

# Recipe ideas

## Cheese Scones

### Ingredients

- 225g self-raising flour, plus extra for dusting
- pinch of salt
- pinch cayenne pepper
- 1 tsp baking powder
- 55g chilled butter, cut into cubes
- 120g mature cheddar, grated
- 90-100ml milk, plus 1 tbsp for glazing



### How to make them

1. Heat the oven to 200C/180C fan/gas 6 with a large baking tray inside. Sift the flour, salt, cayenne pepper and baking powder into a bowl, then sift again to make sure the ingredients are thoroughly combined.
2. Add the butter to the bowl and combine with your fingertips to make breadcrumbs. Sprinkle 100g of the cheese into the breadcrumb mixture and rub together until evenly distributed. Try not to mix too much as the heat from your hands may start to melt the butter.
3. Make a well in the centre of the mixture and pour in enough milk to give a fairly soft but firm dough. Do not pour in all the milk at once as you may not need it all to get the right consistency.
4. Lightly flour a surface and roll out the dough to approximately 2cm thick. Cut out the scones with a medium (about 8cm) cutter, then put on a sheet of baking parchment, glaze with a little milk and sprinkle with the remaining cheese. Slide onto the hot oven tray.
5. Bake in the oven for 15-20 mins or until golden brown and cooked through.

# Recipe ideas

## Chocolate brownies

**Essential kit** You will need a 30 x 23 x 4cm (12 x 9 x 1 half inch) traybake or roasting tin.

### Ingredients

- 275g (10oz) butter, softened
- 375g (13oz) caster sugar
- 4 large eggs
- 75g (3oz) cocoa powder
- 100g (4oz) self-raising flour
- 100g (4oz) plain chocolate chips



### How to make them

1. Preheat the oven to 1800 C/Fan 1600 C/gas 4.
2. Cut a rectangle of non-stick baking parchment to fit the base and sides of a 30cm x 23cm x 4cm traybake or roasting tin.
3. Grease the tin and then line it with the paper, pushing it neatly into the corners.
4. Measure all the ingredients into a large bowl and mix with a hand-held electric mixer until evenly blended.
5. Spoon the mixture into the prepared tin, scraping the sides of the bowl with a plastic spatula to remove all of it. Spread the mixture gently to the corners of the tin and level the surface with the back of the spatula.
6. Bake for 40–45 minutes, until the brownies have a crusty top and a skewer inserted into the centre comes out clean. Cover loosely with foil for the last 10 minutes if the mixture is browning too much.
7. Allow the brownies to cool in the tin and then cut into 24 squares. Store in an airtight tin.

# Recipe ideas



## Victoria Sponge

### Ingredients

- 200g caster sugar
- 200g softened butter
- 4 eggs, beaten
- 200g self-raising flour
- 1 tsp baking powder
- 2 tbsp milk

### For the filling

- 100g butter, softened
- 140g icing sugar, sifted
- drop vanilla extract (optional)
- half a 340g jar of strawberry jam
- icing sugar, to decorate

### How to make them

1. Heat oven to 190C/fan 170C/gas 5. Butter two 20cm sandwich tins and line with non-stick baking paper.
2. In a large bowl, beat caster sugar, softened butter, beaten eggs, self-raising flour, baking powder and milk together until you have a smooth, soft batter.
3. Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon.
4. Bake for about 20 mins until golden and the cake springs back when pressed.
5. Turn onto a cooling rack and leave to cool completely.
6. To make the filling, beat the softened butter until smooth and creamy, then gradually beat in sifted icing sugar and a drop of vanilla extract (if you're using it).
7. Spread the buttercream over the bottom of one of the sponges. Top it with strawberry jam and sandwich the second sponge on top.
8. Dust with a little icing sugar before serving. Keep in an airtight container and eat within 2 days.

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- Glue together around the side of a cocktail stick
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