

RECIPES FOR THE

Ultimate Afternoon Tea Party.





For this year's National Afternoon Tea Week we invited cooks to celebrate with us by making all their favourite sweet and savoury treats.

Here are the delicious recipes you submitted for the ultimate #afternoontea challenge.

Thank you everyone who took part.

Coffee and walnut cake:



Lubna's Kitchen

Portions: 10-12 serving

Ingredients

1 & 3/4 cups all-purpose flour
1 & 1/2 tsp baking powder
1/4 tsp baking soda
1/2 tsp salt
3/4 cup unsalted butter, at room temperature
1/2 cup granulated white sugar
1/2 cup firmly packed light brown sugar
3 large eggs at room temperature
1 tsp pure vanilla extract
1/3 cup milk, at room temperature
1 & 1/2 Tbsp instant coffee dissolved in 1 tablespoon boiling water
1/2 cup coarsely chopped walnuts

Coffee Frosting:

4 ounces mascarpone cheese (can substitute with regular cream cheese)
1/2 cup confectioners' (powdered or icing) sugar, sifted
1/2 tsp pure vanilla extract
2 tsp instant coffee dissolved in 1 teaspoon boiling water
3/4 cup cold heavy whipping cream

Steps

1. Preheat your oven to 350°F /180°C. Butter, or spray with a non-stick oil spray, 2(Two) - 8 inch (20 cm) round cake pans with 2 inch (5 cm) sides. Line the bottoms of the pans with parchment paper.
2. In a bowl, whisk or sift the flour with the baking powder, baking soda, and salt.
3. In the bowl of your electric stand mixer or with a hand mixer, beat the butter until smooth. Add the sugars and beat on medium-high speed until the mixture is light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in the vanilla extract.
4. Scrape down the sides and bottom of the bowl as needed. With the mixer on low speed, add the flour mixture (in three additions) alternately with the milk and coffee (in two additions), starting and ending with the flour. Mix only until combined. Fold in the chopped walnuts.
5. Divide the batter evenly between the two prepared pans and smooth the tops with an offset spatula or the back of a spoon. Bake for about 20 minutes or until a toothpick inserted in the center comes out clean. Remove from oven and place on a wire rack to cool. Remove the parchment paper and then, Cool completely before frosting.

Coffee and walnut cake:

Steps

6. 🌻 Coffee Frosting:
7. In the bowl of your electric stand mixer, or with a hand mixer, beat the mascarpone until smooth. Add the sugar, vanilla extract, and coffee mixture and beat until smooth and well blended. Scrape down the sides and bottom of your bowl. Add the cold whipping cream and, using the whisk attachment, beat the frosting until medium soft peaks form (frosting should be of spreading consistency). Do not over beat or the frosting will curdle.
8. 🌻 Assemble:
9. First remove about 1/2 cup (120 ml/grams) of the frosting and place in a piping bag fitted with a star tip. Then place one cake layer, top of the cake facing down, onto your serving plate. Spread with half the frosting. Place the second cake layer on top of the frosting, top of the cake facing down, and cover the top of the cake with the remaining frosting. Then pipe swirls of frosting on the top of the cake. Place a walnut on each swirl of frosting.
10. Enjoy !!!

Plum sheet cake



Ingredients

- 250 g butter
- 250 g sugar
- 5 eggs
- 350 g plain flour
- 1 tsp baking powder
- 1 kilo plums



Stella T

Time: 50 mins

Steps

1. First prepare the plums. Wash, pit and cut in fairly thin slices. Prepare your pan (grease or cover with baking paper). Also preheat your oven to 190°C.
2. Beat the eggs with the sugar and the butter. Add the flour and the baking powder and beat a bit more.
3. Pour the batter in your pan. Place the plum slices very close together. 1 kilo is not too much, believe me, you may wish you used more in the end 😊
4. Bake for 35 min (depending on your oven)

Airfryer Coffee Muffins



Ingredients

- 2 cups all-purpose flour
- 1/3 cup brown sugar
- 1 tablespoon Instant Coffee Powder
- 1 tablespoon baking powder
- 1 pinch salt
- 8 Tbs unsalted butter, melted and cooled
- 1/2 teaspoon vanilla extract
- 1 large egg



Kenneth

Portions: 2 people

Time: 1hr

Steps

1. Preheat the airfryer to 180 deg C for 10 minutes.
2. In a large mixing bowl, whisk and mix the above ingredients still they are well incorporated and no lumps can be seen.
3. Fill each paper muffin cup 4/5 full with batter. 1.5 to 2 tablespoons of batter should suffice. Don't not fill up the cup completely as the batter will overflow during the cooking process.
4. Bake in the airfryer for 8 minutes at 180 deg C. To check if the muffin has been cooked through, insert a toothpick into it. If it comes out clean, the muffin has been fully-cooked.
5. Take the muffins out of the airfryer. Cool the freshly-made muffin on a huge plate. Serve.

Chocolate & Banana Protein Bread (Vegan)



Natalie Marten

Portions: 8 people

Time: 55 mins

Ingredients

3 ripe bananas, 2 mashed, 1 cut into two lengthwise,
80 g chocolate plant based protein powder, (I used choc brownie)
70 g oats, blitzed into a powder,
70 ml unsweetened almond milk,
60 g strong bread flour,
50 g caster sugar, (vegan friendly brand),
50 ml vegetable oil,
3 tbsp vegan 'choc shot' sauce, (I used sweet freedom brand),
1 tsp baking powder,
1 small pinch of salt,
Spray oil for greasing

To garnish (optional):

1 drizzle 'choc shot' sauce,
1 scattering raw organic cocoa nibs

Steps

1. Preheat your oven to 180 (fan) and line a loaf tin with greaseproof paper on the base and cooking oil spray on the sides. Set aside. To a large mixing bowl add the mashed bananas, baking powder, protein powder, salt and choc shot sauce into a bowl and mix together well.
2. Next add in the flour and the oats. Mix again until roughly combined. Pour in the sugar, oil and milk. Mix until a smooth batter is created.
3. Pour the batter into your lined tin. Place the remaining banana that's sliced into two lengthwise on top as decoration. Bake on the middle shelf for 35-40 minutes or until a toothpick can be pierced into the centre and come out clean.
4. Leave to cool for a minute before removing carefully from the tin and peeling off the baking paper. Leave to cool on a wire rack. Before serving, drizzle over more chocolate sauce if you wish, plus some cocoa nibs for texture. Enjoy! :)

Carrot Cake



MyWeekendPlan

Portions: 6 people

Time: 45 minutes

Ingredients

300 g soft brown sugar
300 ml sunflower oil
3 eggs
1/4 tsp vanilla extract
300 g grated carrots
300 g Plain flour
1 tsp bicarbonate soda
1 tsp baking powder
1 tsp ground cinnamon
1/2 tsp ground ginger
1/2 tsp salt
100 g chopped walnuts

Steps

1. Sift all of the dry ingredients and set aside.
2. In bowl, combine brown sugar, sunflower oil, vanilla essence and eggs until the sugar is dissolved.
3. Mix carrot with the batter.
4. Once mixed, add sifted dry ingredients into the batter. Batch by batch.
5. Lastly, coat walnut with a tablespoon of flour and add into the batter.
6. Just give it a small fold.
7. Transfer it inside a baking pan 7" and bake in 180c oven for 45 minutes.

Marble Cake



Ingredients

- 250 g Butter
- 200 g Sugar
- 5 nos Eggs
- 220 g Self rising flour
- 3 tbsp Cream
- 1 tsp Baking powder
- 1 tsp Vanilla
- 2 tbsp Cocoa powder



MyWeekendPlan

Portions: 6 people

Time: 45 mins

Steps

1. Beat butter and sugar until pale.
2. Add egg one by one.
3. Add vanilla attack, flour, baking powder and fold the batter.
4. Add milk
5. Divide the batter into 2 and add cocoa powder on second bowl.
6. Mix well.
7. In a 8 inch baking pan cake tin, ladle in both of the batter alternately
8. Once finished, bake in 180c oven for 45 minutes.

Butter Cake



Ingredients

230 g Flour
20 g Milk Powder
1/2 tsp Baking Powder
1 tsp Salt
180 g Sugar
250 g Golden Churn Butter
4 nos Egg
1/2 cup Fresh Cream
1/4 cup Raisin



MyWeekendPlan

Portions: 6 people

Time: 35mins

Steps

1. Sift flour, milk powder, salt and baking powder.
2. Cream butter and sugar until pale.
3. Add eggs one by one.
4. Once the eggs are fully incorporated, add the dry ingredients and the milk.
5. Mix until no Lump.
6. Transfer it into a baking mold and bake in an 180c oven for 30 minutes.

Ferrero Rocher barfi



Ingredients

- 1/2 cup cashews coarsely ground
- 1/2 cup hazelnuts coarsely ground
- 200 gram chocolate
- 4 wafer cups
- 4 cups full fat milk powder
- 470 ml whipping cream
- 1 cup sugar
- 1/2 cup chocolate chips



Rekha Bapodra

Steps

1. Add the milk powder, whipping cream, sugar in a microwave safe large bowl and mix together ensuring well blended. Use a large bowl as it can spill in microwave.
2. Place the bowl in the microwave and cook for 2 minutes, take the bowl out and mix well ensuring no lumps.
3. Repeat this process 4 more times to bring the total cooking time to 8 minutes. At this point, the mixture should look like a dough
4. and coming together. Add 1 teaspoon of ghee and mix well. Let it cool for couple of minutes.
5. Once its easy to handle grease your hands with ghee and knead it for a couple of minutes to get a soft textured dough.
6. In a lined tray transfer 1/2 of the dough and spread it evenly making it smooth with spatula.
7. To the remaining 1/2 dough add 1/2 cup chocolate chips to it. Microwave 30 seconds and mix well. Add crumbled wafer cones to it. Spread it thinly on top of the barfi layer and smooth it with spatula. (You can omit the wafer cones if leaving in fridge as it will softened.)
8. For the final layer melt the chocolate and add hazelnuts and cashew nuts to it. Mix well and layer it on top. Sprinkle few chopped nuts lightly on top. Let it set for few hours. Cut in desired shape and enjoy.

¡Ay, carumble!



Laura

Portions: 6 servings

Time: 1 hour

Ingredients

500 g ripe plums, stones removed and quartered
50 ml sloe gin
50 ml limoncello
1 tsp cornflour
60 g golden caster sugar

For the carumble topping

120 g wholemeal plain flour
1 tsp ground sweet cinnamon
1/2 tsp ground ginger
Pinch salt
75 g cold butter, cut into small cubes
30 g light muscovado sugar
30 g demerara sugar
50 g blanched almonds, crumbled
60 g Yockenthwaite Just Ginger Granola or
50g granola + 1 tbsp crystallised ginger cut
into tiny pieces
1 tsp apple fruit powder (optional)

Steps

1. Heat the oven to 180°C fan/gas 5. Put the plums in a large mixing bowl, pour over the sloe gin and limoncello and mix together well. Combine the cornflour with the sugar, add to the bowl of fruit and mix well. Spoon the fruit into a baking dish and bake the fruit for 20 minutes until it's bubbling and slightly reduced.
2. For the carumble topping, sift the flour, salt, ground ginger and cinnamon and stir to combine. Add the butter and rub the mixture gently with your fingertips until it begins to stick together and form small clumps. Stir in the muscovado sugar, demerara sugar, crushed almonds, apple fruit powder and granola.
3. Spread half the carumble mixture into a 1 litre square or rectangular dish (if it is any larger the crumble slice will be thin), spoon the hot fruit on and spread evenly. Top with the remaining carumble, return the dish to the oven and bake for a further 30 minutes until the topping is a rich golden brown and the fruit is tender and bubbling around the edges. Remove the carumble from the oven and leave to cool. Cut into squares.

Tagine datte



Ingredients

200 g datte
50 g 🥜 peanut
50 g almond
50 g butter
100 g sugar
2 cup water



🇲🇦 Cuisine du Monde 🇲🇦 (culinary art)

Portions: 4 servings

Time: 30 mins

Steps

1. In frying pan put to melt butter
2. Add sugar
3. Water
4. Then add your datte
5. Cook between 20 to 30 mins
6. up to you get a syrup
7. Finally serve your tagine in plate
8. Add almond, 🥜 peanut
9. It's so delicious dear friends And so easy
10. Enjoy your meal

Orange honey semolina squares



isabel maloum

Ingredients

3 cup medium semolina (cup = 240g)
2 cup sugar (cup=240g)
1/2 cup rose water
1/2 cup water
orange zest
salt and of cup crushed roasted peanuts, or
almond, walnut,

For orange syrup

1 cup (240 g) =cup) of sugar
1 cup rose water
3 cup water
slices orange
zest of orange

Steps

1. We make a syrup with a cup of sugar and a cup of rose water and 3 cups of water, as well as orange zest and slices and we boil it for 7 minutes, allowing it to cool.
2. We prepare the semolina and mix it with sugar and sprinkle with a cup of water and rose water and orange peel to reserve.
3. Buttered the baking dish and put half of the mixture in a dish, then put a layer of roasted peanuts, then a second half of the mixture, cut them into squares and put them in the center of the almond
4. Preheat the oven and put it in the oven until it turns red on the sides of from above to take a red color.
5. Preheat the oven and put it in the oven until it turns red from the sides and from above to take on a red color. When it comes out of the oven, we put a syrup on top of it and leave it absorb the syrup, then
6. Cut into squares and serve with green tea, mint and roasted peanuts
7. We algerie the tea always accompanied with honey cakes or dry cakes 😊

Vanilla Cake



Ingredients

64 g Cake Flour
64 g Castor Sugar
2 nos Whole Egg
5 g Vanilla Essence
5 g Baking Powder
27 g Water
6 g Ovalet
20 g Corn Oil



MyWeekendPlan

Portions: 5 servings

Time: 12mins

Steps

1. In a bowl, put all ingredients except oil, and beat the ingredients using hand mixer
2. Mix for about 2 minutes until lighten and a bit whiter (until you reach ribboning stage), then add in oil and beat for about 30 seconds.
3. Pour the mixture into a 5"x5"x3" cake round pan.
4. Bake at 170c for 12 minutes or until a toothpick inserted in the center comes out clean.
5. Take out from the pan, and let it cool completely on the wire rack.

Cranberry and oatmeal cookies



Jeerapa Kanchanapongkul

Portions: 20 cookies

Time: 30 mins

Ingredients

Dry ingredients

140 g Rolled oats
100 g All-purpose flour
1 tsp baking powder
1 tsp Cinnamon

Wet ingredients

125 g Unsalted butter
140 g Brown sugar
1 egg
80 g Dried cranberry

Steps

1. Mix dry ingredients
2. Mix wet ingredients
3. Make balls of cookie dough, weight 1 tbsp each
4. Preheat the oven to 200c
5. Bake for 10-12 mins

Chocolate semolina mini cakes



Ingredients

- 1 cup semolina
- 1/4 cup cocoa
- 1/2 cup sugar
- 1/4 cup oil
- 1 tablespoon vinegar
- 1/2 cup milk
- 1/2 cup yogurt
- 1 teaspoon baking powder plus 2 to 3 tablespoon milk



Rekha Bapodra

Steps

1. Preheat oven to 160 degree C fan oven
2. Line a rectangle tin or if making cupcakes place cupcake cases in tray.
3. In a food processor jug add all the ingredients apart from baking powder and 3 to 4 tablespoon of milk and blitz it to a smooth batter.
4. Transfer in a bowl and cover and set aside for 15 minutes. Add baking soda and milk to batter and mix well.
5. Transfer in the baking tray or fill the cupcake cases.
6. Bake for 15 minutes for cupcakes but allow extra time for tray bake. Check with toothpick, if it comes out clean. Let it cool for couple of minutes and transfer on a wire rack.
7. Decorate with fresh cream or eat on its own.

Iced Buns



Ingredients

- 14 g Easy Yeast (2 sachets)
- 140 g Sugar
- 250 ml Milk
- 300 g All-purpose Flour
- 2 Eggs (beaten)
- 115 g Butter (softened)
- 250 g Strong White Flour
- 200 g Icing Sugar



Irum Zaidi Home Cooking

Portions: 12 servings

Time: 15-20min

Steps

1. In a small pan warm the milk until it's just past lukewarm. Pour the milk into a large bowl.
2. Add the sugar and yeast to the milk and gently stir with a spoon until the sugar has dissolved. Cover the bowl with a tea towel and let the mixture sit until the yeast is foamy this should only take 10-12 minutes.
3. Add the softened butter to the milk mixture and beat with a wooden spoon until it is broken into little pieces. Gradually add the eggs, ensuring they are mixed through.
4. Gradually add the flours to the mixture whilst continuing to stir and bring the ingredients together.
5. Once all ingredients are combined, continue to use your wooden spoon until you have a soft dough, at which point turn the dough out onto a well floured surface and begin to knead the dough.
6. Continue to knead the dough for 10 minutes, before rolling it into a ball and transferring it to a lightly oiled bowl and covering with a damp tea towel. Leave the dough in a draught-free place until it has doubled in size (around 1-2 hours).
7. Lightly grease a 12"x9" baking tin and set aside. Once your dough has doubled in size, turn it out onto a floured surface and knock back the dough, before evenly dividing into 12 pieces.



Iced Buns



Steps

- Using your hands, form each piece of dough into a rough sausage-like shape before placing in two rows of 6 in your pre-greased baking tin. Cover again with a damp tea towel, leaving in a draught-free place until the buns have doubled in size (again, 1-2 hours).
- Once the buns have completed their second rise, bake them in a preheated oven at 180°C (160° for a fan assisted oven or Gas Mark 4) for 15-20 minutes until golden in colour and have a hollow-like sign when gently tapped on top.
- Allow the buns to cool in their tin before icing. To ice the buns, mix 200g of icing sugar with a little cool water (start with a teaspoon and gradually add more as needed – it's easy to add more water but not easy to correct too much). You want a thick gloopy texture if you intend to spread the icing, or a slightly thinner consistency if you intend to pour the icing or dip the buns.
- #Tips:** Add a little colouring or flavouring to your icing, or top with some roasted desiccated coconut. You can use also electric dough mixer in this recipe.

Vegan blueberry muffins



Ingredients

3 tbspoon chickpea flour
Pinch turmeric powder
300 g self raising flour
150 g light brown sugar
150 g blueberries (fresh or frozen)
120 ml sunflower oil
180 ml soya milk



almu21

Portions: 12 servings

Time: 30 minutes

Steps

1. Mix 3 tablespoons of chickpea flour with water to make runny mixture (egg substitute). Add to a bowl containing flour and sugar.
2. Add other liquids to mixture and mix all the ingredients for a smooth batter. finally fold in the blueberries carefully not to break them
3. Bake at moderate temperature 160 °C fan-180°C for 15 minutes. Check with skewer they are cooked through

Soft chocolate chip cookies



Jeerapa Kanchanapongkul

Portions: 12 servings

Time: 1 hr

Ingredients

Dry ingredients

260 g All-purpose flour
175 g Cake flour
9 g Baking powder
1 g Baking soda
1.5 g Salt

Wet ingredients

227 g Unsalted butter
130 g Brown sugar
130 g White sugar
110 g Nuts e.g walnut, macadamia, hazelnut
340 g Dark chocolate chips
2 Eggs

Steps

1. Mix dry ingredients
2. Mix wet ingredients
3. Mix wet and dry ingredients
4. Roll the cookie dough into balls, weight 120 g each. Chill them in the refrigerator for 90 mins before baking.
5. Preheat the oven to 375F(190 C)
6. Bake for 25 mins.

Nigella's Chocolate Olive Oil Cake



Ingredients

150 mls light tasting olive oil
50 g pure cocoa powder
125 mls boiling water
150 g ground almonds
1/2 tsp bicarbonate of soda
Pinch salt
200 g caster sugar
3 eggs



Sonia

Steps

1. Preheat the oven to 170 C. Prepare your springform cake tin with parchment paper in the base and lightly rub the sides with olive oil.
2. Sift the cocoa powder into a medium sized bowl. Whisk in the boiling water to form a paste and set to one side. Don't worry it thickens a bit as it cools.
3. In another medium sized bowl mix the almonds, salt and bicarbonate.
4. Now add the eggs, olive oil and sugar to your stand mixers mixing bowl. (You can mix by hand if you need to). Beat for 3 minutes on a high speed to make an airy pale yellow cream.
5. Lower the speed to medium speed. Slowly pour your chocolate cocoa mix in and beat until it's all mixed in.
6. Scrape down the sides and pour the almonds in while mixing at medium speed.
7. Pour the batter into your tin and carefully transfer into the oven. It's a thin batter compared to usual cake mixes, that's fine don't worry it will 'set' as you bake it.
8. When you bring the cake out of the oven, I like to loosen the edges to make sure it isn't stuck, but then leave it to cool in the tin. After half an hour or so you can turn it onto a wire rack to finish cooling.

Carrot Cake Snickerdoodles



jem_27

Portions: 16 servings

Time: 13 mins

Steps

1. Preheat oven to 325°F. In a medium-sized mixing bowl, add all dry ingredients except for the sugar. After everything is added, whisk the mixture together.
2. Wash and peel the carrots for grating. I used a microplane for convenience, but a regular grater works just as well. Once enough is grated, cover to use for later.
3. In a stand mixer or using a hand mixer, cream the butter and the sugar together until light and aerated on the medium setting. Add the egg and vanilla, then cream again for a few mins. until smooth. Scrape down the sides, then add the flour mixture in 3 additions until fully combined. Be careful not to overmix. Gently fold in the grated carrots until evenly combined.
4. In a small bowl, mix together the cinnamon and sugar for the coating. Prepare a sheet pan with or without parchment paper. Roll the dough mixture between your palms to create small balls and gently press on each side. Evenly space each cookie on the pan until you run out of room.
5. Put the pan into the oven for approx. 13 mins or longer until the bottoms are browned. Once they're finished baking, let them cool for 1 min. and immediately cover both sides of each cookie with the topping. It's important to do this while they're still warm so that it sticks to the cookies. I used a small spatula to remove each cookie from the pan and to cover each cookie with the topping.
6. After covering each cookie with the topping, there will be some of the cinnamon-sugar mixture leftover. So that it doesn't go to waste, I save it to add to a cup of tea, or it can be added to other baked goods. Enjoy!

Ingredients

Dry

1 1/2 cup flour
1 tsp baking powder
1/4 tsp baking soda
1/4 tsp salt
1/4-1/2 tsp cinnamon
1/8 tsp ground ginger
1/8 tsp nutmeg
1/16 tsp cloves
3/4 cup w. sugar (omit if b. sugar is used, a wet ingredient)

Wet

1 cup grated carrots
1 egg
1/2 tsp vanilla extract
6 tbsp softened butter/margarine

Coating

1/2-2 tsp cinnamon
3 tbsp w. sugar

Mini Welsh Cakes



Natalie Marten

Portions: 12-13 servings

Time: 25 mins

Ingredients

140 g plain flour, extra for dusting,
50 g chilled unsalted butter cut into small pieces,
45 g caster sugar,
1 large egg,
25 g currants,
1/4 tsp baking powder,
1/4 tsp mixed spice,
1 small pinch salt

For frying:

Butter or lard

Steps

1. Add the flour, caster sugar, mixed spice, baking powder and a small pinch of salt into a bowl. Stir together with a wooden spoon then with your fingers, rub in the butter until a crumbly fine texture is created. Mix in the currants.
2. Next add the egg and work into the mixture until you have soft dough. Tip the dough out upon a floured surface. Dust a little flour over the top then roll out until about 6-7mm deep.
3. Cut out circles using a small cutter, around 6cm wide. Re-roll any trimmings, and make more. Grease an iron skillet or heavy frying pan with butter, or you can use lard, and place over a medium-low heat. Cook the cakes in batches, for about 2-3 mins each side, until golden brown, slightly crisp and cooked through.
4. They are amazing served warm with butter, a dollop of jam, or simply sprinkled with a little caster sugar as I've done. Store the cakes in a tin, they should keep for a few days but they probably won't be around that long! Enjoy. :)

Easy to Make Vanilla Cupcakes



Ingredients

- 250 gr margarine (non spreadable)
- 2 cups sugar
- 4 medium eggs
- 1 tsp vanilla essence
- 1 cup homemade buttermilk
- 500 gr self raising flour
- 1 tsp sea salt
- 2 tsp baking powder
- 1/2 cup milk
- 1/2 cup freshly squeezed orange juice



Kimwlos Kimwlos

Portions: 30 cupcakes

Time: 30 minutes

Steps

1. Firstly prepare the buttermilk. Mix the milk and orange stir and set aside until needed.
2. Melt the margarine in your microwave oven or on a saucepan, over medium heat.
3. Whisk the melted margarine with the sugar, until nice and fluffy, add the eggs, one at a time, making sure before adding another egg that the previous one has been mixed in thoroughly into the batter.
4. Add 1/3 of the self raising flour, the salt, the vanilla and the baking powder and mix well. Add half of the buttermilk. Then add another 1/3 of the flour, the remaining buttermilk and then the rest if the flour. Mix well. You should get a thick but runny dough.
5. Line a cupcake tray with cupcake papers. Fill the cupcake papers up to 2/3 and bake over a preheated oven for 15-20 minutes over 180oC. Use a toothpick to check after 15 minutes, if it comes out dry they are ready, if not bake for the whole 20 minutes.
6. You can cover with buttercream, cut and fill with jam or eat them as they are. Enjoy your cup of tea ☕.

Banana Bread



Ingredients

- 2 ripe banana
- 1 tablespoon sugar
- 1 egg
- 6 g dried yeast
- 1/2 teaspoon salt
- 1 cup (200 ml) bread flour
- 4 tablespoon glutinous rice flour
- 1/2 cup raisin



**Auntie Eiko's international
cuisine experience**

Steps

1. Put everything in food processor (use mixing wing) and mix.
2. Add melted butter and mix. Rest till it's double in size.
3. Add raisins and mix. Again let it fermented. Powder glutinous rice flour on dough.
4. Bake in 180°C preheated oven for 25-30 minutes.

Blueberry baked oats with almond flakes



Ingredients

1 ripe banana
1 cup (80 g) rolled oats
1/2 tsp baking powder
1 tbsp honey
1/4 tsp salt
Blueberries
Almond flakes



Crave to Cook

Portions: 1 person

Time: 20-25 mins

Steps

1. Place banana, oats, baking powder, honey and salt into a blender.
2. Blend everything until smooth.
3. Transfer the batter into a greased ramekin.
4. Add in your choice of mix-ins (I added blueberries and almond flakes for this recipe!)
5. Bake in a preheated oven at 175°C for 15 mins.
6. Done! Easy peasy.

Naankhatayi:



Ingredients

- 1 & 1/2 cup plain flour (maida)
- 1/2 cup ghee OR Butter (at room temperature)
- 3/4 cup powdered sugar
- 2 Tbsp fine semolina
- 1/4 tsp cardamom powder
- Some chopped Almond & Pistachio



Lubna's Kitchen

Steps

1. Preheat the oven at 160C at least for 10mins.
2. Prepare a tray with parchment paper.
3. Take a big bowl add ghee/ butter whisk well till nice and creamy then add powdered sugar whisk or beat again till fluffy.
4. Add flour, semolina, cardamom powder mix well and make a nice soft dough.
5. Do not knead the dough.
6. Make balls out of the dough.
7. Then slightly flatten and pierce with a fork lightly to make a design.
8. Sprinkle some Almonds & Pistachio gently press down.
9. Bake exactly for 10 mins. Or until light golden.
10. The timing may vary depending on many factors.
11. Remove to a wire rack immediately.
12. Cool the nankhatai completely and store in an airtight jar. They keep good for 3 weeks.
13. Enjoy !! nankhatai as a snack with milk or tea.

KUE GULA MERAH (PALM SUGAR CAKE)



Ingredients

120 grams plain flour
120 grams palm sugar
120 ml coconut milk
1/4 tsp vanilla powder
1/4 tsp baking powder
1/4 tsp baking soda
30 ml oil



Kezia's Kitchen 🧑🍳

Steps

1. Boil coconut milk, brown sugar, until it boils. Turn off the heat and let cool and strain.
2. Mix the brown sugar solution with all ingredients except oil. Stir well.
3. Heat the steamer.
4. Pour the oil into the dough. Stir until all ingredients are combined.
5. Pour the dough into a mold that has been lined with paper cups.
6. Steam for about 20 minutes until cooked. Serve and enjoy your afternoon tea ☕

Japanese Kawaii Sweet Gem



Ingredients

- 100 ml water
- 1 teaspoon agar powder
- 150 g white sugar
- Food color or some natural food color, butterfly pea, saffron, beetroot powder etc



Auntie Eiko's international cuisine experience

Steps

1. Put butterfly pea in boiling water and cool. Add agar powder in blue water and wait for a while. Boil for 2 minutes until agar powder is completely melted
2. Add sugar and boil for 10 minutes with low flame. Stir occasionally and simmer until thickened.
3. Pour half of the agar blue mixture in cup or bowl. Put a little of lemon juice in half of blue liquid to make purple one. Pour over on blue one.
4. Remove the bubbles and cool in refrigerator or room temperature.
5. Make yellow gem with saffron water.
6. Cut with hand into small stone size.
7. Cover with a net like stockings and dry for several days.
8. After 3 days drying.
9. Enjoy with tea 🍵(after 5 days)

Double Berry white choc chip cookie



Jeerapa Kanchanapongkul

Portions: 30 servings

Time: 30 min

Ingredients

Dry ingredients

1 1/2 cup All-purpose flour
1/2 tsp baking soda

Wet ingredients

3/4 cup Unsalted butter
1/2 cup Brown sugar
1/2 cup White sugar
1 egg
1 tbsp Brandy or vanilla extracted

Other ingredients

3/4 cup White choc chips
1/2 cup Dried cranberries
1/4 cup Dried strawberries
1/4 cup Almond, chopped(optional)

Steps

1. Preheat the oven to 325F(190C). Cover the tray with baking sheet.
2. Mix the dry ingredients
3. Use a mixer to cream butter, white sugar and brown sugar
4. Add egg and brandy into the wet mixture
5. Gradually add the dry mixture into the wet mixture. Add white choc chips, berries and almonds to the mixture.
6. Use an ice-cream scoop or tablespoon to make small cookie doughs. Flatten them a little bit.
7. Bake for 8-10 mins. Let them cool on the tray for 1 min before transfer to a wire rack for complete cooling.

PISANG GORENG ORIGINAL (BANANA FRITER)



Ingredients

You need 6 pieces of Pisang Kepok / saba banana

Oil for deep frying

4 tablespoons rice flour

2 tablespoons flour high protein

1 tablespoons maizena flour/ corn flour

1/2 teaspoon baking soda

3 tablespoons white sugar/ caster sugar

1 teaspoon vanilla powder / vanilla pasta

Enough Water



Kezia's Kitchen 🧑🍳

Steps

1. Take 1 banana, cut into 2 parts, then cut each part into 3-4 pieces. Do it until the bananas run out.
2. Heat the cooking oil on medium heat. Dip bananas in flour mixture, then fry until golden. Lift and drain.
3. Mix all the flour mixture into one, mix well until the texture is between thick and liquid (not too thick / not too runny).

Strawberry Shortcake



Irum Zaidi Home Cooking

Portions: 8-12 servings

Time: 10-15min

Steps

1. Sift the flour and baking powder into a bowl. Add the butter and rub together until you achieve the texture of fine breadcrumbs. Add in the sugar and mix well.
2. Make a well in the centre of the mixture and add the egg, milk and vanilla extract. Mix to make a soft dough.
3. Place the dough on a floured surface and press/roll out to 8" (20cm) in diameter. Transfer to a lightly greased baking sheet and bake at 200°C for 10-15 minutes until firm and golden. Transfer to a wire rack to cool.
4. Whip the cream with icing sugar and hull the strawberries (remove the leaves and a small cone from the top of the strawberry), then cut the strawberries in small chunks.
5. Once the shortcake has cooled slice it in half with a very sharp bread knife. Take the top half and carefully cut it into 8 or 12 equal segments.
6. Spread a layer of cream on the bottom half of the shortcake and place a layer of strawberries chunks on top.
7. Spread another layer of cream and add another layer of strawberries. Keep 8 or 12 pieces of strawberry back for decorating the top of the cake.
8. Spread the remaining cream onto the filling. Carefully place the shortcake segments on top of the cake.
9. Dust with icing sugar and place a slice of strawberry on each segment. Dust lightly once more with icing sugar and serve.
10. **#Tips:** If your dough is a bit sticky simply add a tbsp of flour into the mixture and it should come together very well. You can hide any small holes in the top of your finished shortcake with a sprig of mint.

Ingredients

250 g self-raising flour
75 g unsalted butter (cold)
4 tbsp milk
3 tbsp caster (superfine) sugar
1 tsp baking powder
1 egg, beaten
1/2 tsp vanilla extract
Icing sugar for dusting

For the filling

350 g fresh strawberries
284 ml whipping cream
2 tbsp icing sugar

Eggless plum cake



Ingredients

- 1 cup fresh plums roughly chopped
- 1 cup wheat flour
- 1/2 cup oil preferably olive
- 1 1/4 cup honey
- 1/4 cup sugar
- 1/2 cup milk
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon vanilla extract
- Few slices of plums for garnishing



Rekha Bapodra

Steps

1. Preheat oven to 160 C.
2. Grease tin and line with greaseproof paper.
- 3.
4. In a bowl mix oil, milk, honey and vanilla extract. Set aside
5. Sieve the flour, baking powder and baking soda in a bowl add the chopped plums into the flour mix. Add in the wet ingredients to the flour mix with a spatula.
6. Pour into the greased tin. Tap and spread the batter evenly.
7. Gently press the sliced plums into the batter. Place this into the preheated oven and bake for 30 to 40minutes.
8. Check with a toothpick in the centre to check if its cooked. If it comes out clean remove from oven and allow it to cool completely before removing from the tin.

Butter biscuit 🍪



Ingredients

- 100 g flour
- 50 g butter
- 50 g ice sugar
- 1 pinch salt
- 1 spoon milk powder



🇪🇬 Cuisine du Monde 🇪🇬 (culinary art)

Portions: 4 servings

Time: 20 mins

Steps

1. Mix your butter with sugar
2. Sift flour
3. Add a pinch of salt
4. Form dough
5. Roll out the dough to a thickness of 2 mm 📏
6. With a mini mould form y'r biscuit form square
7. Cook your butter biscuit in oven at 180°

Zucchini cake



Ingredients

- 300 g grated zucchini
- 1 cup flour
- 150-200 g white yogurt
- 4 tbl sp honey
- 1 tbl sp coconut oil
- 4 tbl sp cocoa
- 0,5 teaspoon baking powder
- powdered sugar for garnish



Simi and Milo cooking

Steps

1. Grate the zucchini, add yogurt, honey and coconut oil and mix.
2. Then add dry ingredients and mix well.
3. Bake at 180°C for 50 minutes. Garnish with powdered sugar and serve.

Thai mini coconut pancake

(Ba Biin) ขนมขำป๋น  



Yui Miles

Portions: Made about 30 of each white and purple

Time: 30-40 min

Ingredients



White coconut pancake

2 cup desiccated coconut
1 cup glutinous rice flour
1 and half cup coconut milk
2/3 cup caster sugar
1 tsp salt

Purple coconut pancake

2 cup desiccated coconut
1 cup glutinous rice flour
1 cup coconut milk
3 tbsp ready made sweet purple yam spread (you can also use steamed and mash japanese purple potato if you can find them in Chinese grocery store)
1/2 cup sugar
1 tsp salt
Some vegetable cooking oil for fry (I use spray vegetable oil)

Steps

1.  **Make white coconut sweet pancake** : mix all the ingredients together in a mixing bowl.
2. Spray some cooking oil on a non stick pan. Add the mixture about 1 tsp on medium heat, let it cook for a few minutes. Turn over and cook for another 2-3 min.
3.  **Make purple coconut sweet pancake** : mix all the ingredients together in a mixing bowl.
4. Spray some cooking oil on a non stick pan. Add the mixture about 1 tsp on medium heat, let it cook for a few minutes. Turn over and cook for another 2-3 min.

Crystallised Gooseberry Candy



Ingredients

20-25 Gooseberries
2 tbsp caster sugar
1 tbsp water or egg white
Clean small paint brush (for food)



Yui Miles

Portions: Garnish for 4 portions

Time: 15 mins

Steps

1. I picked them gooseberries from the garden, then you need to wash and top and tailed them. Prep water or 1 egg white in a bowl. Prep about 2 tbsp caster sugar on a small plate.
2. Use clean small paint brush bush gooseberries one at the time with egg white on water. Then dip into sugar. Roll them until all covered. Remove to a plate and leave them to dry for a few hours.
3. Use to decorate your dessert.

Gooseberry fool



Ingredients

1 cup gooseberry, topped and tailed
4 tbsp sugar
1 tsp vanilla extract
100 ml double cream

Crystal Gooseberry

A few fresh gooseberries candy
1 tbsp white egg
1-2 tbsp caster sugar or normal sugar is fine too



Yui Miles

Portions: 2-3 portions

Time: 20 minutes

Steps

1. Put the gooseberries and sugar in a pan with a splash of water. Heat gently, stirring, then bring to a simmer and cook until the fruit starts to burst. Squash the gooseberries with a potato masher or fork until pulpy. Cool then chill until cold in the fridge.
2. Put the double cream in a bowl and beat with the icing sugar and vanilla until smooth. Gently whisk in the cream (it will thicken as you whisk so don't overdo it). Add into the gooseberry sauce then spoon into pretty glasses or bowls to serve. Garnish with some Crystal Gooseberry if prefer.
3. Check full recipe on how to make crystallised gooseberries

Old Bay Skovns



Laura

Portions: 6 servings

Time: 10-12 minutes

Steps

1. Preheat the oven to 225 degrees C/450 degrees F and line a baking sheet with parchment. To make the Old Bay seasoning, place all of the ingredients in a spice grinder or small blender and grind until it's a smooth powder. Transfer the spice blend to an airtight jar and store in a dark, cool place.
2. Mix together the flour, baking powder, bay seasoning, garlic powder, baking soda and salt and place in a food processor. Cut the butter into chunks and add to the dry ingredients. Pulse into small pieces. Pour over the buttermilk and pulse a few times to combine. Add the cheese and pulse a couple of times.
3. Using a ¼ cup, scoop and drop the batter onto the prepared sheet, leaving a 5cm/2" gap between them.
4. Bake for 10 to 12 minutes or until golden brown. Combine the melted butter, garlic powder and parsley and brush the top of the biscuits. Eat whilst warm.

Ingredients

- 1 cup plain flour
- 1 tsp baking powder
- 1 tsp bay seasoning (recipe below)
- 1/4 tsp garlic powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/4 cup very cold unsalted butter
- 1/2 cup cold buttermilk
- 1/2 cup medium cheddar cheese, grated

Glaze

- 2 tbsps butter, melted
- 1/4 tsp garlic powder
- 1/2 tbsp chopped fresh parsley

Old Bay seasoning

- 2 tsps salt
- 1 tbsp celery seed
- 2 tsps sweet paprika
- 1 tsp mustard powder or mustard seeds
- 1 tsp ground ginger
- 5 bay leaves
- 1/2 tsp smoked paprika
- 1/2 tsp freshly ground black pepper
- 1/2 tsp freshly ground white pepper
- 1/4 tsp crushed red pepper flakes
- 1/8 tsp ground nutmeg
- 1/8 tsp ground mace
- 1/8 tsp ground cardamom
- 1/8 tsp ground allspice
- 1/8 tsp ground cinnamon
- 1/16 tsp ground cloves

Spiced blueberry scones



Ingredients

300 g self raising flour
60 grams golden caster sugar
50 grams butter chopped in little pieces
2 tsp ground ginger
1 teaspoon ground cinnamon
3 tablespoons greek yogurt
150-160 ml skimmed milk
75 grams blueberries
Butter for greasing mould



almu21

Portions: 8 servings

Time: 30 mins

Steps

1. Grease a couple of sandwich cake tins
2. Mix flour sugar and spices and rub the butter in. Add yoghurt and slowly incorporate the milk until you get a sticky dough
3. Add the blueberries and fold them carefully into the dough
4. Knead on floured surface and roll to about 2cm thickness. Cut scone shapes with cutter and place in prepared tins
5. Bake at very hot temperature 200°C for about 15 minutes
6. I chose to fill with cornish clotted cream and my homemade gooseberry jam

Gluten Free Chocolate Scones With Strawberry Jam



Ingredients

100 g gluten free self raising flour
50 g pure cocoa powder
75 g ground almonds
1 tsp baking powder
75 g Stork marg (or other non dairy block marg)
45 g caster sugar
2 tbs non dairy milk (I used almond milk)
Strawberry jam and icing sugar to garnish



Sonia

Steps

1. Add the ground almonds into a medium sized mixing bowl and sift in the flour, cocoa powder and salt. Mix together with a wooden spoon.
2. Cut the marg into cubes and add to the bowl. Use your fingers to rub the marg into the flour and create breadcrumbs.
3. Stir the sugar into your mix now.
4. Add the milk and use your spoon to stir it in. Then get your hands on and bring it together into a dough. Try not to overwork it here as the dough is already quite heavy and we don't want to make it even heavier!
5. Rollout on a lightly floured work surface to about one inch thickness. Cut out your rounds with a small circular cutter. Put each round into a baking sheet lined with parchment.
6. Bake in the oven at 190 C for about 10 mins. Don't over bake as they will be more like biscuits in texture (although still yummy if that happens honestly).
7. Allow to cool then sandwich one on top of the other with strawberry jam. Finish with a dusting of icing sugar.

Eggless cranberry scones



Rekha Bapodra

Ingredients

- 2 cups plain flour
- 1/3 cup sugar
- 1/2 cup butter chilled
- 1/4 teaspoon salt
- 1 tablespoon baking powder
- 1 tablespoon lemon zest
- 1 cup blueberries
- 3/4 cup fresh cream
- 1 teaspoon vanilla extract

Glazing:

- 1 cup icing sugar
- 2-3 tablespoons fresh lemon juice

Steps

1. In a large bowl add the flour, sugar, salt, baking powder and lemon zest.
2. Grate the cold butter and using your fingertips, rub the butter into the flour until it resembles crumbs.
3. Create a small well in the center of the flour mixture. Pour the heavy cream and vanilla into the well and mix with a fork until the dough comes together. Add in the cranberries and mix gently with your hands and combine.
4. Place the dough onto a floured surface. Make a round of about 10 inches and cover with cling film and refrigerate for 30 minutes.
5. After 30 minutes remove from fridge and cut into 8 wedges with a sharp knife.
6. Transfer to a lined baking tray and put tray in the fridge for 15 minutes.
- 7.
8. Preheat oven to 180 C.
9. Brush the scones with fresh cream and bake for about 18 to 20 minutes or until golden brown and risen.
10. Remove from oven and allow to cool down a little before serving.
11. Prepare for the glaze: -
12. Mix the icing sugar and lemon juice in a small bowl until smooth.
13. Drizzle icing over scones and serve.

Vegan Scones



Ingredients

175 gr self raising and a little extra for dusting
1 tsp baking powder
pinch salt
47 gr vegan vegetable spread
75 ml almond milk and a little extra for glazing
30 ml agave syrup



Kimwlos Kimwlos

Portions: 12 scones

Time: 45min prep 20 min baking

Steps

1. In a mixing bowl add all the dry ingredients. Add the vegan spread and using your fingertips mix in the spread with the flour.
2. Mix until it looks like wet sand. Pure in the wet ingredients, almond milk and agave syrup. Combined until you get a solid dough.
3. Dust a baking surface with flour and spread it into a 2cm thick sheet. Let the dough rest in the fridge for 30 minutes. Cut the dough with a 7cm cutter.
4. Place the circles into a clean baking sheet top side down, this will result to an even surface. Glaze with some milk, be careful to glaze only the top, don't let the milk drip on the sides.
5. Place in the freezer for 15 minutes. Preheat the oven oven 200oC. Bake for 20 minutes or until golden.
6. Feel with cream cheese and jam. I used katiki a Greek cream cheese and blueberry jam. Enjoy!

Savory scones with feta cheese and grilled peppers, tomato



isabel maloum

Portions: 1 serving

Time: 20mn

Ingredients

125 g flour
1 egg
35 g milk
45 g butter
pinch salt
1 tbsp sugar
1 teaspoon baking powder
1 grilled tomato
100 g white feta cheese
1 tbsp oil olive
1 clove roasted garlic
1/2 of cucumber

Steps

1. Peel the red pepper and tomato and garlic and cut them into small cubes and add a spoonful of olive oil and salt and set aside.
2. Prepare the dough for the scones: take a bowl, put the flour and the butter in small pieces and mix well with your fingertips like the shortcrust pastry then add salt, the baking powder and the egg beaten with milk and the Sugar to obtain a slightly dough. sticky.
3. Sprinkle the flour on the work table and spread the dough over the thickness of 2 cm we cut the circles with a cookie cutter. And brush the beaten egg
4. Heat the oven 180 and put the scones for 15 minutes to 20 minutes when it turns pink, take them out of the oven.
5. Cut the scones in half and garnish them with cheese and mix of pepper, tomato and a few slices of cucumber.
6. Serve them with tea.

Blackberry and Apple Seasonal Scones -

#vegan #afternoontea 🍵 🌱



Rachel

Portions: 2-4 people

Time: Around 15 minutes

Ingredients

350 g flour - I used part wholemeal
85 g vegan butter
175 ml vegan milk (oat or almond)
1 tsp vanilla essence
3 tbs sugar
1 tsp baking powder
1/4 tsp salt
1 tsp lemon juice
1 apple - chopped to small cubes
5 tablespoons blackberries
Extra flour to dust

To serve

Creme fraiche or vegan cream
1 teaspoon on rose petals (optional)
Lots of blackberries!

Steps

1. Line a baking tray and heat oven to 210C. Warm the milk gently and add the lemon juice and vanilla. It will curdle a little. Allow it to sit and cool until you are ready to use.
2. Sieve the flour into a mixing bowl and add salt and baking powder. Chop the butter into the bowl and rub gently until it resembles breadcrumbs. Add sugar and chopped apple.
3. Add the milk and combine wet and dry ingredients with a pallet knife. Slowly stir through as many blackberries as the dough will take (a few tablespoons depending on size of berries). With a light touch, bring together mixture into a dough with hands, press to flatten on a floured surface and cut rounds with a scone cutter. Place on baking tray, brush the tops with milk and bake for 15-20minutes, until browned.
4. Halve each scone and eat with lots of blackberries, optional jam and vegan butter and/or creme fraiche or cream and a nice cup of tea!

KUE PANCONG / BANDROS



Ingredients

250 gram rice flour
250 gram coconut shredded
650 ml coconut milk
1 teaspoon salt
Oil / margarine to grease the mold



Kezia's Kitchen 🧑🍳

Steps

1. Mixed together rice flour, coconut shredded, and salt.
2. Add coconut milk little by little, mix well.
3. Heat the cake mold over medium heat, grease with margarine or oil
4. Pour the dough until it's full, cover and let it cook.
5. Remove while hot and sprinkle with sugar on top.

Cheese Scones



Ingredients

225 g self-raising flour
125 g grated cheese
125 ml milk
50 g unsalted butter
1 tsp baking powder
Pinch salt
Pinch paprika
Pinch ground pepper
Milk to brush the scones



Irum Zaidi Home Cooking

Portions: makes 10 servin

Time: 12-15min

Steps

1. Sieve the flour, baking powder, salt, pepper and paprika into a bowl.
2. Rub in the butter to produce a very light mixture, almost like dry sand. Add in the cheese and mix well.
3. Make a well in the centre of the mix, pour in the milk and stir briskly with a spoon. The dough should be light and sticky.
4. Knead the dough lightly then place onto a floured surface.
5. Pat the dough out to 1¼ cm (½") thickness and use a 65 mm (2½") cookie cutter to make rounds.
6. Place the rounds on a well-greased baking tray. Brush with milk, and sprinkle with a little grated cheese. Bake in the oven at 200°C/395°F fan oven, 220°C/430°F normal oven for 12-15 minutes.
7. Allow to cool slightly on a wire rack before eating.
8. **#Notes:**
9. Light and brisk treatment of the dough is essential to produce a scone which which is light on the inside. It should take no more than 10 minutes to prepare the rounds!
10. Slice in half and spread each half with butter or margarine. My personal favourite is to put a slice of tomato onto each half!

Cheese and Thai chilli scone 🧀 🌶️



Ingredients

150 g self-raising flour, plus extra for dusting
pinch salt
1 tsp baking powder
50 g chilled butter, cut into cubes
100 g mature cheddar, grated
50-60 ml milk (I use almond milk) plus 1 tbsp
for glazing or you can use egg yolk if prefer
1-2 tsp chilli flakes



Yui Miles

Portions: Make about 24-30 mini scones

Time: 35-45 minutes

Steps

1. Heat the oven to 200C/180C fan/gas 6 with a large baking tray inside. Mix the flour, salt and baking powder into a bowl.
2. Add the butter to the bowl and combine with your fingertips to make breadcrumbs. Sprinkle the grated cheese into the breadcrumb mixture and rub together until all combine.
3. Add some milk (I would add half first) then mix until it turn too soft dough. Add some more milk if the dough is too dry.
4. Lightly flour a surface, place dough on the surface, sprinkle some chilli flakes on top and roll out the dough to about 2cm thick.
5. Cut out the scones with a small cutter, then put on a sheet of baking parchment, glaze with a little milk or egg yolk. Slide onto the hot oven tray. Bake in the oven for 15-20 mins or until golden brown and cooked through.
6. Serve with some cheese and chutney.

Plain scone



Jeerapa Kanchanapongkul

Portions: 11 serving

Time: 30 min

Ingredients

Dry ingredients

350 g All-purpose flour

7 tsp Baking powder

1 tsp Salt

Wet ingredients

90 g Unsalted butter

1 egg

170 g Milk

3 tsp White sugar

1 tsp Vanilla extract

Minimal egg for glazing

Steps

1. Preheat the oven to 200C. Cover the tray with baking sheet.
2. Mix the dry ingredients
3. Cut butter in to small cube. Use your hands to mix it with the dry ingredients mixture.
4. Mix wet ingredients
5. Slowly pour the wet ingredient mixture into the dry ingredients mixture
6. Use your hands to flatten the dough(about 2.5 cm in thickness). Use cookie cutter to make small scone dough.
7. Glaze the top of the scones with egg.
8. Bake for 12-15 mins.
9. Serve with jam and cream

Dainty Cucumber Sandwiches for Afternoon Tea



Sonia

Portions: 1 serving

Time: 5 mins

Ingredients

2 slices thinly cut bread
Butter to spread
1/4 cucumber
Salt and pepper

Steps

1. Lay out your bread and cut the crusts off.
2. Spread both pieces thinly with butter.
3. Season both buttered sides with freshly ground black pepper and a sprinkle of sea salt (don't skip this step as it's what will lift your sandwich to afternoon tea heights!)
4. Cut the cucumber in long thin lengths about 2/3 mms in thickness. Enough thickness to retain some crunch but not enough to make it rustic and chunky!
5. Put the two halves together and cut in half, then in half again lengthways tomorrow make finger sandwiches.

Tortilla rolls



Rekha Bapodra

Ingredients

- 6 small or 4 large tortillas
- 1 carrot finely grated
- 1/2 cup finely chopped green and red capsicum
- 2 spring onions finely sliced
- 6 black olives finely chopped
- 3/4 cup grated cheese
- 150 grams cream cheese
- 1 teaspoon garlic powder
- 1 teaspoon chilli flakes
- 1 tablespoon guacamole (optional)
- 1/2 cup finely grated cabbage

Steps

1. In a bowl add cream cheese, grated cheese and guacamole and mix well. Add in the rest of the ingredients and mix well.
2. Take a tortilla and spread the mixture generously and roll it tight.
3. Repeat for the rest of the tortilla and cover with cling film and refrigerate for at least 3 hours but I always leave it for 6 hours or overnight.
4. Remove from refrigerator and cut in rolls and serve. Enjoy for an afternoon tea ☕

Thai inspired sandwich three ways



Yui Miles

Portions: Share afternoon tea set

Time: 20 minutes

Steps

- Making Thai style salsa, chicken sandwich:** mix everything together apart from chicken. Here is the thin sandwich I use.
- Lay Thai salsa onto sandwich, add sliced chicken then put other half of the sandwich bread on top. Cut into 4 and stack them up. Secure with bamboo skewers before serve
- Making Tuna with Thai green curry mayo sandwich :** mix tin tuna, sweetcorn (optional) with mayo and thai green curry paste. Mix well.
- Spread some mayo on the bread (for extra creamy), lay Tuna Thai green curry mayo on to sandwich, add salad then put other half of the sandwich bread on top. Cut into 4 and stack them up. Secure with bamboo skewers before serve.
- Making Cucumber and cream cheese on rice crackers :** Cut rice crackers in half. Spread cream cheese on top and sprinkle some dry dil, garnish with some chives.
- Display on a nice afternoon tea stand and enjoy with tea or coffee.

Ingredients

3-4 Thin sandwich or soft wholewheat bread
(I use thin Sandwich lites)
Some Rice crackers

Thai style salsa, chicken sandwich

Thai chilli flakes
3-4 tbsp chopped tomatoes
2-3 Thai Basil leaves
1 tbsp sriracha sauce
Pinch salt
Some sliced cooked chicken

Tuna with Thai green curry mayo sandwich

1 small tin of tuna, rinse off water or oil
1-2 tbsp tin sweetcorn (optional)
2-3 tbsp mayo
1 tsp thai green curry paste
leaves Some salad

Cucumber and cream cheese on rice crackers

Some rice crackers
8-10 slices cucumber
Some cream cheese
Some Dry dill
Some fresh chives from my garden

My Brioche Bun With Cheese 'n' Chives sandwich 🥪 😊



Ingredients

- 2 Brioche Buns
- 2 tbs Soft Cheese Philadelphia or any soft cheese
- 1 tbs fresh Diced Chives
- 1 little Salt (optional)
- Butter



Maureen 😊

Portions: 2 servings

Time: none

Steps

1. Butter the Brioche Buns
2. Add the soft cheese to a small bowl then dice the chives and add them to the cheese and mix.
3. Add the tbs of cheese and chives mix onto each bottom bun. Add the top cut into 2 halves.
4. Make your 2 Cups of tea.
5. Serve on a plate and enjoy

My Ham, Cheese & Cucumber Sarnies



Ingredients

4 Slices Seeded Bread
Slices Ham
Slices cheddar cheese
8 Slices Cucumber



Maureen 😊

Portions: 2 servings

Time: no cook

Steps

1. Butter the 4 slices of bread then cut off the crust all around
2. Cut in half and add a slice of cheese then ham and lastly cucumber.
3. Cut across again so you have 4 small sandwiches add a toothpick through the middle then add the other sandwich on top.
4. Serve with a nice cup of Tea or Coffee

Tomato Paste (St Helena)



Ingredients

2 tins chopped tomatoes (or equivalent weight in fresh tomatoes)
1 medium onion (diced)
1 red chilli (or sprinkling of chilli flakes)
Fresh parsley
2 rashers bacon (optional)
Dash sugar



Emma-Jane Richards

Time: 20 mins

Steps

1. Dice onion and bacon
2. Lightly fry onion and bacon with chilli
3. Add your tinned tomatoes
4. Simmer on a medium heat for 20 mins, stirring occasionally until tomato sauce has reduced down into a thick paste.
5. Towards the end stir in fresh parsley and sprinkle a dash of sugar to taste. Stir together.
6. Stir in a clean airtight container in the fridge for up to 2 weeks. Use as a sandwich filler, side chutney or pizza base sauce or for dipping.

Homemade Cheese Crackers



Ingredients

45 g (1/3 cup) All-purpose flour
55 g (1/2 cup) cheddar cheese grated
30 g (1/8 cup) unsalted butter cold cut into cubes
0.6 g (1/8 tsp) salt
1-2 tsp ice cold water
Parchment paper (optional)



Irum Zaidi Home Cooking

Portions: 5 servings

Time: 8-10min

Steps

1. Combine Cheddar cheese, flour, butter and salt in a food processor pulse until dough is consistency of coarse sand. Add water, 1 tsp at a time, until dough is moistened.
2. Wrap dough in cling film and refrigerate for 30 minutes.
3. Preheat oven to 180 C / Gas 4. Line a baking tray with baking paper.
4. Roll dough onto a lightly floured work surface and cut into desired shapes, such as flowers or fish, using a cookie cutter. Arrange shapes on the prepared baking tray.
5. Bake in the preheated oven until golden brown and crispy, 8 to 10 minutes.

Tortilla cups



Ingredients

- 2 large tortillas
- 5-6 eggs
- 1/3 cup milk (whatever milk you like -not chocolate though 😊)
- 1 small courgette
- 2 slices ham
- 1 cup shredded cheese (cheddar, gouda or whatever you like)
- salt, pepper, paprika
- 6 cherry tomatoes and some basil leaves



Stella T

Portions: 12 cups

Time: 30 min

Steps

1. Take a bowl and cut circles from your tortilla. These were the sizes I used (diameter)
2. tortillas: 30 cm
3. each cupcake of the pan: 6.5 cm
4. bowl: 11cm
5. I got 6 circles out of each tortilla (see last step for the leftover tortillas)
6. Put the circles in the cupcake pan. They will be a bit folded, it doesn't matter.
7. Cut the courgette in small cubes. Cut the ham slices in small pieces too.
8. In each tortilla cup put some courgette cubes, 1 tbsp of cheese and some ham pieces.
9. In a bowl mix the eggs with the milk, salt, pepper and paprika. I had a tbsp of yoghurt that was left over and I added that too, but you don't have to.
10. Pour the egg mix until the cups are full. Sprinkle with some extra cheese and add half a cherry tomato and some basil leaves on top (for decoration mostly)
11. Bake at 180°, until the eggs have set and the cups are a nice golden brown colour (around 15-20 min). Remove from the pan and serve!
12. Of course we don't throw away anything! The pieces that remained from the tortillas can be made into very nice chips. Sprinkle them with any herbs or spices you want and a bit of oil and bake them.
13. And if you have any leftover egg mix, just make a small omelette 😊

Blueberry omelette



Ingredients

- 2 spoonfuls my blueberry compote
- 5 large eggs
- Sprinkle of sugar
- 1 little oil for greasing



Miss Fluffy's Cooking

Portions: 2-3 servings

Time: 20 mins

Steps

1. Grease a pan with oil. Put on low heat.
2. Beat eggs together. When pan is hot, add the beaten eggs and cook on medium low until semi solid on top. Flip omelette over and cook for another couple of minutes.
3. Spread the blueberry compote all over. Fold over and serve with a sprinkle of sugar

Gratin



Ingredients

- 4 egg's
- 4 Pièces of cheese
- 1/2 spoon salt
- 1 pinch black pepper
- 100 g yoğurt
- 20 g butter
- 3 spoon olive oil
- 1/4 cup oil
- 100 g fingers fries



🇪🇬 Cuisine du Monde 🇪🇬 (culinary art)

Portions: 4 servings

Time: 30 mins

Steps

1. Mix your eggs (omelette)
2. Add salt, black pepper
3. Fries finger
4. Olive oil,
5. Cheese
6. Finally add yoğurt
7. Paint your mould with butter
8. Put your texture
9. Cook your "gratin" in oven at 180° to 200°
10. Serve your delicious gratin in plate...

Cucumber sandwich



Ingredients

- 2 slices whole wheat bread
- 1 spoonful cream cheese or cottage cheese
- Cucumber slices as thin as possible



Kimwlos Kimwlos

Portions: 1 person

Time: 5 minutes

Steps

1. Lightly toast the bread.
2. Spread the cream cheese on both slices.
3. Add the cucumber slices.
4. Enjoy with your favourite cup of tea ☕

My Afternoon Tea



Maureen 😊

Portions: 2 servings

Time: none

Steps

1. Add the cheeses to the 8 crackers
2. Then add the tomatoes to just 4 crackers on top of the 2 different cheeses
3. Add the 2 Biscotti to both serving plates
4. Add the cup of tea, as you can see I like my tea strong.
5. Serve and enjoy

Ingredients

8 Ritz Crackers

Some cheese and Cranberry to fit on crackers

Some Red cheese with spring onion and chives to fit crackers

2 Strawberry Soft Biscotti fruity cake

4 halves Tomato sliced thin (optional)

Brioche



Ingredients

250 g flour
1 egg
1/2 cup oil
200 g butter
2 spoon salt
4 spoon yeast
1/2 cup milk
Sésame seed



🇪🇬 Cuisine du Monde 🇪🇬 (culinary art)

Portions: 4 servings

Time: 20 mins

Steps

1. In bowl of food mixer
2. Sift flour
3. Add salt, yeast, oil
4. Pour out milk
5. Add a half of egg
6. Mix all
7. Add butter
8. Mix then
9. After 1 hour (time of risen dough)
10. Form your brioche 🍞 bread
11. Paint with (yolk of egg)
12. Add a sésame seed
13. Put to cook in oven at 180° to 200°
14. Finally serve!

Lettuce summer salad



Ingredients

500 g lettuce salad
100 g 🥕 carrot
100 g radish
100 g 🍅 red tomato cherry
100 g olive
100 g cheese
100 g orange tomato cherry
1 spoon 🍋 lemon juice
2 spoon olive oil
1 pinch salt
1 pinch black pepper
White sauce(yoğurt)or other



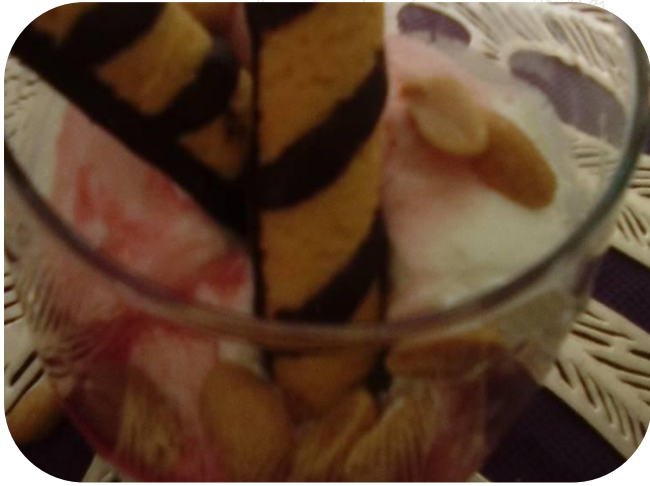
🇪🇬 Cuisine du Monde 🇪🇬 (culinary art)

Portions: 4 servings

Steps

1. Wash your lettuce
2. Then put firstly your lettuce leaves in plate
3. Add your 🍅 tomato, carrot 🥕, olive, radish, cheese....
4. Finally add a 🍋 juice, oil, salt, a black pepper

Dessert 🍦



Ingredients

100 g Yoğurt
20 g 🥜 peanut
3 spoon syrup
Biscuit



🇧🇪 Cuisine du Monde 🇧🇪 (culinary art)

Steps

1. In cup put yoğurt
2. Add a syrup
3. Biscuit 🍪, a peanut 🥜



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