How To Make...
Easter Recipes

How to make...
Easter Egg Nests

Ingredients

115g/8oz of plain chocolate broken into pieces

1tbsp of golden syrup

50g/2oz of butter

45g/3oz cornflakes

36 mini chocolate eggs

water

Equipment

12-hole fairy cake tin

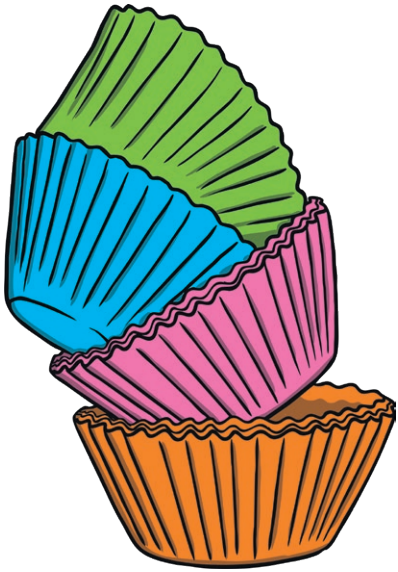
12 paper bun cases

bowl

hob

pan

fridge



What you do...

1. Line the fairy cake tin with the 12 paper bun cases.
2. Put some water into the pan and let it gently simmer.
3. Put the chocolate, golden syrup and butter in a bowl.
4. Put the bowl on top of the pan, but don't let it touch the water. Stir the mixture as it heats until it is smooth.
5. Remove the bowl from the heat and gently stir in the cornflakes. Keep stirring until the cornflakes are completely covered in chocolate.
6. Divide the mixture between the paper cases and press 3 chocolate eggs into the centre of each nest.
7. Chill the buns in the fridge for 1 hour or until they are completely set.

How to make...

Hot Cross Buns

Ingredients

175g mixed dried fruit

Zest of 1 orange

1x7g sachet of fast action dried yeast

175g caster sugar

300ml semi-skimmed milk, warm

600g strong white bread flour

3tsp of mixed spice

0.5tsp of ground cinnamon

A grating of nutmeg

75g of unsalted butter, softened

1 tablespoon of melted butter

The yolk of one medium egg, mixed with 1tbsp of milk

50g plain flour

Equipment

Small bowl

Jug

Food processor

Large bowl

A clean surface

A lightly oiled bowl

Oiled clingfilm

Oven

Baking trays

Greaseproof paper

Wire rack

Small pan

Piping bag

What you do...

1. Mix together the dried fruit and orange zest in a bowl and then set it aside. Put the yeast in a jug with 15g of the caster sugar. Pour over 4 tablespoons of the warm milk and then leave it to foam for 5 minutes.

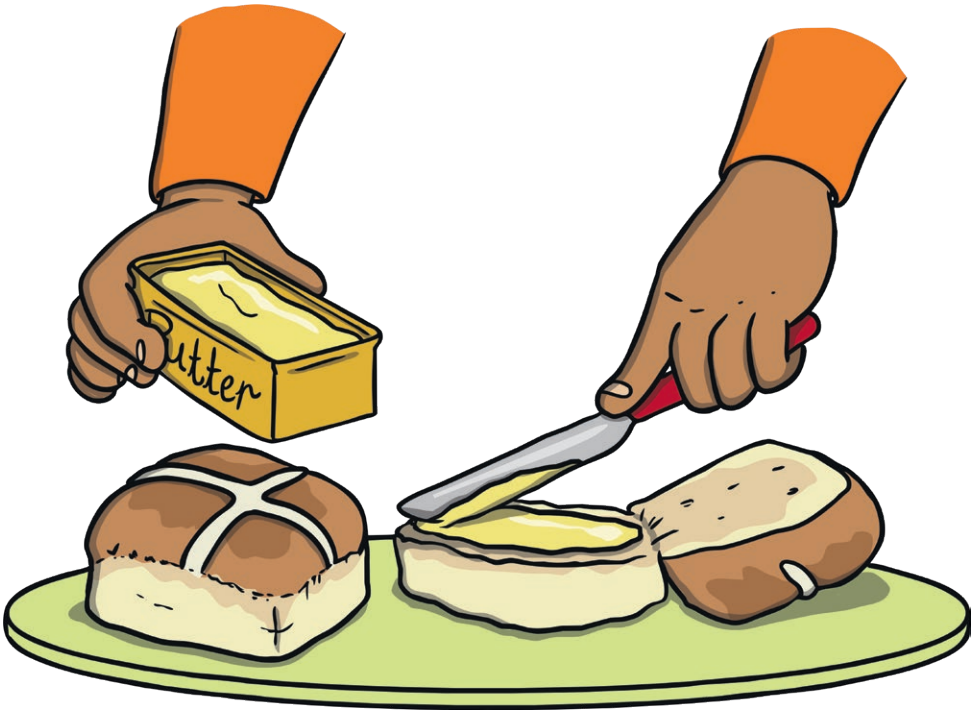
2. In a food processor, pulse the bread flour, 110g of the caster sugar, a pinch of salt, the mixed spice, cinnamon, nutmeg and softened butter until it resembles breadcrumbs. Tip into a large bowl and make a well in the centre. Pour in the yeast mixture and most of the remaining milk. Mix to a sticky dough.

3. Tip the mixture onto a floured surface and knead for 8-10 minutes until smooth and elastic. Add the dried fruits and zest mixture and continue kneading until combined. Put this into a lightly oiled bowl and cover with oiled clingfilm and leave in a warm place to rise for 1 hour until it has doubled in size.

4. Press the dough into a rectangular shape. Divide and shape into 16 balls of equal size. Place, almost touching, on baking trays lined with

greaseproof paper.

5. Cover them with a damp tea towel and leave in a warm place until they've doubled in size and joined together. This could take up to an hour.
6. Meanwhile, preheat the oven to 230°C, fan 210°C, gas mark 8. Gently brush the buns with the egg yolk and milk mixture.
7. Mix together the plain flour and melted butter with 4 tablespoons of water to form a paste. Spoon into a piping bag with a plain nozzle and pipe a cross onto the top of each bun. Bake in the oven for 5 minutes, then reduce the oven temperature to 190°C, fan 170°C, gas 5, and bake for a further 10-15 minutes until golden.
8. Remove from the oven and cool on a wire rack. Meanwhile, gently heat the remaining 50g of sugar with 2 tbsp of water to dissolve. Bring to the boil and then brush the mixture over the buns. Allow to cool completely before serving.


Butter

How to make...

Hot Cross Cookies

Ingredients

200g of softened butter, plus extra for the trays

100g of light muscovado sugar

1 egg

250g of plain flour

1 tsp of cinnamon

2 tsp of baking powder

100g of sultanas

200g of white chocolate chips

Equipment

Oven

Two baking trays

Large mixing bowl

Sieve

Wooden Spoon

Small bowl (for chocolate melting)

Microwave

Piping bag (or teaspoon)

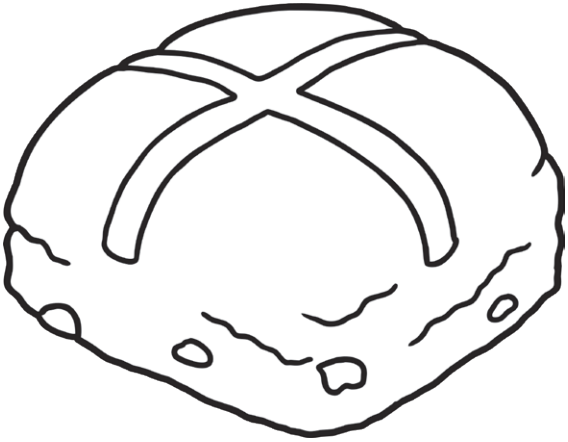
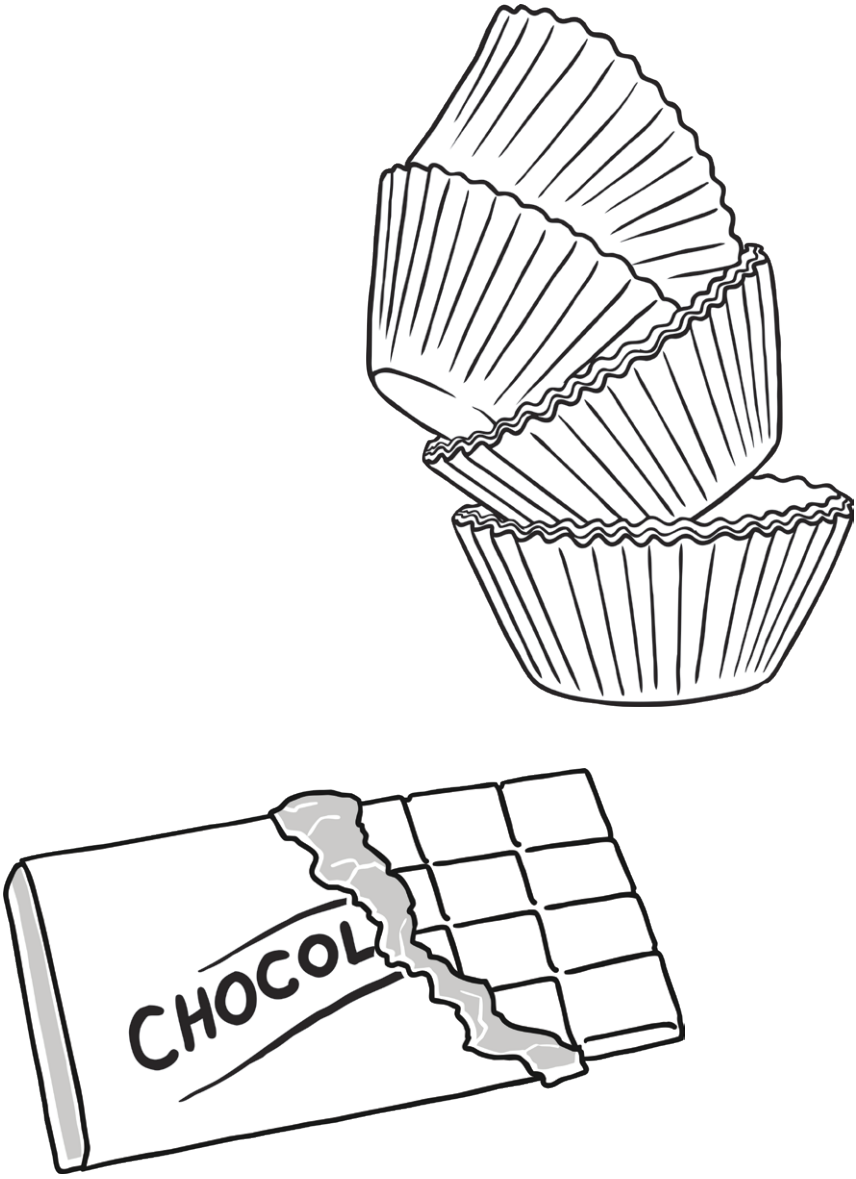
Cooling rack

You could either give these away as Easter gifts or you can eat them yourself with a warm glass of milk!

What you do...

1. Turn on the oven at 180°C or gas mark 4. Lightly butter the baking trays.
2. In the large bowl, beat the butter, sugar and egg until it is smooth.
3. Sift the flour, cinnamon and baking powder into the bowl and then combine to make a dough. After doing this, add the sultanas and 100g of the white chocolate chips. Mix everything together.
4. Roll lumps of dough into balls roughly the same size as golf balls. Flatten these onto the trays.
5. Bake in the oven for 10 minutes until they look golden and yummy.
6. When baked, remove the cookies from the tray and place them on a cooling rack. While they're cooling, get the remaining white chocolate and melt it in the microwave on low in 20 second bursts.
7. Using a small piping bag or a teaspoon, carefully driffle a cross on top of each cookie. Leave the icing to set before eating.

Easter Colour



Easter Colour