

Cheese Biscuits

100g Strong Cheddar Cheese

70g Plain Flour

70g Butter

60g Ready salted Crisps

1 teaspoon Mustard Powder

Pinch of Cayenne Pepper

Grease two baking trays. Turn the oven on to 190c/gas 5

Grate the cheese into a bowl. Sieve the flour, mustard powder and cayenne pepper into the bowl, lightly crush the crisps and add them too. Gently mix together.

Put the butter in a bowl and carefully melt it in the microwave for 15 second bursts.

Pour the melted butter onto the dry mixture and stir in.

Place the mix in small heaps on the baking trays, flatten slightly and cook for 15 minutes or until golden brown.

Cool on a wire rack, when cold store in an airtight container.

Crispy Cakes

225g Dark Chocolate

50g Margarine

1 tablespoon Golden Syrup

75g Cornflakes or Rice Crispies

Break the chocolate into a saucepan, add the margarine and golden syrup.

Melt over a low heat, stirring occasionally.

When it has all melted stir in the cornflakes until they're all coated.

Place bun cases onto a tray and divide the mixture between them.

Leave in a cool place to set, then store in an airtight container.

You could add mini marshmallows, sultanas, chopped glace cherries if you would like a change.

Mini St Clements Muffins

1 thin skinned Orange, washed	Grated zest of 1 Lemon
100g Castor Sugar	50g Butter, Melted and cooled slightly
1 teaspoon Baking Powder	175g Self-Raising Flour
1 Egg	100ml Milk
Icing sugar to dust	

Line the mini muffin tins with paper cases. Turn the oven onto 200c/gas 6.

Cut the whole orange up into chunks, remove any pips and place into a food processor. Process until finely chopped.

Sieve the flour and baking powder into a bowl, add the egg, sugar, milk and butter and beat with a wooden spoon until just mixed.

Gently stir in the orange pulp and then spoon into the muffin cases, filling almost to the top of the case.

Bake for 15 minutes until well risen, golden brown and firm to the touch.

Lift the muffins out onto a wire rack and dust with icing sugar whilst they warm.

Jelly Pots

1 Raspberry Jelly

250g Fresh Raspberries

Divide the raspberries between 4 or 6 small cups or dishes.

Break the jelly squares apart and place in a jug, add $\frac{1}{2}$ a pint of boiling water and stir until the jelly has dissolved.

When it has dissolved add $\frac{1}{2}$ pint ice cold water.

Carefully pour the jelly over the raspberries and then put them in the fridge to set.

These are best made the day before they are needed.

