

4 Weeks of Christmas

Recipe Book





Puff Pastry Christmas Tree

Ingredients

1 block Puff Pastry

200g Mincemeat (Sweet)

Icing Sugar

Method

1. Preheat oven to 220°C (200° for fan assisted ovens) Gas M 7.
2. Unroll pastry leaving in baking paper and evenly spread with mincemeat.
3. If using a block of pastry, roll the pastry into a large rectangle, approximately 30cm x 20cm. Spread evenly with mincemeat.
4. With a long side nearest you, roll up your pastry like a Swiss roll by taking the two corners of pastry and drawing them away from you so the pastry and mincemeat form a long roll.
5. Using a sharp knife cut into 18 – 20 slices, arrange and lay cut side down on baking sheet to form the silhouette of a Christmas tree.
6. Bake for 12 -15 minutes until pastry puffed and golden.
7. Glaze with runout icing for a decorative finish.



Chocolate Yule Log

Ingredients

3 eggs

85g golden caster sugar

85g plain flour (less 2 tbsp)

100g cocoa powder

½ tsp baking powder

200g unsalted butter

400g Icing Sugar

Method

1. Beat 3 eggs and 85g golden caster sugar together with an electric whisk for about 8 mins until thick and creamy.
2. Mix 85g plain flour (less 2 tbsp), 2 tbsp cocoa powder and ½ tsp baking powder together, then sift onto the egg mixture. Fold in very carefully, then pour into the tin.
3. Now tip the tin from side to side to spread the mixture into the corners. Bake for 10 mins.
4. To make the icing, beat the butter and icing sugar together in a bowl until light and fluffy. Reserve half for the chocolate frosting. For the chocolate frosting, add in the cocoa powder.
5. Frost the outside of the log to resemble tree bark.



Chocolate Orange Muffins

Ingredients

75g self raising flour

25g cocoa powder

100g margarine

100g caster sugar

100ml double cream

100g dark chocolate

1 orange

Chocolate chips (optional)

Method

1. Sieve the flour into a bowl and stir in the sugar and butter. Cream together until light and fluffy. Zest the orange into the bowl and fold to combine.
2. Crack the eggs into the dry and stir VERY gently together until just combined. Add the chocolate chips.
3. Put a tablespoon of the mixture in the base of each paper case.
4. Bake for 15-20 min until risen with a firm bounce.
5. For the chocolate ganache, heat the cream and chocolate in a measuring jug in the microwave for 1-2 minutes until the chocolate has melted. Quickly mix the mixture together to combine until a chocolate cream has developed.
6. Pout this over the tops of the chocolate muffins to finish.
7. Sprinkle with some gold glitter.



Stollen Wreath

Ingredients

500g strong bread flour
310 ml tepid water
x2 7g sachets of dried yeast
1 tablespoons sugar
1 teaspoon salt
1 tablespoon mixed spice
200g mixed dried fruit
100g marzipan
400g icing sugar

Method

1. Place flour, yeast, sugar, salt and mixed spice in a large bowl. Add tepid water to form a soft and sticky dough ball. Add the dried fruit.
2. With a bit of elbow grease, simply push, fold and roll the dough around, over and over, for 5—10 minutes until you have a silky and elastic dough.
3. Roll the marzipan into a sausage shape, so it's slightly shorter than the length of the dough. Place it down the centre. Roll the dough over the marzipan, then turn the dough over so the join is underneath.
4. Lift onto a buttered baking sheet, then curl the dough round a buttered 12cm round cake tin (see tip, below), brushing the ends with a little beaten egg and pinching them well together to seal.
5. Heat oven to 190C/fan 170C/ gas 5. When the dough has doubled, brush with beaten egg and bake for about 25 mins until golden.

*“It’s the most wonderful
time of the year...”*

