



# THE GREAT ALVERTON BAKE OFF



Tried, tested and tasted - here are some of the Alverton staff's favourite recipes!

## Lemon Drizzle Traybake

Miss Rudge: The reason I love this recipe is because it's simple but effective. It has a relatively short preparation / baking time, but the results are really tasty! A traybake is also a great cake for sharing with others, as you can portion as big or as small as you like. I have become more confident with baking the more I have tried it, and if you get everything out ready, I find it really relaxing. I also love baking because the result can be shared with others!

<http://www.maryberry.co.uk/recipes/baking/lemon-drizzle-traybake>



## Old Fashioned English Tea Loaf

Mrs England: As my husband has been home so much recently (having previously been working away from home) he has taken up baking. Normally he barely knows where the kitchen is! Having baked banana bread, shortbread, wholemeal scones very successfully (amazingly!), yesterday he tried Old Fashioned English Tea Loaf which was delicious! (He did amend it to add 2 eggs and used just raisins - soaked for 2 hours)

<https://bitofthegoodstuff.com/2019/08/old-fashioned-english-tea-loaf/>



## Carrot Pineapple Cake

Mrs Harman: I had a lot of trouble just choosing one recipe! This lovely carrot and pineapple cake is just so delicious it is untrue. Ask Mrs O'Rourke, as I made it for her birthday picnic!

<https://www.youtube.com/watch?v=Jtk2EswfROA>



## Sourdough Bread

Mr Dawe: I've been baking sourdough bread for years but my understanding of how to do it and what it should look like was transformed by this man. After watching this I understood better what I was aiming at.

<https://www.youtube.com/watch?v=2FVfJTGpXnU>



## Homemade Quesadillas

Miss Roberts: This is a recipe for vegetable quesadillas, from Jamie Oliver's Keep Cooking and Carry On series. I've made them a few times during lockdown and they are pretty easy to make and very tasty. I like the fact that they you can use up whatever veg you have in the fridge and sprinkle over some delicious cheese. Another plus for me is the Youtube clip: sometimes I find it easier to watch and learn than have to read the recipe. Don't forget they can be pretty hot inside! Hope you enjoy making them.

<https://www.youtube.com/watch?v=5G0o9XWo9vM>



### Nutty Baklava

Mrs May: This is so yummy and so good for the waistline!!!! 😊

<https://www.bbcgoodfood.com/recipes/nutty-baklava>



### Creamy Halloumi Curry

Mrs Higgs: This was added to our meal ideas as gradually all of our children became vegetarian - they've moved on to becoming vegan but we still cook this all the time and love it! As with all my cooking I add/change a few things (SUCH a control freak!) and with this it's vital to cook the halloumi first so that it's golden brown and also we add LOADS of fresh coriander and cashew nuts. Hope you enjoy it too!

[www.mobkitchen.co.uk/recipes/halloumi-curry](http://www.mobkitchen.co.uk/recipes/halloumi-curry)



### Easy Sticky Toffee Pudding

Miss Hooton: I love this recipe as it is so easy to make and is extremely delicious! I always remember making this at home for my family and within a couple of minutes the plate would be empty! Always a huge success! This is a perfect dessert to enjoy after a Sunday lunch or to warm you through on a chilly evening. It is also vey tasty with a dollop of ice cream or clotted cream! I hope you enjoy baking it.

<https://www.nigella.com/recipes/easy-sticky-toffee-pudding>



### Bang Bang Chicken

Mrs Small: My mum makes this sometimes for me after a uni night as the weather gets warmer or if we are having a lunch date at hers. It is delicious - healthy but yummy.

<https://www.goodtoknow.co.uk/recipes/slimming-world-bang-bang-chicken-noodle-salad>



### Banana Bread

Miss Ching: I love Banana Bread because it's easy to make and uses up any leftover bananas that would otherwise go to waste. You can also halve the ingredients and make banana buns or muffins - just adjust the cooking time. It's yummy with a cup of tea in the garden!

#### Ingredients:

350g peeled ripe bananas (about 3 medium) (mashed)  
180g plain flour  
2 tsp baking powder  
160g sugar (brown works best but either is fine)  
2 medium eggs  
50g (4 tbsp) of melted butter  
Optional: 50g walnuts, raisins, dried fruit, tsp cinnamon, chocolate chips

Preheat the oven to 180c

Grease a 21x7x9 cm tin



1. Sift the flour and baking powder into a large bowl.
2. Put the sugar, eggs and butter into a separate bowl and whisk (use an electric whisk if you have one). Add the bananas and mix with a spoon.
3. Fold the wet ingredients into the dry until all the ingredients are mixed together.
4. Spoon the mixture into the baking tin and bake for about 50 minutes. I check the banana bread is cooked by putting a butter knife gently into the middle of the cake, if it comes out without any mixture on it you know it's cooked.
5. Enjoy



### Chocolate Courgette Cake

Mrs Clemens: My mum used to make this for the Apple Tree and it is the best cake ever!

<https://recipes.sainsburys.co.uk/recipes/baking/chocolate-courgette-cake>



### Carrot Cupcakes

Mr Keast: Mmm, love carrot cake and these cupcakes are just the right size for a treat in my lockdown diet!

Easy recipe too, which is always good for people like me!

<https://www.jamandclottedcream.co.uk/2017/04/carrot-lime-cupcakes.html?>



### Salmon Parcels

Mrs Dennison: This is a healthy yet delicious meal for after a big cycle! Easy to make and easy to eat!

You will need:

Tenderstem broccoli or asparagus  
New potatoes  
Salmon fillet  
1 lemon  
Greek yoghurt  
Dill  
Wholegrain mustard



1. Slice the new potatoes and boil until soft
2. Boil the broccoli or asparagus
3. In baking paper, layer the potatoes and broccoli and drizzle in lemon juice
4. Place the salmon on top with a slice of lemon
5. Fold the baking paper into a parcel - allow air to still come through
6. Cook in the oven for about 15 minutes
7. Make the sauce by mixing the Greek yoghurt, mustard, lemon and dill together.
8. Once the salmon is cooked, drizzle the sauce over the salmon and enjoy!

### Biscoff Drip Cake

Mrs Knowles: I made this for a friend's lockdown birthday. It was delicious, not because of my baking but because of the Biscoff drizzle!!! Would really recommend it, lovely with a cup of tea!!

<https://www.janespatisserie.com/2019/07/13/biscoff-drip-cake/>



### Baked Potato

Mrs Andrews: One of my favourite bakes is a baked potato, so easy to do and you can have any filling. I prefer mine done in a conventional oven as I like my skin crisp.

Preheat the oven to 200C/400F/Gas 6.

Wash the potatoes well.

Put the potato on a skewer.

Place directly on the shelf in the oven and bake for 1¼-1½ hours, depending on the size of the potato.

When cooked, the potato should be golden-brown and crisp on the outside and give a little when squeezed.

Make it as part of a main meal or as a light lunch.

Fillings can be hot or cold.



### Jamie Oliver's Chocolate Brownie

Mrs Daylak: A recent favourite recipe of mine is Jamie Oliver's Chocolate Brownies. My birthday was during lockdown and my lovely, lovely daughter wanted to make the day special. Baking together has always been a part of our relationship and this has become more so over these past weeks. One of her birthday gifts to me was this recipe, which she had written out on numbered cards, along with a separate bag containing every ingredient we would need. Together we baked, chatted, tasted, giggled, took photos, filmed, made a floury, sticky gooey mess, filled the house with delightful aromas and then ate the results. I still have the cards and have stuck them into one of my baking books. Lovely memories which make me smile and I will always have.

<https://www.jamieoliver.com/recipes/chocolate-recipes/chocolate-brownie/>



### Gypsy Tart

Mrs Petty: I have done lots of baking during lockdown. This is one of my favourite recipes from my childhood.

<https://recipes.sainsburys.co.uk/recipes/desserts/gypsy-tart>



### Mint Aero Rocky Road

Mrs Wicks: I'm a firm fan of Jane's Patisserie recipes - I've made several of her cheesecakes and they've all turned out brilliantly (and I'm definitely not a brilliant cook). I chose this because it is absolutely delicious, will appeal to both adults and children and is easy enough for children to help to make.

<https://www.janespatisserie.com/2016/07/25/mint-aero-rocky-road/>



### Carrot Cake

Mrs Gill: My "go to" carrot cake!

<https://www.bbcgoodfood.com/recipes/yummy-scrummy-carrot-cake-recipe>



### The Very Best Apple Dessert Cake

Mrs Stevens: This is a family favourite. Delicious served with a little double cream.

<http://www.maryberry.co.uk/recipes/baking/the-very-best-apple-dessert-cake>



### Beetroot Brownies

Mrs Tanner: I was given some beetroot and wanted something different to do with them instead of pickling for salads etc. It puts a healthy slant on an otherwise indulgent eat. I told my oldest (who doesn't do beetroot) that they were red velvet brownies and he believed me and subsequently ate them. Very easy to make, but use good quality, high percentage chocolate for a better taste. Also better the next day as more squidgy...

<https://www.bbc.co.uk/food/recipes/chocolate-beetroot-83688>



### Blue Cheese and Sweet Onion Tart

Mr Higgs: I enjoy cooking when I have a lot of time and the weather means that I can't be outside doing something else. Much to Mrs Higgs' annoyance this normally involves buying a lot of exotic ingredients we don't have (and will probably never use again). However, this recipe isn't one of those; this falls into the more common 'I have to cook and there is no time' category. It's quick, easy and very tasty. Obviously you could swap the blue cheese for something which is less of an acquired taste and it would still be lovely.

<https://www.deliciousmagazine.co.uk/recipes/blue-cheese-and-sweet-onion-tart-with-watercress-and-walnuts/>





### Easy Rosemary Garlic Focaccia Bread

Mrs Clive: I am what you might call a very "amateur" bread baker and have tried lots of different recipes for focaccia, as it's a firm favourite with the hungry boys in my house! Having ended up with a variety of unsuccessful bakes (many of them more suitable for building walls than eating...) I came across this recipe and haven't looked back! It's super easy and you end up with a crispy-on-the outside and fluffy-on-the inside loaf which is truly delicious. I now make them two at a time as they never hang around for long!

<https://www.inspiredtaste.net/19313/easy-focaccia-bread-recipe-with-herbs/>



### Cornish Heavy Cake

Mrs Ashurst: A great recipe, cheap and easy to make using ingredients always in our cupboards. A simple one for children to make too!

[https://](https://www.bbcgoodfood.com/user/3758961/recipe/cornish-heavy-hevva-cake)

[www.bbcgoodfood.com/user/3758961/recipe/cornish-heavy-hevva-cake](https://www.bbcgoodfood.com/user/3758961/recipe/cornish-heavy-hevva-cake)



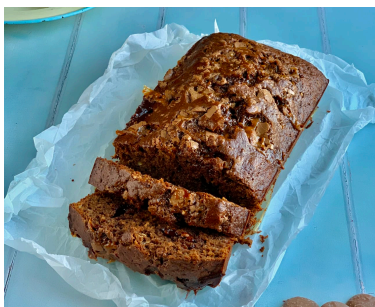
### Daim Bar Chocolate and Banana Loaf

Mrs Richards: This is to die for and even better after a sea swim or a nice long walk with a hot

cup of tea 🍷

PS - I use dark choc chips instead of buttons

<https://cooklybookly.com/recipes/>



### Classic Scones

Mrs Hall: The only caveat I would put on this recipe (rather controversially) is that it's loads better if you spread the cream on dead thick first and then use black treacle to top em off. By far and away the best scone recipe I've ever done and super easy....

<https://www.bbcgoodfood.com/recipes/classic-scones-jam-clotted-cream>



### Nutella Cheesecake

Miss Williams: One of the favourite recipes in our house is the Nigella Nutella Cheesecake.

<https://www.nigella.com/recipes/nutella-cheesecake>



### Summer Couscous Salad

Mrs O'Rourke: This is a link to a filling, tasty and zingy cous cous salad. When we have a BBQ, we don't bother with bread rolls as we all love the salads and this is one of our top recipes. Who can refuse halloumi?

<https://www.bbcgoodfood.com/recipes/summer-couscous-salad>



### Three Ingredient Emergency Brownies

Mrs Sibley: Here are our three ingredient emergency brownies. Best eaten warm and wearing pyjamas.

370 grams Nutella  
2 eggs  
65 grams plain flour  
Mix together to form a batter and bake at 180 degrees for 10 to 15 minutes.



### Eton Mess

Mrs Hughes: This is a recipe I love to make and eat! A definite summer delight!

[https://www.bbc.co.uk/food/recipes/etonmess\\_81082](https://www.bbc.co.uk/food/recipes/etonmess_81082)



### Rainbow Cupcakes

Miss McClure: I've made these a few times, including as birthday cupcakes for my sister. If you want to put food colouring in the icing, leave out the cream cheese because they don't mix well!

<https://realfood.tesco.com/recipes/rainbow-cupcakes.html>



### Banana and Sultana Flapjacks

Mrs Roberts: I made these flapjacks recently - they are not too sweet and I will definitely make them again!

[https://www.bbc.co.uk/food/recipes/low-fodmap\\_banana\\_and\\_22515](https://www.bbc.co.uk/food/recipes/low-fodmap_banana_and_22515)



### Bribery Muffins

Daisy: Mine are Bribery Muffins because I find it so hard to get Sonny to write, I make him muffins. They can be made in about two minutes flat whilst making yourself a cup of tea, and have no sugar (but still nice enough to get some writing out of a six year old child). Two muffins can result in roughly one A4 sheet of legible handwriting. Use three if it's creative writing.

Take a big handful of dates - rip in half and put in a mug with some boiling water on. Meanwhile in a bowl put an egg, a lug of self-raising flour, a pinch of bicarb. Melt a slab of butter and chuck in (saves rubbing it in). Whizz up dates with one of those stick blenders and put in mix. Stir. Add milk until it's of a dropping consistency (I would say sloppy but that might put you off). Add whatever you have to hand and can be bothered - spices, orange rind, berries - not chocolate or you'll never hear the end of it - and put in muffin cases in the oven. I don't know the temperature. All of the numbers came off the oven when I scrubbed it once (never again). Probably a bit below medium. Put muffins in and check after 12 minutes unless you go down the greenhouse and forget in which case phone the husband from the greenhouse in a panic. These always seem to come out delicious. Even the burnt ones.

### Homemade Pork and Turkey Burgers

Mrs Stacey: We like low-carb recipes. One we like is to make up a chilli, either meat or vegetarian, then instead of serving it with rice or on a jacket potato, take the top off a bell pepper, de-seed it and stuff it with the chilli. Bake in the oven and serve with a delicious green salad. Another favourite are these burgers.

500g turkey mince  
500g pork mince  
1 bunch chopped spring onions  
1 egg  
1 clove garlic chopped  
1 small red chilli chopped  
Sprinkle dried oregano  
Handful chopped parsley  
Salt & Pepper

Add all the ingredients to a bowl and mix well, the best way is with clean hands. Shape into burgers, chill for at least half an hour before grilling. This should make at least 8 generous sized patties.



These I like to wrap in an iceberg lettuce leaf and dip into mayonnaise with a generous spoonful of mango chutney mixed in!



### No-Bake Tiramisu Cheesecake

Miss Jenkin: This is my favourite dessert to make, it's absolutely delicious!

<https://www.youtube.com/watch?v=pYto9IUzMb8&feature=youtu.be>



### Cinnamon Buns

Mr Coleman

<https://www.ambitiouskitchen.com/best-cinnamon-rolls/>



### Mr Hammond's Soda Bread

Mr Hammond: This makes one lovely loaf of delicious soda bread which I was first introduced to many years ago when Mrs O'Rourke took me to Ireland to meet her relatives. Her Aunty Ailish made the tastiest bread I had ever tried and I have been trying to perfect the recipe ever since. This is my version. Hope you enjoy it!

200g wholemeal bread flour  
200g oatmeal  
100g white bread flour  
1 tsp salt  
1 tsp sugar  
2 tps bicarbonate of soda  
1 egg  
284ml buttermilk (available from Tesco)

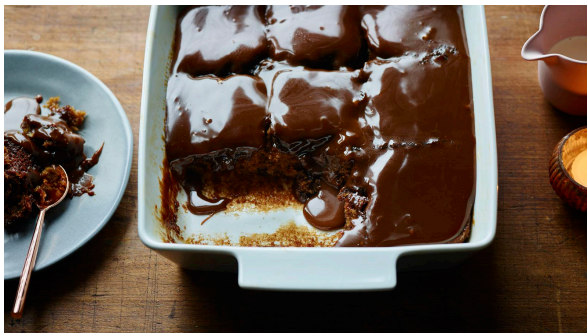


- 1) Mix the flour, oatmeal, salt, sugar and bicarbonate of soda in a large bowl.
- 2) When it is thoroughly mixed, add the egg and the buttermilk.
- 3) Mix together until you get one large lump of dough (you can add a couple of drops of milk if you have any flour that refuses to mix in).
- 4) Knead the dough on a floured surface for 2-3 minutes then form into a round shape around 5cm high.
- 5) Cut a cross on top of the dough.
- 6) Place in a warmed oven at 160 degrees Centigrade for 40mins
- 7) If, like ours, your oven bakes unevenly, turn it round half way through.
- 8) After 40 mins flip it over and bake upside down for a further 5 minutes.
- 9) When it has cooled, slice it, smother it in butter and jam and gobble it down before the rest of your family come in!

### Nigella's Sticky Toffee Pudding

Mrs Whipp: This is the last thing I made and is naughty but nice!

[https://www.bbc.co.uk/food/recipes/sticky\\_toffee\\_pudding\\_05454](https://www.bbc.co.uk/food/recipes/sticky_toffee_pudding_05454)



### Deep Filled Homity Pie

Mrs Leiworthy: This recipe is a favourite with all my family.

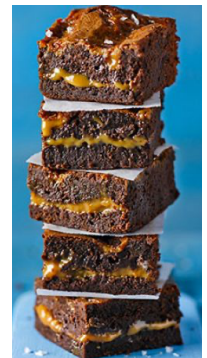
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### Salted Caramel Brownies

Mrs O'Neill: This is my go to recipe as it's really easy and always turns out well.

<https://www.bbcgoodfood.com/recipes/salted-caramel-brownies>



### Ultimate Chocolate Cake

Mrs McClure: Needless to say, it's delicious. 😊

<https://www.bbcgoodfood.com/recipes/ultimate-chocolate-cake>

