

Makes 25

250g unsalted butter, softened at room temperature

150g icing sugar

2 large egg yolks

350g plain flour

2 large egg yolks

## Method

1. Beat together the butter and icing sugar
2. Add the flour and egg yolks and mix to combine
3. Chill dough for 1 hour in the fridge
4. Preheat the oven to 180c/160 fan/gas 4
5. Roll out the chilled dough to 0.5cm thickness
6. Using a scalloped edge circular cookie cutter to cut out your biscuits. You should be able to make 50
7. Using a smaller cutter - we use a small lip-shaped cutter - cut out the centre from 25 of your biscuits
8. Wrap in cling film and chill in the fridge on lined baking trays (place 1 cm apart) for 10 minutes (this solidifies the butter - the colder the butter the better the bake)
9. Bake in the oven for 12 minutes
10. Once slightly golden take out of the oven. They can look a little pale but will continue to bake once out of the oven. Try not to move off the tray or touch while still hot - they will be too soft
11. Once cool spread jam on the whole biscuits and sandwich with the cut-out biscuits on top.





# ≡ Make Your Own Strawberry Jam ≡

"This is my absolute favourite cake!"



## Ingredients

- 500g strawberries
- 400g jam sugar
- Zest and juice of 1 lemon

1. In a saucepan heat the strawberries until soft
2. Strain through a sieve and push through into another saucepan (to get out the pips)
3. Stir through the sugar, lemon zest and juice
4. Heat until the sugar dissolves
5. Bring to the boil and boil for 5-6 minutes

Note; sterilize your jam jar by heating at 150c for 20 minutes or pop them in the dishwasher

# Anyone for Scones?!

"Scones are another very British tea ritual - the cream tea, which is delicious! It's up to you whether you spread your jam or cream first, and also how you pronounce them!"

## Ingredients

- 450g/1lb strong white flour, plus extra for dusting
- 5 tsp baking powder
- A pinch of salt
- 75g/3oz unsalted butter, plus extra for greasing
- 75g/3oz caster sugar
- 150g/5oz sultanas
- 12 free-range eggs, lightly beaten, plus 2 eggs for glazing
- 250ml/9fl oz milk
- 400g/14oz clotted cream, to serve

## Method

1. Preheat the oven to 220C/450F/Gas 7. Grease a large baking tray.
2. Sift the flour, baking powder and salt together in a bowl, then rub in the butter until the mixture resembles breadcrumbs
3. Stir in the sugar, sultanas and eggs
4. Stir in the milk with a wooden spoon, a little at a time, to form a smooth dough
5. Roll the dough out onto a lightly floured work surface to a thickness of 2cm<sup>3</sup>/<sub>4</sub>in
6. Dip a 5cm/2in pastry cutter into a little flour and cut out the scones (be careful not to twist the cutter as it will cause the scones to rise unevenly)
7. Beat the two remaining eggs in a bowl and carefully brush the tops of the scones, taking care not to let any run over the edge
8. Place the scones onto the baking tray and bake in the oven for 10-12 minutes, or until golden-brown
9. Remove the scones from the oven and allow to cool slightly. Serve the warm scones with the strawberry jam and clotted cream.



# Lulus' Brilliant Battenberg!

"Is this not the prettiest cake, ever? It's a bit tricky to make but think how proud you'll feel when you've made it!"



## Ingredients

### Almond sponge

- 175g unsalted butter, softened at room temperature
- 175g caster sugar
- 3 eggs
- 50g ground almonds
- 140g self raising flour
- ½ tsp baking powder
- ½ tsp vanilla extract
- ¼ tsp almond extract

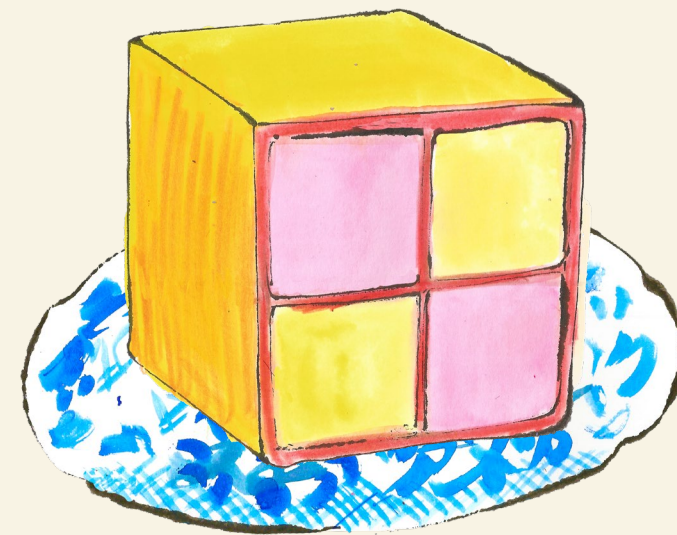
### Pink sponge

- Ingredients for 1 almond sponge (as per almond sponge)
- Red food colouring – approx ½ teaspoon

### Filling and decoration

- Apricot jam
- 225g marzipan

## Method



1. Preheat the oven to 180c/160 fan / Gas 4A
2. Grease and line a shallow 20cm square cake tin
3. Beat together the butter, sugar, eggs, ground almonds, flour, baking powder, almond extract and vanilla extract until smooth
4. Spoon into your tin making sure to get the mixture into the corners and bake for 30 minutes or until a skewer or knife comes out clean when inserted into the cake
5. Cool and remove from tin
6. For the pink sponge follow the above and add your pink food colouring
7. Once cool, trim the edges of your cakes and cut 2 long thin slices from each sponge. Each slice should be the same height and width
8. Heat the apricot jam gently in a small pan
9. Roll out the marzipan into an oblong shape 0.5cm thickness. Make sure that this will be large enough to cover your cake. Brush with apricot jam
10. To assemble, stick your 4 strips of sponge together – place on top of the marzipan in a checkerboard effect
11. Brush the sides of the cake with more apricot jam and roll to cover with marzipan. Press the marzipan to the cake as you go
12. Trim the excess marzipan from the edges