



St Peter's
Black Lion Lane

HOME BAKE SALE

Please think of making some produce for the regular home bake sales: it has an important fund raising role for St Peter's as well as a good community building one.

It doesn't need to be complicated, scones are easy and popular, as are flapjacks.

Here are a couple of tried and tested recipes for you to try out! Ruth Todd has loads of others too, she especially recommends her Passion Cake and one called the Amazing Orange Cake, both easy. If you would like recipes for either, e-mail Ruth on abc123rt@hotmail.com

Delia Smith's Flapjacks

4 oz soft brown sugar
4 oz butter or marg
1 rounded desert sp. golden syrup (or honey)
6 oz jumbo or porridge oats (or half and half)
3/4 teasp. ginger.

Suggest you triple the quantities, so you can keep half and use the other half for the cake sale! Cook it in a tin 10" x 13", lining it with non stick baking parchment. Cook at about 150-160 for approx 30-40 mins depending on how hard/soft you like it.

Delia Smith's Rich Fruit Scones

8 oz self raising flour
2 tablesp. caster sugar
2 oz mixed dried fruit
1 large egg beaten
3-4 tablesp. milk to mix.

Makes 12 scones, cook 12-15 mins at 200C