Plot to Pot Recipes

Victoria Sponge

Pre-heat the oven at 180 C GM 4 and grease 2 x 20cm round cake tines. Line with grease proof paper. Cream the butter and sugar together and then add the eggs a little at a time. Beat well.

Carefully fold in the flour and salt using a metal spoon

Split your mixture between the two cake tins and bake for 25-30 minutes

Check your cakes are ready with a skewer. If it comes out clean, stand for a minute in the tin before carefully turning out onto a tea towel and placing to cool on a wire rack.

Once cool, spread one of the cakes with jam. Mix up some icing sugar, a few drops of vanilla essence and some double cream with a whisk and spread on top. Place the other layer of cake on top

Sprinkle some icing suger on top with a sieve and serve. .

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Beans and Bacon

Pod all the peas into the bowl. Put them in a pan of hot water and blanch for 5 minutes.

Cut the bacon into small pieces and fry in a pan with butter.

Drain the beans and add them to the bacon. Season with salt and pepper.

Sprinkle with herbs and stir well. Place on a serving plate or bowl. You can also serve it with a fried egg on top.

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Peach Cobbler

Weigh the ingredients, skin, peel and chop the peaches.

Put them in a pan with some butter, add 2tbsp sugar & ginger. Fry on a low/med heat for 5 mins until they soften and sugar combines with peaches. Add the juice of a lemon.

Combine the flour, 130g sugar, baking power & cinnamon in a bowl. Add cubed butter and use your hands to make the topping.

Add the eggs, the topping mixture and a bit of milk to loosen the mix. Combine the rest of the ingredients with a spoon until it creates a dough mixture.

Grease a baking dish with butter. Transfer the peaches/juices to the dish and spoon in the mixture in round cobble shapes. Sprinkle with sugar.

Bake for 30 mins at 180C and enjoy!

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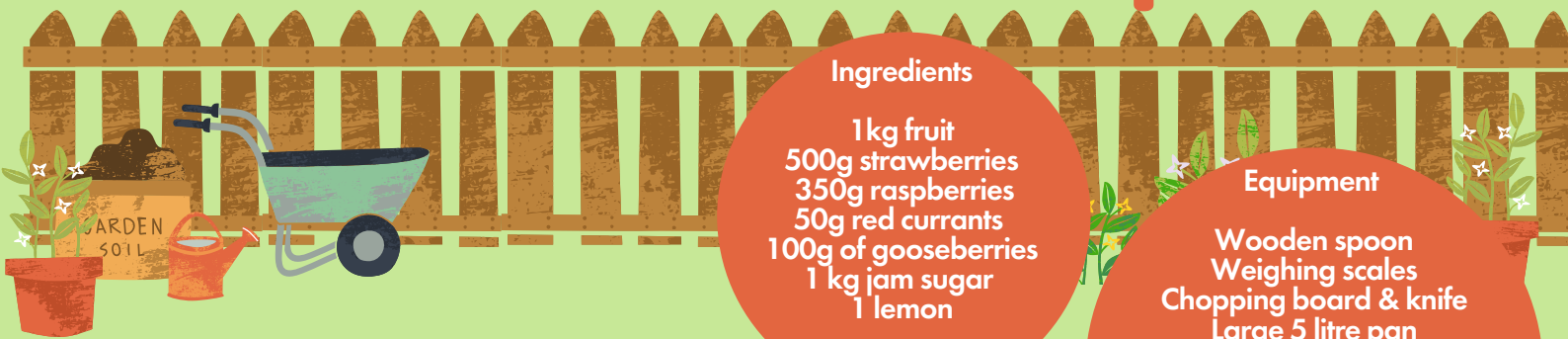
Ingredients

1kg fruit
500g strawberries
350g raspberries
50g red currants
100g of gooseberries
1 kg jam sugar
1 lemon

Equipment

Wooden spoon
Weighing scales
Chopping board & knife
Large 5 litre pan
Thermometer
6 jam jars
Jam jar wax seal paper
Jam jar lid seal paper
Elastic bands
Decorative cloth covers
Jug or ladle

Summer fruit Jam

Wash and de-stalk the fruit. Weigh out 1kg and pour into the pan to warm through. No need to add water.

Add 1kg of jam sugar and a squeeze of lemon, stirring often. Bring to a simmer, then a rolling boil. Wait until the sugar has dissolved and you have a syrup. Continue to boil. It can take up to 45 mins.

At 30 mins, sterilise your jam jars by washing with soapy water and rinsing. Sterilise the lids by boiling them in hot water for 15 mins with the lids down.

Place the jam jars on a baking tray and bake in the oven, gas mark 3 for 15 mins. Test your jam carefully, it should be 105 degrees.

Time it right so everything is hot. When your jam is ready and jars are sterilised, carefully remove them. Fill with jam with a jug or ladle and wipe clean the rims.

Add a paper disc, wax side down on top of the jar. Moisten and attach the paper lid with an elastic band. Screw on the lid and decorate with some material on top.