



wren
KITCHENS

WREN FAMILY FAVOURITES

Recipe Book

#WREN FAMILY FAVOURITES



We all know how much fun it is taking pictures of the food on our plates, so Wren decided to take it one step further, asking everyone to Instagram us a photo of their favourite family recipes – not just their favourite plate of food, but their classic, all time, best ever dishes.

It could be a recipe handed down from your mum or your grannie, (because let's face it, all family matriarchs really rock!) or, like me and my classic fish finger sarnie, because it was the first food my then boyfriend ever cooked for me. It must have been good because I married him!

We also asked a number of food bloggers to send us their family favourites, and the tasty treats they all suggested are included here. If you're trying any of them out, be sure to let us know on Instagram!

Without further ado, here are the blogger recipes that show off all that is great about home-cooked, family food.

Linda X

SAVOURY

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#WREN
FAMILY
FAVOURITES



Savoury



POSH FISH FINGER SARNIE

Linda Barker

Is there anything more quintessentially British than a fish finger sandwich? Whatever your background, there's no doubt that fish finger sandwiches played a part in your childhood dinners, usually constructed with thick slices of soft, white bread and slathered in tangy ketchup.

There's little I love more than recreating this kind of childhood favourite with an adult-twist. This recipe for a posh fish finger sarnie takes a little more preparation than simply opening a box from the freezer, but the extra effort is definitely worth it for the end result.

INGREDIENTS

[FOR THE FISH FINGERS]

- 1 cod or haddock fillet
- 1 egg
- 1 packet Panko dried breadcrumbs, or make your own with stale bread in a blender
- 1 tbsp. chickpea flour or plain flour
- 1 ciabatta

[FOR THE QUICK TARTARE SAUCE]

- 5-6 tbsp. mayo
- 2 chopped spring onions
- 4 chopped gherkins
- 1 tbsp. chopped capers
- 1 tsp lemon juice
- Salt and pepper to taste

👤👤👤👤 ⌚ 45MIN

Slice the fish fillet into fish finger lengths; for two people, you should aim to create six fingers from one fillet. Lightly salt the individual fish slices and pour the flour into a sandwich bag or similar. This allows you to simply drop the fish into the bag and evenly coat.

Beat your egg in a wide bowl until it becomes a smooth, yellow colour. Take your fish from the flour bag, and dip into the eggy mixture.

Pour your breadcrumbs (pre-made or home-made) onto a wide plate. Carefully lift your fish fillets from the bowl of egg, and allow any excess to drip off. Then, coat the fillets in the breadcrumbs until a thick, crunchy layer covers each finger.



Fry each of the fingers in a non-stick frying pan with a small layer of oil on a medium heat. They'll typically take four to five minutes on each side, though this really depends on the thickness of the fillet, so ensure each finger is cooked thoroughly before eating. Deep frying is also an option if you want them really crispy and aren't counting the calories!

To prepare your quick tartare sauce, simply throw all of the ingredients into a bowl, and stir until they're combined. Add salt and pepper according to your preference.

Slice your ciabatta in half, and spread your tartare sauce across each cut piece, as thickly as you like. Lay the fish fingers in a row on the bottom half of the ciabatta, adding a layer of gem lettuce leaves if you like a bit of green.

Add the sandwich lid on top, gently squash down and slice into two big sarnies (or four, if you want something a little more delicate!). Devour, and dip into your leftover tartare sauce if you feel inclined to do so.

Bon appetite!



LITHUANIAN CHICKEN

with mash & carrot slaw



Deimante from SUNNYDEI

Deimante's mum is an amazing cook and is the inspiration for Dei's #WrenFamilyFavourites recipe. She has always cooked all of their family meals from scratch every day, which are always bursting with flavour.

www.sunnydei.com

INGREDIENTS

- 2 chicken breasts
- 3 garlic cloves
- 3 big potatoes
- 3 carrots
- A handful of cheddar cheese
- 1 egg
- 2 tablespoons of crème fraîche
- 40g of butter (you can use more or less depending on preference)
- 50g plain white flour (gluten free flour also works)
- 1 ½ tablespoons chicken spice mix
- 1 tablespoon of light mayonnaise
- Coconut oil (or any oil suitable for frying)
- A pinch of sea salt
- A small bunch of chives for garnish

  3.5 HRS

FOR THE CHICKEN

Place the chicken breast on a chopping board. With your hand flat on top of it, carefully slice the breast in half width-wise using a sharp knife.

Put some cling film on top of the chicken breasts. With a meat mallet, gently pound the chicken breasts a couple of times on each side to make them thinner and tenderer.

Finely chop or crush 2 garlic cloves and rub them into the chicken breasts.

Add a tablespoon of the spices and rub it into the chicken.

Put the chicken on a plate, cover with cling film, and

leave in the fridge for at least a couple of hours, ideally overnight. This allows the spices to really infuse the flavour of the chicken.

Beat an egg and add the leftover spices.

Put the flour in a separate bowl.

Dunk the pieces of chicken into the egg and then put them into the flour, ensuring that both sides are covered.

Shallow fry the pieces of chicken on medium heat for about 13 minutes. They will turn a golden brown in colour.

Once the chicken is cooked, grate a handful of cheese and sprinkle it on top of the chicken breasts in the frying pan. Remove from the pan once the cheese is melted.

CARROT SLAW

Peel the carrots.

Grate the carrots through a cheese grater.

Crush or finely chop the remaining garlic clove and add it to the grated carrot.

Add 1 tablespoon of mayonnaise.

Add a sprinkle of sea salt to taste.

Thoroughly mix all of the ingredients.

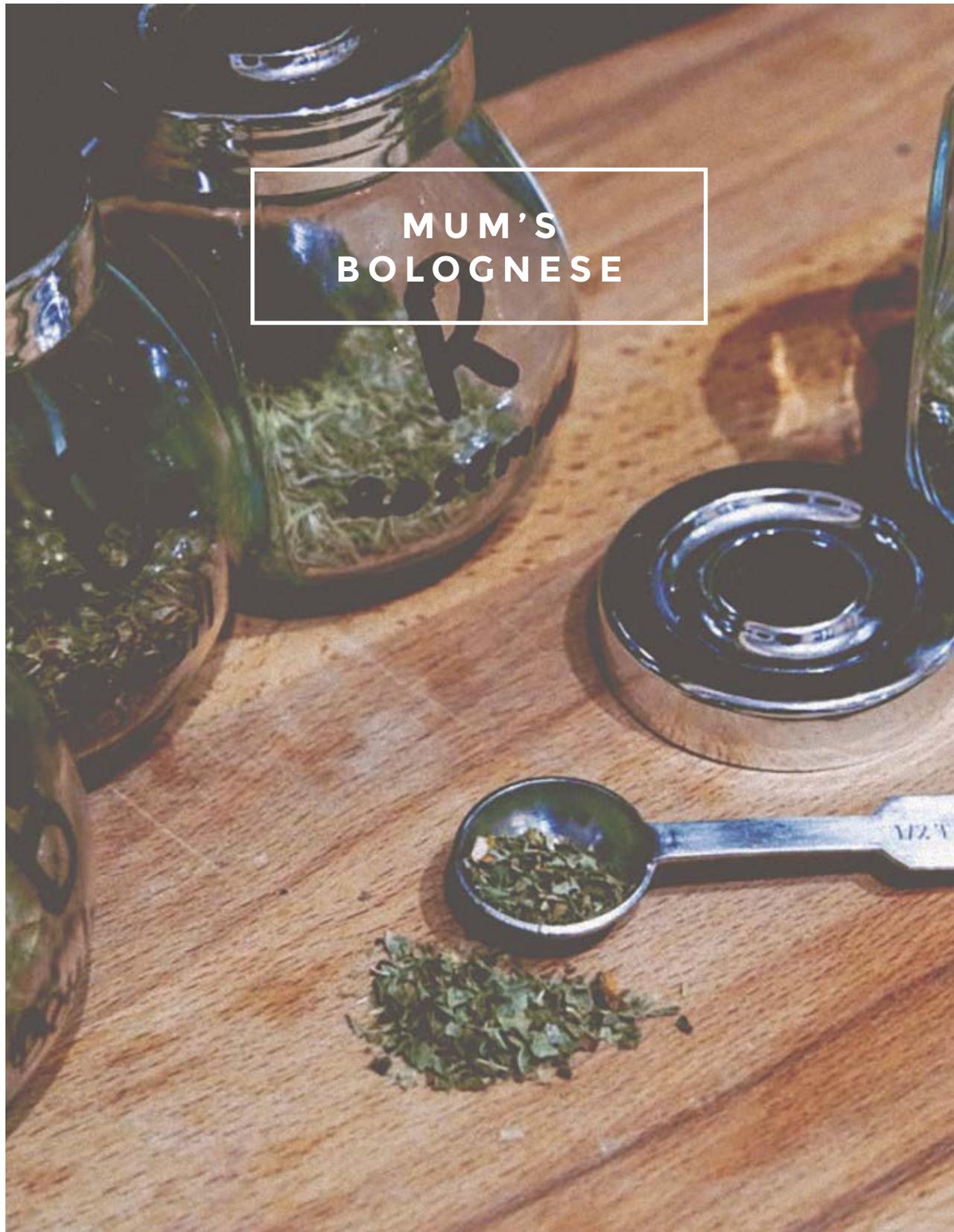
POTATO MASH

Peel and chop the potatoes.

Place the potatoes in a pan and cover them with cold water. Boil for 15–20 minutes on high heat or until you can easily poke through them with a fork.

Drain the potatoes once boiled. Add 100ml of water, the butter, crème fraîche, and a pinch of salt, and mash them with a potato masher.

Chop some chives to garnish the mash.



MUM'S BOLOGNESE



Jasmine + Kirsty of Soeurs de Luxe

Jasmin and Kirsty have rustled up a wholesome dish that was always a staple in their household as kids. Growing up, it's always been a favourite they've gone back to and added their own twist and tastes to.

www.soeursdeluxe.com

INGREDIENTS

- 500g 5-12% fat lean beef mince
- 1 onion, diced
- 2 cloves of garlic, crushed
- 150g pasta
- 4 rashers of bacon, fat trimmed, chopped (optional)
- 2 tins chopped tomatoes
- 2 carrots, peeled and chopped
- 50g parmesan cheese, grated
- 1 tbsp tomato puree
- 1 beef stock cube
- Glass of red wine
- 1/2 tsp rosemary
- 1 tsp basil
- 1 tsp oregano
- 1-2 bay leaves
- 1 cal coconut oil spray
- Salt and black pepper

👤👤👤👤 ⌚ 1HR 20MIN



METHOD

Get a large, deep saucepan and add 2-3 sprays of coconut oil and place on medium heat.

Add the diced onion and fry until browned (option: add bacon).

Reduce heat and add the mince, cook until brown and drain off any excess fat.

Add the carrots and garlic, stirring for 2 minutes.

Add the herbs and stock cube and continue to cook for 5 minutes, still stirring occasionally.

When the carrots have softened, add the chopped tomatoes, puree, and black pepper. You can also add chilli if you like it spicy!

This is where we tend to get creative - we've added ketchup, barbecue sauce, and HP sauce to the mix before, and it tasted great!

Add the wine and bring to the boil.

If you have lots of time on your hands, take this down to a simmer and cover for an hour or so. The longer it simmers, the better it will taste!

Bring a medium pan filled with water to the boil, adding a pinch of salt and 1 tsp of oil.

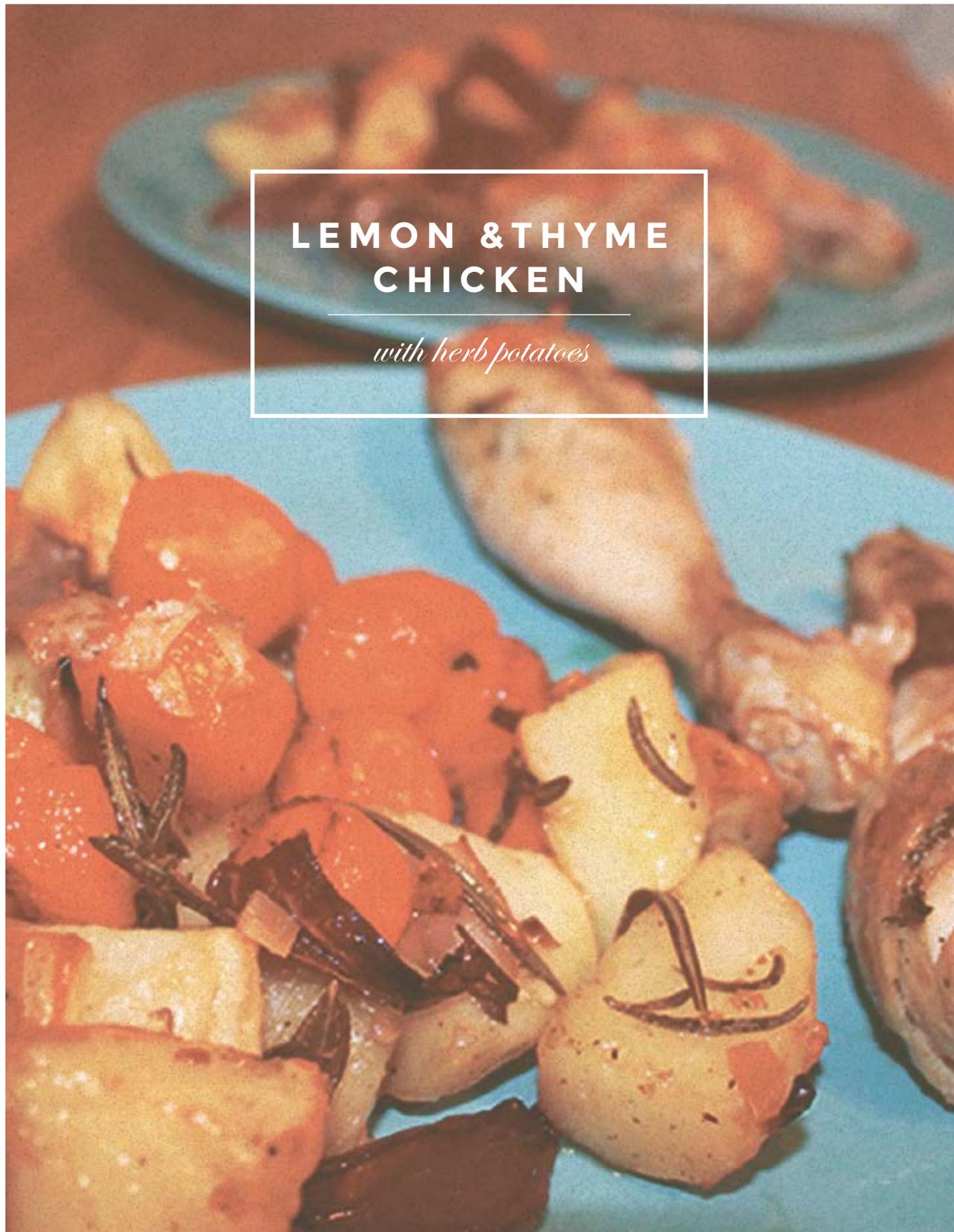
Once boiled, add the pasta. Boil for a few minutes, then reduce heat to simmer.

Reduce the bolognese to a simmer and cover for 10-15 minutes while the pasta cooks.

When the pasta is cooked through, take off the heat and drain.

Serve up the pasta and top with the bolognese.

Add the grated cheese and season with salt and pepper to taste.



LEMON & THYME CHICKEN

with herb potatoes



Rachel from The Illustrated Teacup

Rachel's mum has a couple of firm family favourites but she wanted to share something simple but really tasty, choosing an incredible lemon and thyme chicken with herb potatoes.

www.illustratedteacup.com

INGREDIENTS

[FOR THE CHICKEN]

Skin-on chicken drumsticks

Fresh thyme

Lemon

Ground pepper

[FOR THE HERB POTATOES]

Potatoes

Carrots

Onions

Fresh rosemary

Garlic

Olive oil

👤👤👤👤 ⌚ 1HR

LEMON & THYME CHICKEN

Gently peel back the chicken skin and score the flesh.

Squeeze the juice of a lemon and pour a small amount over the chicken.

Crack pepper over the top.

Rub fresh thyme leaves into the flesh and especially into the cuts.

Cover the skin back over and place inside a deep dish.

Place the lemon rinds inside the dish and cover with extra lemon juice and black pepper, while also adding a couple of thyme sprigs.

Bake in the oven for 35 minutes, or until the chicken is cooked all the way through and golden.

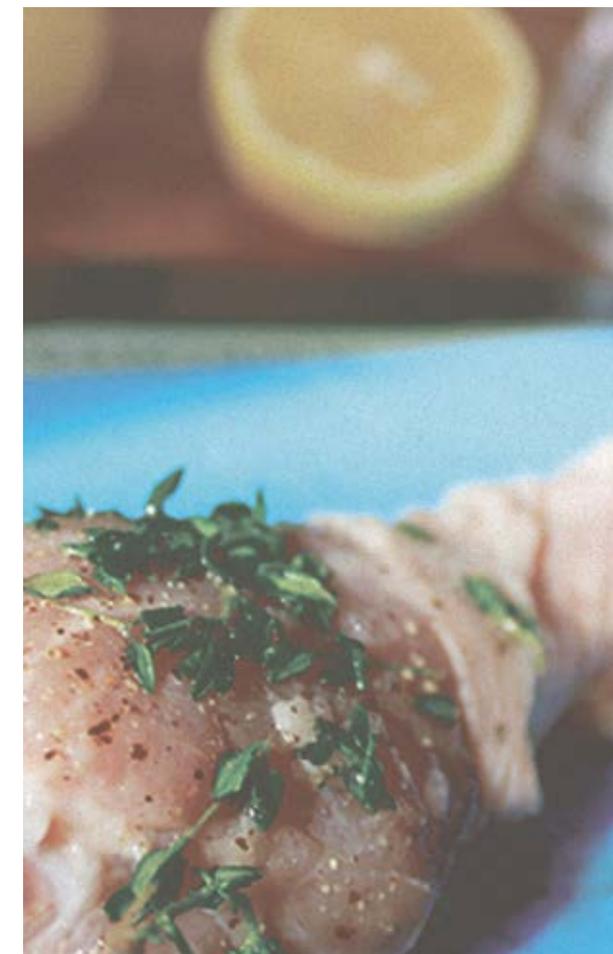
HERB POTATOES

Peel and dice the potatoes, carrots and onions.

Crush the garlic and add fresh rosemary into a dish with the potatoes, carrots and onions.

Drizzle with olive oil and toss the mixture together.

Roast in the oven until crispy, for approximately 35 minutes.





WINTER ROAST VEGETABLES



Tammie from Tam Loves Tea

For Tammie's family recipe, she immediately thought of the amazing Winter Roast Vegetables her mum used to cook when she was younger. Perfect for those dark and chilly evenings.

www.tamlovestea.co.uk

INGREDIENTS

- One medium-sized red onion
- 400g celeriac
- 150g butternut squash
- 150g sweet potato
- 200g button mushrooms
- Four rashers of un-smoked back bacon
- Parsley
- Thyme
- Two cloves of garlic
- A pinch of salt and pepper

👤👤👤👤 ⌚ 1HR



METHOD

Start by chopping the celeriac, butternut squash, and sweet potatoes into roughly equal 2cm cubes, then place them in a heatproof dish.

Crush two cloves of garlic and stir in to the mixed veg with a splash of olive oil, a generous sprinkle of thyme, and a pinch of salt and pepper.

Place in the oven at 180 degrees for around 30 minutes.

Chop the red onion and bacon into 2cm squares.

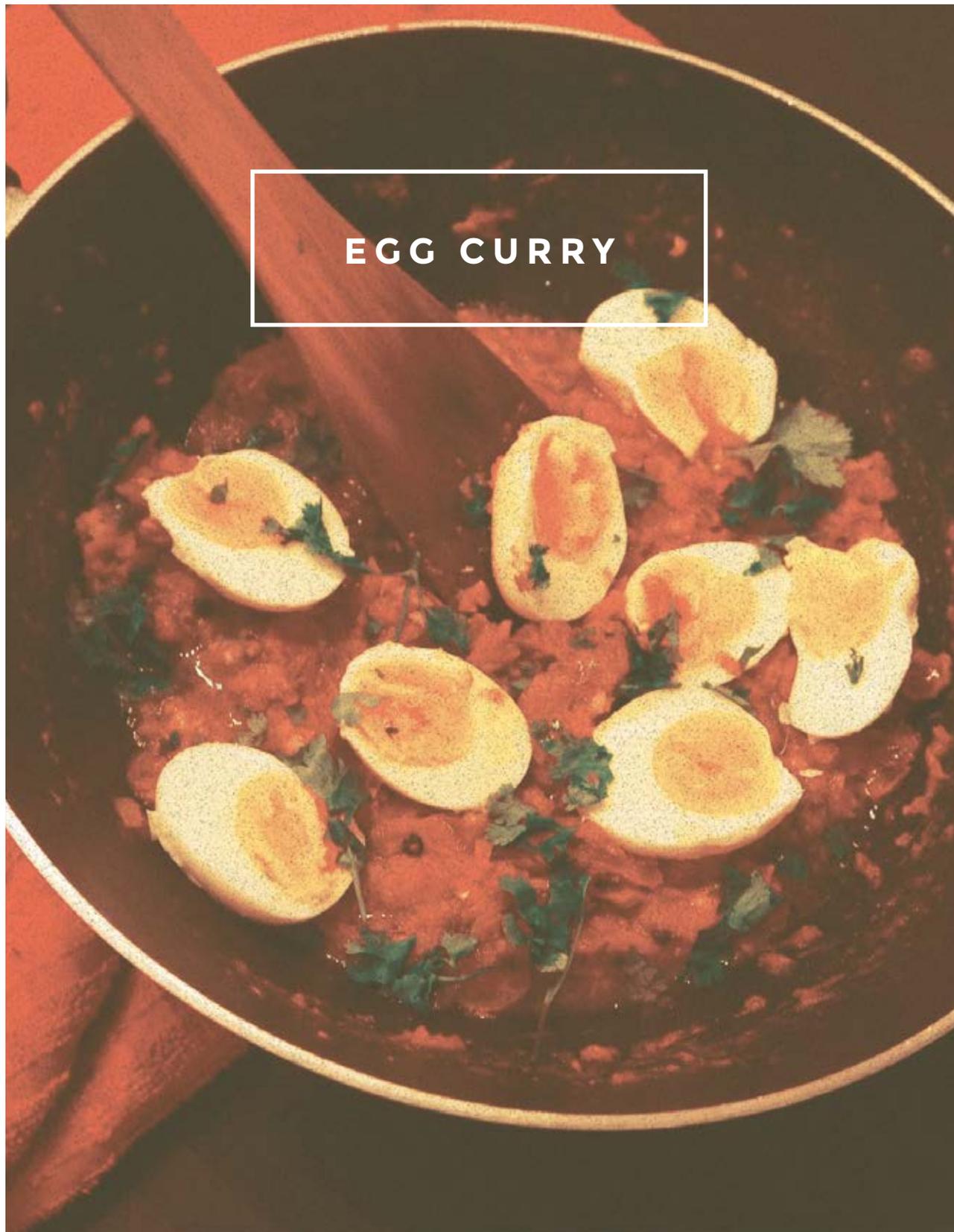
Heat a frying pan with a knob of butter. Add the onions, bacon and mushrooms with a generous sprinkling of parsley. Sauté until the bacon and mushrooms start to brown.

Take the veg out of the oven and add the mushrooms, bacon, and red onion to the heatproof dish. Stir and place in the oven for a further 10 minutes.

Poach two eggs.

Serve the roast vegetables and top with a poached egg. Enjoy!





EGG CURRY



Binny from Binny's Kitchen and Travel Diaries

For Binny, egg curry is the one comfort dish that invokes so much nostalgia about growing up in Kenya. It was eaten whenever she used to get together with family and friends.

www.binnyskitchen.com

INGREDIENTS

- 4 eggs
- 1 large tomato, pureed
- 1 large red onion, chopped
- 1 green chilli, chopped
- 3 cloves garlic, crushed
- 1 tablespoon grated ginger
- handful chopped coriander
- 1/2 teaspoon salt
- 1 teaspoon sugar
- 1/2 teaspoon turmeric
- 1 teaspoon cumin powder
- 1 teaspoon coriander powder
- 1 teaspoon garam masala
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon red chilli powder
- 1/2 tablespoon peppercorns
- 2 tablespoons oil

👤👤👤👤 ⌚ 40MIN

METHOD

Fill a saucepan 3/4 with water and bring to boil. Add a pinch of salt and the eggs and turn down the heat. Let the eggs boil for 10 minutes.

Meanwhile, heat 2 tablespoons of oil in your kadai or wok on medium heat.

Add the cumin seeds and peppercorns and when they start to sizzle, mix in the onions. It is important to let these cook till they are soft for approximately 10 minutes.

By now the eggs should be boiled so take these off heat, drain the water from the saucepan, wash the,

with cold water and set aside to let them cool.

Now add the garlic, ginger and green chillies to the kadai or wok and mix well. Let this cook for 3 minutes.

Pour in the tomato puree, and add the salt, sugar, crushed black pepper and ground spices.

Let this cook for around 15 minutes. You will see the gravy becoming darker as it absorbs all those wonderful spices and I can guarantee there will be a lovely aroma in your kitchen too.

While the gravy is cooking, peel the shells off the eggs and slice the eggs in half.

Add them to the gravy and mix well and garnish with the chopped coriander.

Enjoy this dish while hot with rice or naan breads.





SPAGHETTI & MEATBALLS

Great Grandma Juliano's



Lauren from The Second Opinion

Food is a big thing in Lauren's family, it's the glue that brings them together. This spaghetti & meatball recipe originally came from Lauren's great-grandma Juliano who was born and raised in Italy.

www.thesecondopinionblog.co.uk

INGREDIENTS

- 500g lean beef mince
- 250g lean pork mince
- 50g parmesan cheese or Grana Padano
- 2 slices of bread for breadcrumbs
- 1 tablespoon of olive oil
- 1 onion
- 1 egg
- 3 cloves of garlic
- 1 tablespoon of oregano
- Fresh basil
- 1 punnet of baby plum tomatoes
- 1 tin of chopped tomatoes
- 1 small carton of tomato passata
- 1 small teaspoon of sugar
- Salt and pepper
- Spaghetti or linguini



METHOD

Blitz the bread to create breadcrumbs and finely chop the onion and 2 cloves of garlic.

In a large bowl, mix the pork and beef mince (I mix with my hands).

Add the Grana Padano/parmesan cheese, the chopped garlic, breadcrumbs and half of the chopped onion.

Add 1 egg to the bowl, season with salt and pepper and mix the mixture again.

You should feel it starting to come together now, this is when you can start creating the meatballs.

Heat the olive oil in a frying pan, and fry the meatballs in two batches. Turn for 5-10 minutes until golden brown.

Grab a baking tray and carefully place the meatballs on to here and then fry the second batch.

Heat the oven at around 180° whilst you're frying the second batch of meatballs.

Once all of the meatballs are on the baking tray, place in the oven for approximately 20 minutes to cook through.

Whilst the meatballs are cooking, you can start the fresh tomato passata.

Heat 1 tablespoon of olive oil in a large saucepan, and add the remainder of chopped onion, the punnet of plum tomatoes, garlic, oregano and cook down for 5-10 minutes.

The tomatoes should start softening now, I actually gently crush mine with a potato masher to avoid harsh lumps.

Add the tin of chopped tomatoes and sugar. Cook for a further 5 minutes.

Season the sauce with a little salt and pepper and some chopped fresh basil (to your own taste).

Remove the meatballs from the oven and carefully add to the tomato sauce.

Carefully stir in the meatballs and leave on a low heat.

Bring some water to the boil and add the spaghetti, again, cooking the pasta to your preferred taste. I usually cook it for around 15 minutes – not too soggy!

When ready, drain the pasta and plate up...

Bon appetite!



CHICKEN LEEK & BACON PIE



Charlotte from A life of a Charlotte

Pies were a favourite meal of Charlottes growing up so she's added a twist on a favourite staple food and classic childhood meal with her chicken, leek and bacon pie.

www.alifeofacharlotte.com

INGREDIENTS

- 400g Chicken mini breast fillets
- 12 Bacon Rashers
- 1 Leek
- 2 Packets of White Sauce
- 1 pint of semi skimmed milk
- 1 packet of pre rolled puff pastry
- 2 Peeled Potatoes
- 1 Onion
- Mature cheese to taste

👤👤👤👤 ⌚ 45MIN

METHOD

Cut your chicken into reasonable chunks and fry in a pan. You want there to be plenty of filling under that puff. Season your chicken to taste and stir occasionally.

Cut your bacon into small rashers and fry in a pan. Season to taste, if you fancy it!

Wash and cut your leek. I prefer to have fairly big chunks, but if you prefer, cut into small cubes. Once cut, bring to a simmer in a saucepan.

Make your white sauce. Depending on your packet, will depend on how much milk you'll need. Just stir in your milk and packet mix on a low heat until thick in consistency.

Once your sauce is thick, chicken is brown, bacon crispy and leeks are soft, combine all in a bowl, making sure the sauce covers all your filling.

Pour into a shallow dish and level across. Place your puff pastry on top and press on the edges of your dish. Make sure it is sealed and pierce two holes in the top. Your pastry will puff so don't worry if it droops a

little. Egg wash to give it a golden bake.

Cook in your oven at 190c for 20 - 25 mins.

Onto your Rostis :

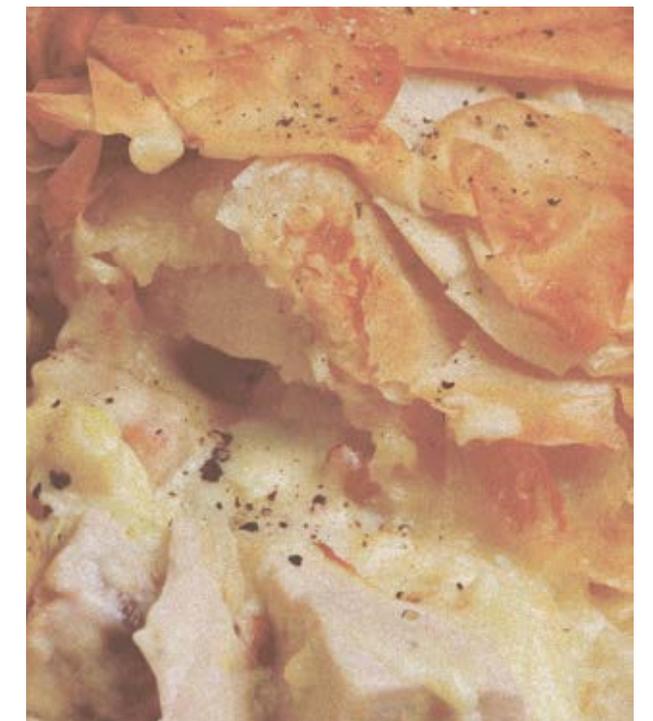
Grate your peeled potatoes, onions and cheese into a bowl. Mix together with a spoon.

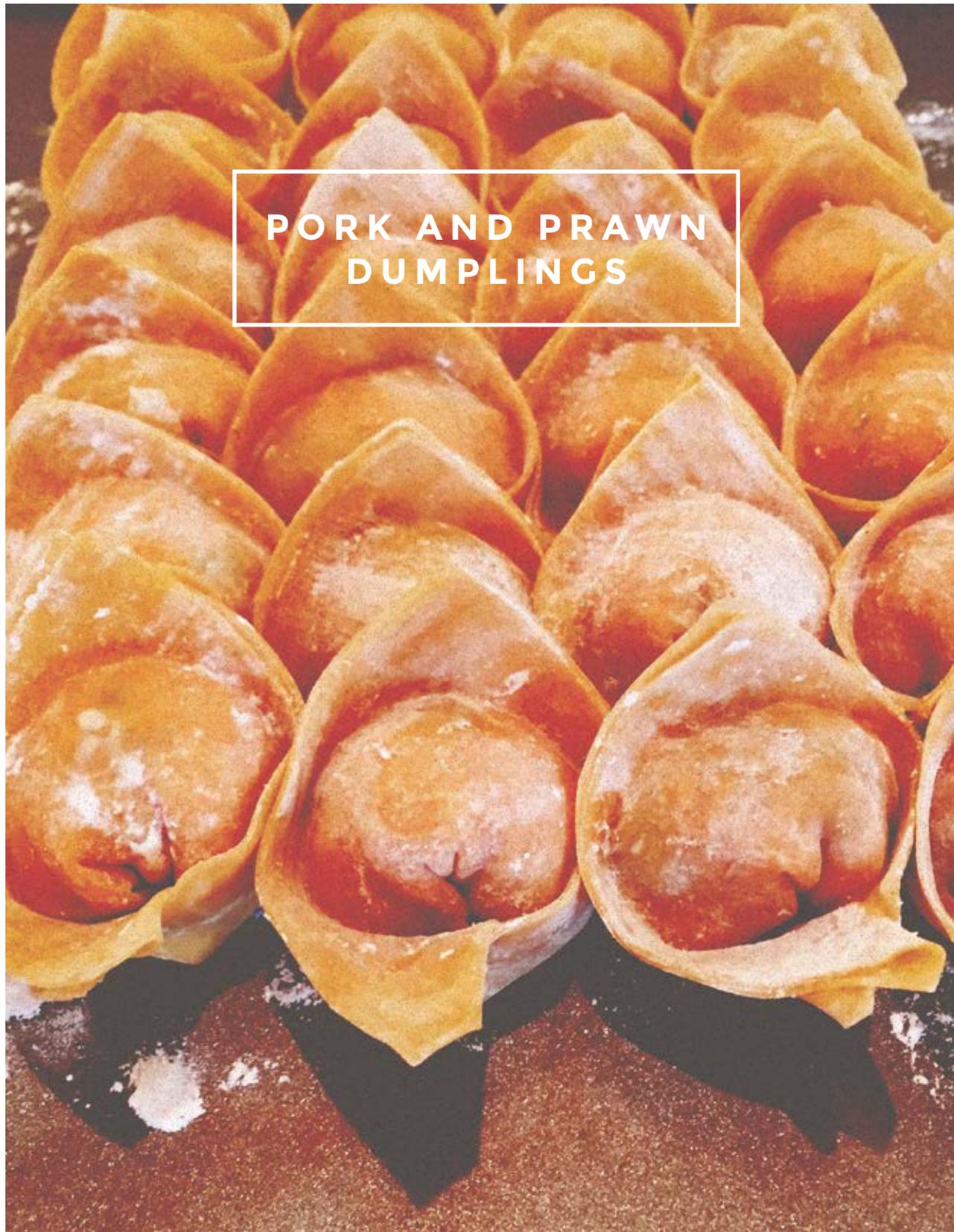
Place a frying pan on a high heat and splash in some oil.

Bind all together in a bowl with one egg. Season to taste and start creating small parcels in your hands. Watch out, this will get messy!

Put your parcels straight into the pan. Turn occasionally until lightly brown on both sides.

Once brown, be ready to plate with your puff pastry pie!





**PORK AND PRAWN
DUMPLINGS**



Connie from Connie Consumes

Connie's welcome-home-meal of choice is a super simple, but super tasty bowl of dumplings in a chicken and miso broth.

www.connieconsumes.com

INGREDIENTS

- 300g pork mince
- 200g prawns, peeled and chopped
- 1/2 cup carrot, finely grated
- 2 large shiitake mushrooms, finely chopped
- 2 spring onions, finely chopped
- 1 tablespoon ginger, finely chopped
- 1 teaspoon sesame oil
- 1 tablespoon fish sauce
- 2 tablespoons light soy sauce
- Freshly cracked black pepper
- Approximately 30 dumpling wrappers
- Small bowl of cold water

👤👤👤👤 ⌚ 30MIN

METHOD

Mix together all the ingredients for the filling (everything except the wrappers and the water) until well combined.

Lay out the wrappers on a flat, dry surface then place a tablespoon of filling into the middle of each wrapper.

Using the water, wet the edge of each wrapper then fold in half, into a triangle. When sealing the dumplings, make sure there are no air pockets inside as this might cause them to split during cooking.

To create the round dumpling shape, hold the base of the filling with your thumbs then bring the end corners together until they overlap. Seal the corners together with water.

Place dumplings on a lightly floured surface to prevent them sticking.



Once all your dumplings are made, you can cook them straight away or freeze them for later. When freezing them, pack carefully in an airtight container and separate with a sheet of cling film if you're stacking more than one layer into the container.

To cook, from fresh or frozen, bring a large saucepan of water to the boil then add the dumplings. Stir occasionally to prevent them from sticking to the bottom of the pan. Boil them for 6-7 minutes, they'll float to the top once cooked!

Serve as they are with a soy and chilli dipping sauce or in a broth with noodles, pak choy, and shiitake mushrooms!



MY BIG FAT GREEK MOUSSAKA



Stephanie from Stephanie Grace

This dish brings back amazing memories of Stephanie's family holidays to Cyprus and all the gourmet Greek delights they would enjoy there.

www.stefaniegrace.com

INGREDIENTS

- 2 x large aubergines, sliced
- 1 large onion, finely chopped
- 4 cloves of garlic, grated
- 1.5 tsp cinnamon
- 1tsp dried oregano
- 500g lamb mince
- 6 tomatoes, freshly chopped (we used a blender)
- 150ml red wine
- 150ml water
- 2 tbsp tomato puree
- 2 dried bay leaves
- fresh thyme
- olive oil
- salt & pepper to taste

[FOR THE BECHAMEL]:

- 100g butter
- 100g plain flour
- 600-700ml milk
- 70g parmesan or pecorino, finely grated
- 2-3 egg yolks
- Nutmeg, fresh or ground

👤👤👤👤👤👤 ⌚ 1HR 35MIN

METHOD

Preheat oven to 180°C. Season aubergines with salt, pepper, olive oil & fresh thyme and bake for about 45mins or until soft

Add oil to a saucepan and heat before adding the onion to soften. Once soft, add garlic, bay leaves,

cinnamon, tomato puree & dried oregano. I like to add the herbs & spices to a pan before the meat goes in as I think it adds to the flavour.

Add the meat to the pan and brown. Add in the chopped tomatoes, a pinch of salt and 150ml of water. Bring to the boil, before lowering the heat and leaving to simmer to reduce the liquid.

For the béchamel sauce, start by heating the milk to just below boiling.

Melt butter in a separate medium-sized saucepan on a medium heat. Add flour and combine to make a paste. Cook a little longer, before adding milk slowly bit by bit and whisk in to a smooth paste. Leave to cook for a little longer.

Once smooth, thick and creamy, leave the mixture to cool before adding 2-3 egg yolks. Add the cheese a third at a time, stirring constantly. Finally, add pinch of ground nutmeg and pepper to season.

Remove bay leaves from the meat mixture before stirring in some of the béchamel (about a third) before starting to layer. Ensure the mixture is quite thick – too much liquid will affect your layers later on.

In a medium sized lasagne dish (ideally no more than 3 inches deep), add a layer of meat, a layer of aubergines and a layer of béchamel. You should have enough to do this twice. Sprinkle more cheese and a pinch of nutmeg over the top.

Bake in the oven for 30 minutes at 180°C.

Once baked, with a lovely brown topping, remove the moussaka from the oven and leave to cool/set for anything up to an hour to help the layers to form.



**#WREN
FAMILY
FAVOURITES**



Sweet



**DOUBLE
CHOCOLATE
& BANANA
MUFFINS**



Angi of Two Different Worlds

Angi has been playing around with some of her most beloved recipes and has chosen a healthy take on an old favourite of hers...double chocolate and banana muffins.

www.twodifferentworlds.com

INGREDIENTS

- 2 ripe bananas
- 75ml vegetable oil
- 210g raw organic coconut nectar sugar
- 90g organic coconut flour
- 100g plain chocolate chips
- 100ml coconut milk (roughly)
- 1 egg
- 1 tsp vanilla extract
- 1 tsp baking soda
- Pinch of salt

12 x   35MIN

MAKE IT VEGAN

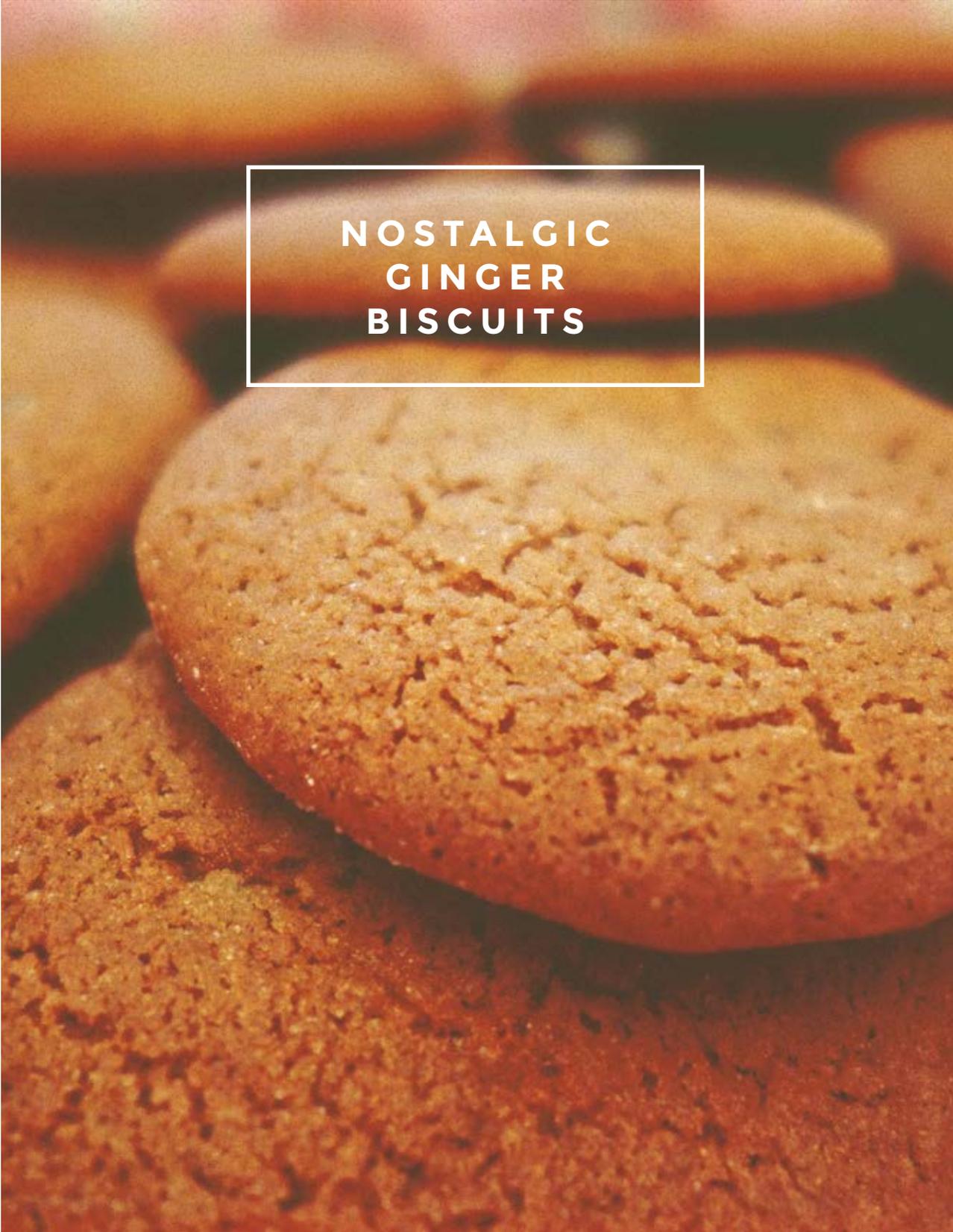
To make the recipe vegan, substitute the chocolate chips for dairy-free chocolate chips. Replace the egg with a tablespoon of chia seeds. Simply add water to the chia seeds in a small tub and mix until it has a gooey, egg yolk consistency. Add this to the muffin mixture instead of the egg.



METHOD

- Preheat your oven to 170°C /350°F.
- Peel the bananas and mash in a large mixing bowl using a potato masher.
- Pour in the oil and combine with the mashed banana.
- Mix in the coconut sugar and the vanilla extract.
- Beat in an egg and stir in the baking powder.
- Add in the pinch of salt and mix.
- Mix in the cacao powder and flour, combining the mixture together.
- Gradually stir in the milk until the mixture is a thick but pourable texture.
- Sprinkle in the chocolate chips and mix in. You can also sprinkle a few on top of the mixture just before they go in the oven (I chose not to).
- Grease a muffin tin and line with muffin wrappers. You can bake straight into the muffin wrappers if you like, but I chose not to as I'm a messy cook!
- Spoon the mixture into the cases and bake for 20 minutes until the muffins have a slight crack on the top.
- Leave to cool before popping into the muffin wrappers.

Want to take the recipe to the next level? Instead of filling the muffin cases to the top, fill halfway. Spoon in a dollop of Whole Earth Peanut Butter and then cover with more of the muffin mixture. Bake as usual and voila - you have a delicious muffin with a gooey peanut butter centre.



**NOSTALGIC
GINGER
BISCUITS**



Jessie Emma of Pocket Wanderings

One of Jessie's earliest memories of cooking with her family is making little gingerbread men and women, decorating them with smarties and dunking them in chocolate to make them look like they were wearing slippers.

www.pocketwanderings.com

INGREDIENTS

- 250g plain flour
- 115g butter
- 65g caster sugar
- 65g light muscovado sugar
- 2 tbsp golden syrup
- 1 medium egg
- 1 tsp bicarbonate of soda
- 2tsp ground ginger
- 75g stem ginger

24 x   30MIN



MAKE IT VEGAN

Preheat the oven to 180C/350F and line two baking trays with greaseproof paper.

Cream together the butter and both sugars until the mixture is light and fluffy. This can be done the traditional way with a wooden spoon or using a KitchenAid, and it helps if the butter is softened first.

Add an egg and beat in to the mixture, followed by the golden syrup. The mixture will now have quite a runny consistency.

Sift together the plain flour, bicarbonate of soda, and ground ginger. Gradually add the dry ingredients to the runny sugar mixture until fully integrated.

Chop up the crystallised stem ginger into small chunks (amount and size is variable depending on personal taste) and mix into the biscuit batter. Ensure that all ingredients are thoroughly mixed.

Next roll the mixture into small walnut-sized balls in the palm of your hand, flatten and place onto the baking trays. You may need to put some flour on your hands if the mixture is a little sticky, and make sure that the biscuits are spaced well apart as they spread quite dramatically in the oven.

Sprinkle the biscuits with a touch of sugar and pop in the oven for 10 minutes until golden brown.

Best served with a cup of tea!





HEDGEROW PIE

Grandma Brock's



Freya from Pale + Interesting

Freya has fond memories of visiting her grandparents' house and the amazing recipes her grandma would rustle up. Hedgerow pie was always a favourite, made from apples from the big tree in her grandma's garden.

www.paleandinteresting.co.uk

INGREDIENTS

[FOR THE PASTRY]

- 500g plain flour
- 250g butter
- 100g caster sugar
- 2 eggs

[FOR THE FILLING]

- 1 large bramley apple
- 400g mixed seasonal berries
- 2 tbsp plain flour
- 1 tbsp butter
- 100g caster sugar
- 1/2 tsp cinnamon

8 x   1HR 50MINS

METHOD

To make the pastry, work the flour and butter together using your fingers to make fine crumbs. Add the eggs and a splash of milk gradually until the mixture comes together as dough.

Leave the pastry to rest for half an hour or so. When ready, roll out half of the pastry onto a floured surface until 1cm thick. Gently lift the pastry and use it to line a 23cm pie tin, trimming around the edges.

Preheat the oven to 190°C/170°C fan whilst you chill the pastry for 10 minutes. Once chilled, prick the pastry with a fork, line with baking parchment and fill with baking beads.

Bake it for 20 minutes then remove the paper and beads before baking for a further 10 minutes until brown.

Meanwhile, peel and chop the apples into slices and

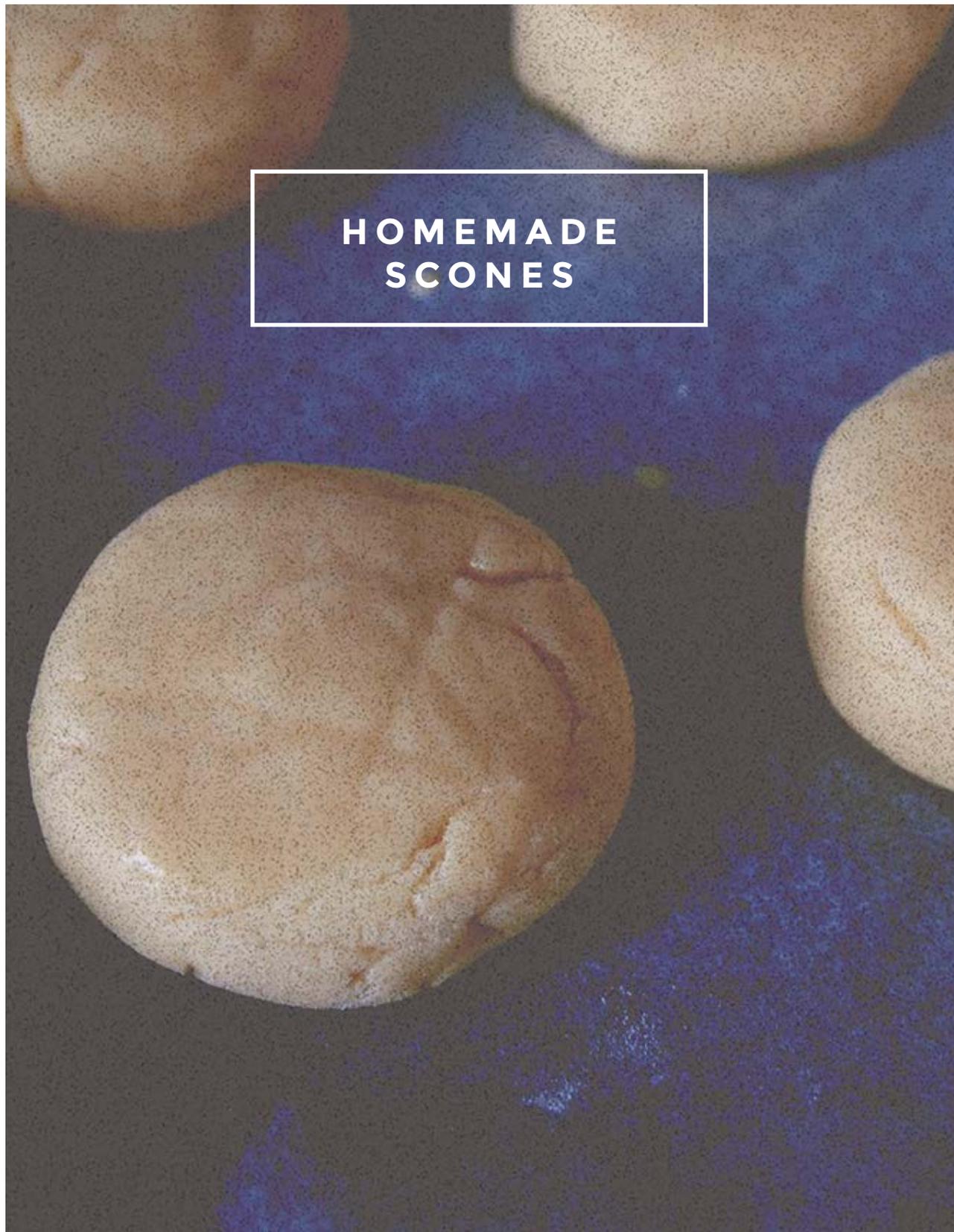
place in a saucepan over a low heat together with the butter and sugar. Once softened, add the berries, flour, and cinnamon and stir the mixture until it comes together.



Roll out the leftover pastry, again 1cm thick, to make the top. Fill the tart with the cooled mixture and brush the surrounding edge of the pie base with a beaten egg. Then gently place the pastry over the pie and trim around the edge, making sure to leave an overhang. Double over the overhang and pinch together all along the edge. Brush with the remaining egg mixed with a dash of milk.

Scatter with sugar and bake in the oven for 1 hour until golden brown. Leave to cool slightly before serving and scatter again with sugar. Best enjoyed with cream, ice cream or custard.





Rhianna from Robowecop

For Christmas in 2013, Rhianna's nana gave her a recipe book filled with her handwritten recipes. After years of watching her nana make these scones, she has shared the recipe with us.

www.robowecop.com

INGREDIENTS

- 8oz self-raising flour
- 3oz cooking butter
- 3oz caster sugar
- One beaten egg with one tbsp of milk
- An optional handful of sultanas

8 x   30MIN

METHOD

Heat the oven to 180 degrees and grease a baking tin, or add greaseproof paper to a baking tray.

Rub the butter and flour together until it looks a bit like breadcrumbs.

Add the sugar (and the sultanas if you're using them) to the butter and flour mix.

Add egg and milk mixture (leave a small bit of this to brush on top of the scones later) and mix together until it forms a dough.

Split dough into eight equal amounts.

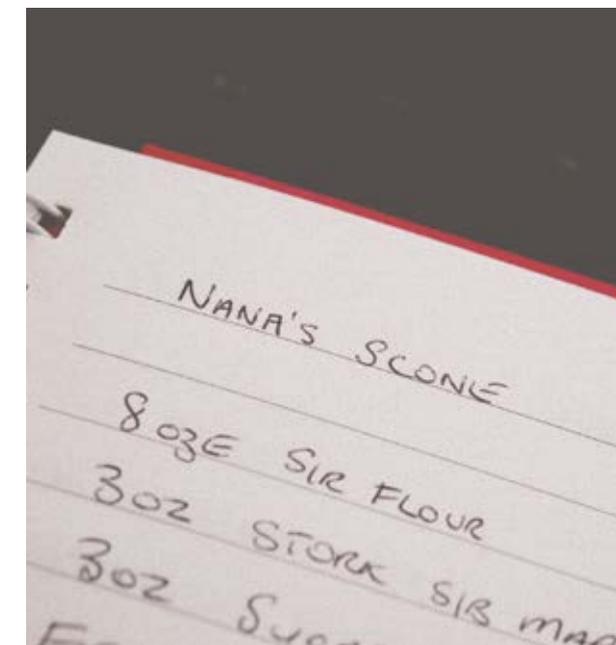
Roll each portion into a ball and press down until they're around one inch thick.

Score the top of the scones then brush the remainder of the egg and milk mixture over the top.

Bake in the oven for 20-25 minutes.

Transfer to the cooling rack.

To eat: cut scone in half, add butter (or jam and cream) and enjoy!





Karen from Tiny Bird Heart

When Karen was little, half hour pudding was one of her favourite things to have as her 'special birthday meal' that her mum would create from scratch.

www.tinybirdheart.com

INGREDIENTS

- 3oz brown sugar
- 2oz margarine
- 1/2 cup milk
- 5oz plain flour
- 3oz raisins
- Two tsp baking powder
- A pinch of salt
- 1/2 cup of brown sugar
- 1½ cups of boiling water

6 x   35MIN

METHOD

Preheat the oven to 175°C/350°F.

Cream the sugar and margarine in a bowl.

Add the milk, flour, raisins and baking powder and mix well, then put it to one side.

In an ovenproof dish, put the ½ cup of brown sugar and 1½ cups of boiling water together and stir until melted.

Place the mixture from the bowl into the sugary mix, and cook in the oven for 30 minutes.

Remove from the oven and enjoy with a dollop of cream or custard!





Sian from Cakey Dreamer

Growing up, Sian's mum used to bake the most amazing cakes and was probably the person who influenced her baking the most. Here, Sian shares one of her ultimate favourites, Marble Cake.

www.cakeydreamer.co.uk

INGREDIENTS

225g butter
225g caster sugar
Four eggs
225g self-raising flour
One tsp of vanilla extract
Three tbsp of cocoa powder

12 x 55MIN

METHOD

Preheat oven to 170 degrees and grease an eight inch cake tin.

In a mixing bowl, whisk your butter until it is smooth and soft. Then add in the caster sugar.

Add the eggs, making sure that all are mixed in well.

Sieve the flour and add it slowly to the mixture, stirring while you add.



Once all of it is mixed in, pour 1/4 of the mixture into another mixing bowl.

In the second smaller mixture, add the cocoa powder (sieved) and stir until all is mixed in well.



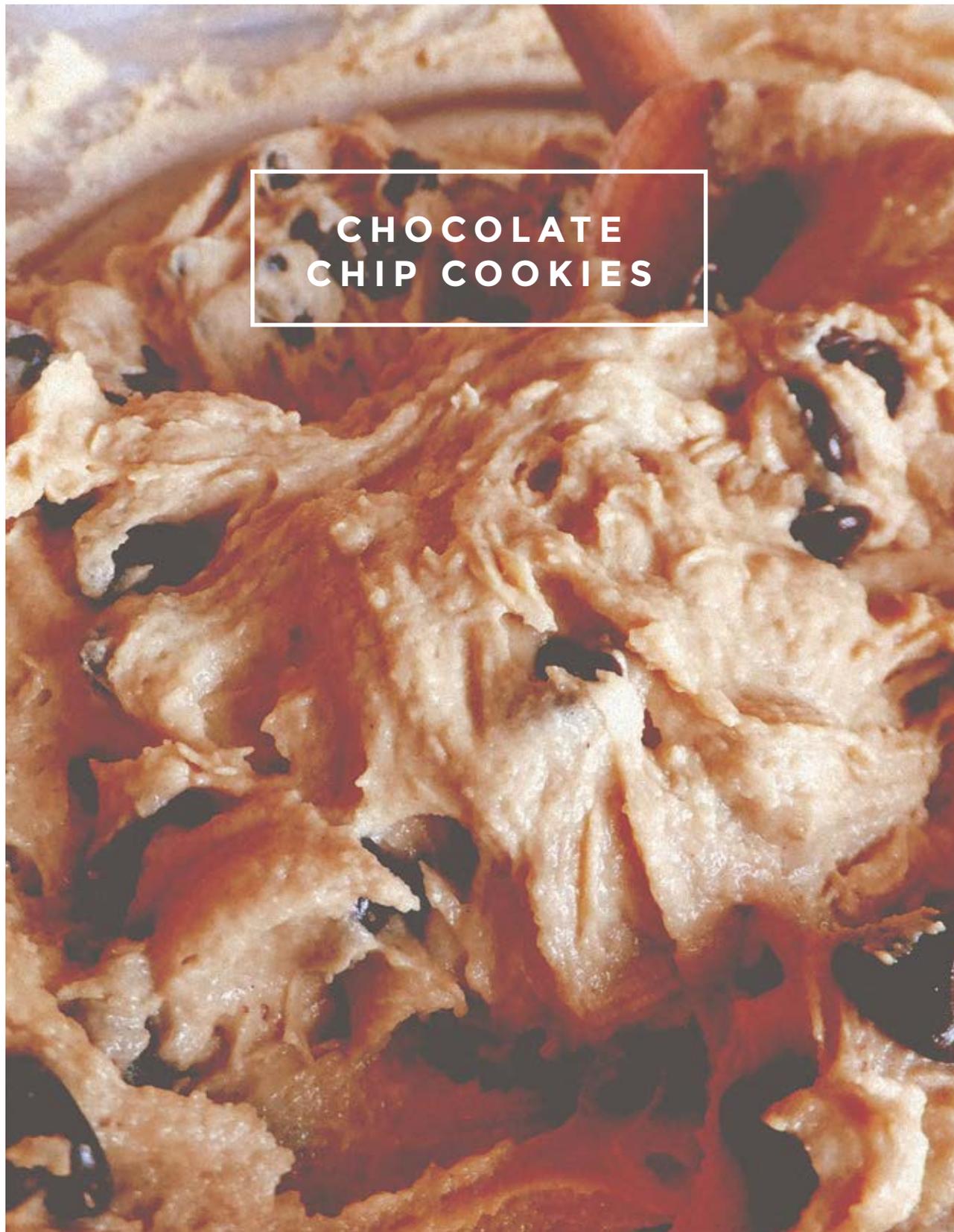
In the first mixture, add the vanilla extract.

This takes time but is worth it: spoon the two mixtures into the cake tin one at a time, making sure that it is evenly spread, so there are no gaps. Have fun with it, spoon chocolate over vanilla and then vanilla over chocolate!

Once all of the two mixtures are in the cake tin, take a skewer and start swirling! Make sure that you don't make the chocolate become too dominant or else you'll end up with just a chocolate cake.

Bake in the oven for 45 minutes or until a skewer inserted comes out clean.

Leave to cool completely; the decoration is up to you! Marble cakes usually look pretty without decorating, but if you want to surprise people, you can cover the outside so they only discover the marbled goodness once they cut themselves a slice!



**CHOCOLATE
CHIP COOKIES**



Fiona from Wishes, Hopes & Dreams

Chocolate chip cookies are one of those recipes that are really easy to do, especially if you're not that confident when it comes to baking.

www.wisheshopesdreams.co.uk

INGREDIENTS

4oz of soft butter or margarine (any will work so long as it's soft)

5oz of caster sugar

5oz of soft dark brown sugar

1 egg

1/2 teaspoon of vanilla extract (not the essence)

5oz of plain flour

1/2 teaspoon of bicarbonate of soda

1/4 teaspoon of fine salt

2 packets of chocolate chips

Buttered and greased baking trays (I use two to have as many cookies in the oven as possible)

12 x   20MIN

METHOD

Preheat oven to 200C and grease your baking tray(s)

In a large bowl measure out the butter and both sugars, then cream together till they resemble the first picture below.

Beat in the egg - at this point it will look like the mixture has split but don't panic it will come back with enough mixing.

Add the vanilla extract and mix this in too.

In a separate bowl measure out the flour, baking powder and the salt.

In small batches sieve the dry ingredients into the mix and beat and until all the dry mix is combined.

Do the above until there is no dry mixture left.

Mix in the chocolate chips.



SWEET

Spoon out onto the greased baking trays (I find a tablespoon measure works best here) but leave some space as the cookies will spread out when they bake.

Bake for 10-12 minutes or until golden brown.

Remove from oven and cool on a wire rack.

Once cooled, enjoy with a cup of tea!





**THE BAILEY
FAMILY APPLE
CAKE**



Jessica from The Life of JKS

The Bailey family apple cake is a recipe from Jessica's partner Tom. His grandma used to make this cake which is just perfect freshly baked and warm with a cup of tea.

www.thelifeofjks.co.uk

INGREDIENTS

4oz/115g Demerara Sugar

4oz/115g Butter

8oz/230g Self Raising Flour

8oz/230g Cooking Apples

1 Teaspoon Mixed Spice

1/2 Teaspoon Baking Powder

2/3 Eggs (depending on size)

8 Inch Baking Tin

Greaseproof Paper

12 x   1hr 10MIN

METHOD

Preheat the oven to 200 degrees.

Grease the baking tin and line with greaseproof paper.

Cream together the butter and sugar in a large mixing bowl.

Whisk in the eggs one at a time until combined.

Fold in the flour, mixed spice and baking powder

Peel apples and chop to roughly 1 cm pieces.

Stir in apple ensuring it is evenly distributed in mix.

Spoon into baking tin.

Sprinkle some demerara sugar on the top.

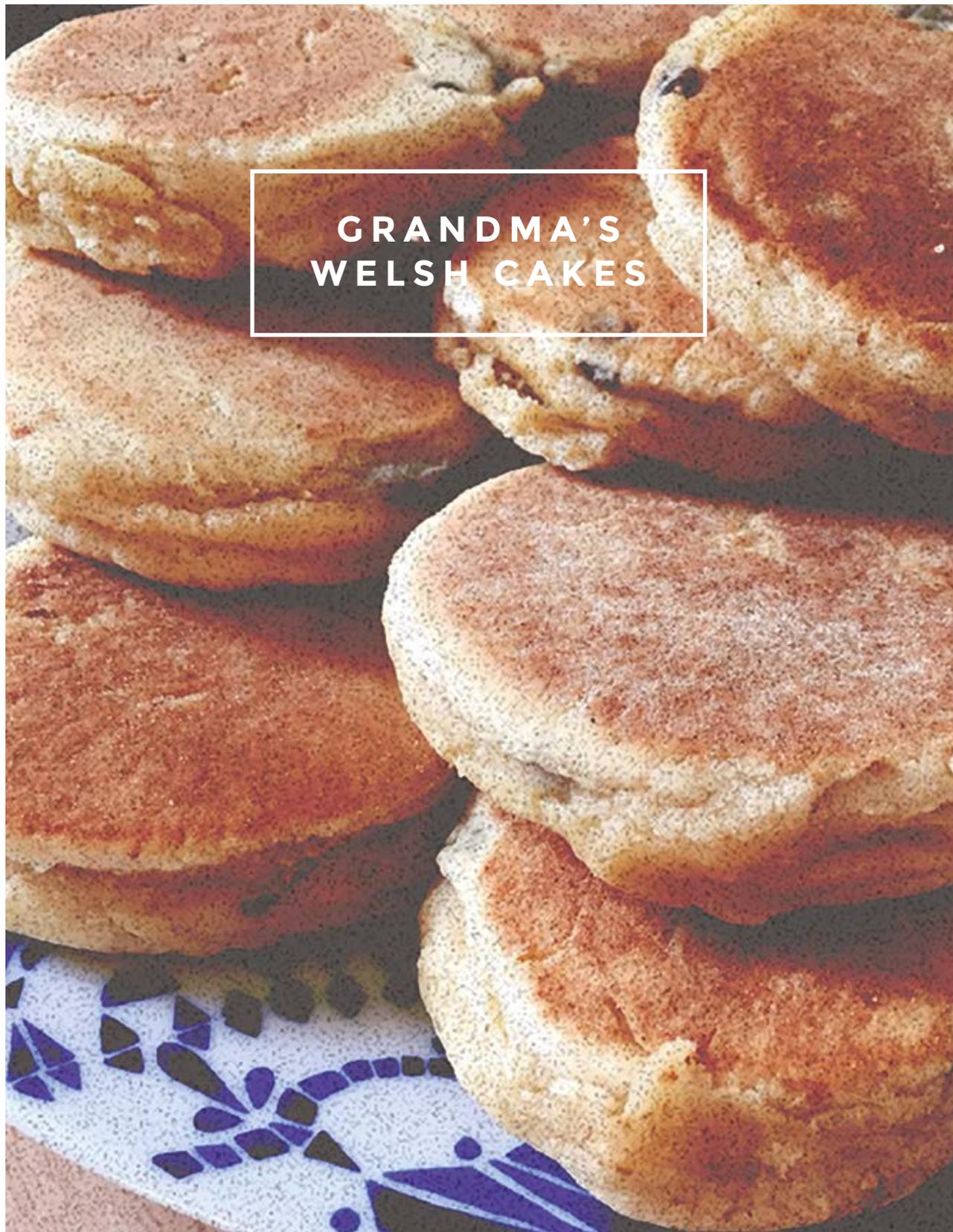
Cook for 45 - 50 minutes until golden brown.

Remove from oven and leave to cool for 5 - 10 minutes.

Transfer to cooling rack or plate.

Leave to cool further, or carefully slice to enjoy warm.





GRANDMA'S WELSH CAKES



Kath from Kath and Cake

Kathryn distinctly remember having these Welsh cakes whenever she went to visit her grandparents, always bringing back fond memories whenever she bakes them.

www.kathandcake.com

INGREDIENTS

1 lb (450 grams) self-raising flour
8 oz (225 grams) margarine
6 oz (170 grams) sugar
3 oz (85 grams) currants/raisins
2 eggs
Pinch of salt
Little milk

8 x   15 MIN



METHOD

Sieve flour into bowl and rub in margarine.

Add sugar, salt and fruit and mix.

Stir in beaten eggs.

Add milk or flour if needed.

Knead and roll to 1/2 inch thickness.

Cut with pastry cutter (2 inches thickness).

Cook on pre-heated lightly greased griddle pan over slow heat until golden and brown on both sides (approximately 3 minutes per side).

Cool on wire rack.

Serve fresh.



HOMEMADE APPLE CRUMBLE



Zoe from Zoe Lianne

Zoe's first memory of baking was making homemade apple crumble at her Nan's house. This recipe always brings back such lovely memories for her.

www.zoeliannex.blogspot.co.uk

INGREDIENTS

240g plain flour

5 tablespoons of sugar

A pinch of cinnamon

85g butter

4 tablespoons of water

5 bramley apples (cored, peeled, and cut into chunks)

8 x   1hr

METHOD

Preheat the oven to 200 degrees.

Evenly distribute the apples to the bottom of the dish.

Mix the flour and the butter together in a bowl with your fingers until it feels like crumbs, then add two tablespoons of sugar and stir together.

Add the water, cinnamon, and two tablespoons of sugar on top of the apples.

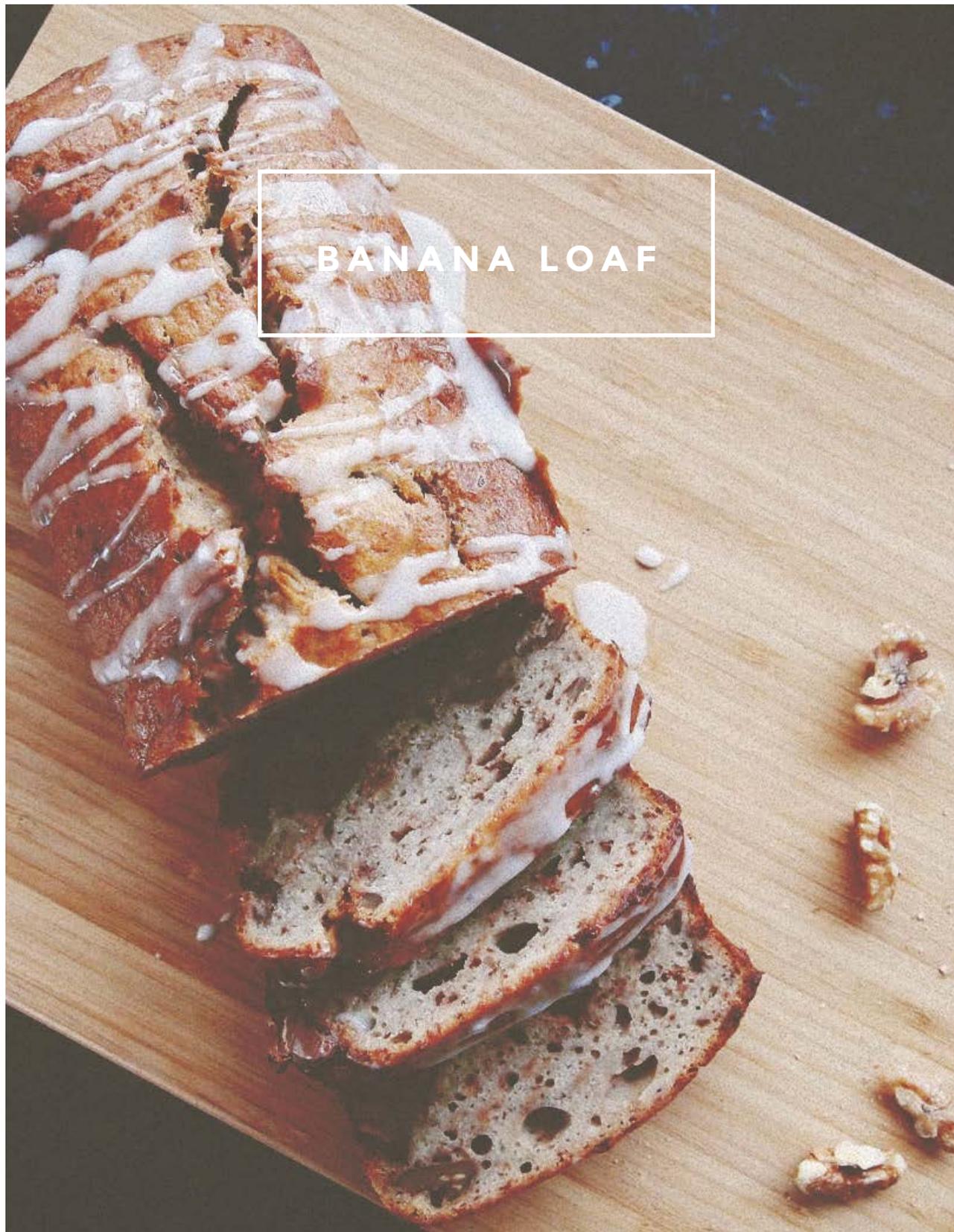
Add the crumble to the top of the apples, ensuring it is all covered.

Put the dish into the oven, allowing to bake for around 45-50 minutes or until golden brown.

Sprinkle one tablespoon of sugar on top of the crumble.

Serve with custard, ice cream or alone!





Joe from Northern Blood

Joe grew up being an avid baker, spending every weekend in the kitchen with either his Grandma or mum. One of his favourite recipes was his mum's banana loaf!

www.northernblood.com

INGREDIENTS

100g softened butter, plus a little extra for greasing the tin

140g caster sugar

1 beaten egg

225g plain flour

2 tsp baking powder

4 very ripe bananas (or more if you have some very small bananas!)

85g chopped walnuts

50ml milk

100g milk chocolate

8 x   1hr 15MIN

METHOD

Preheat the oven to 180C and grease a loaf tin with some butter. Line the tin with some baking parchment as well.

In a large bowl, mix together the butter, sugar, and egg.

Slowly mix in the flour and baking powder.

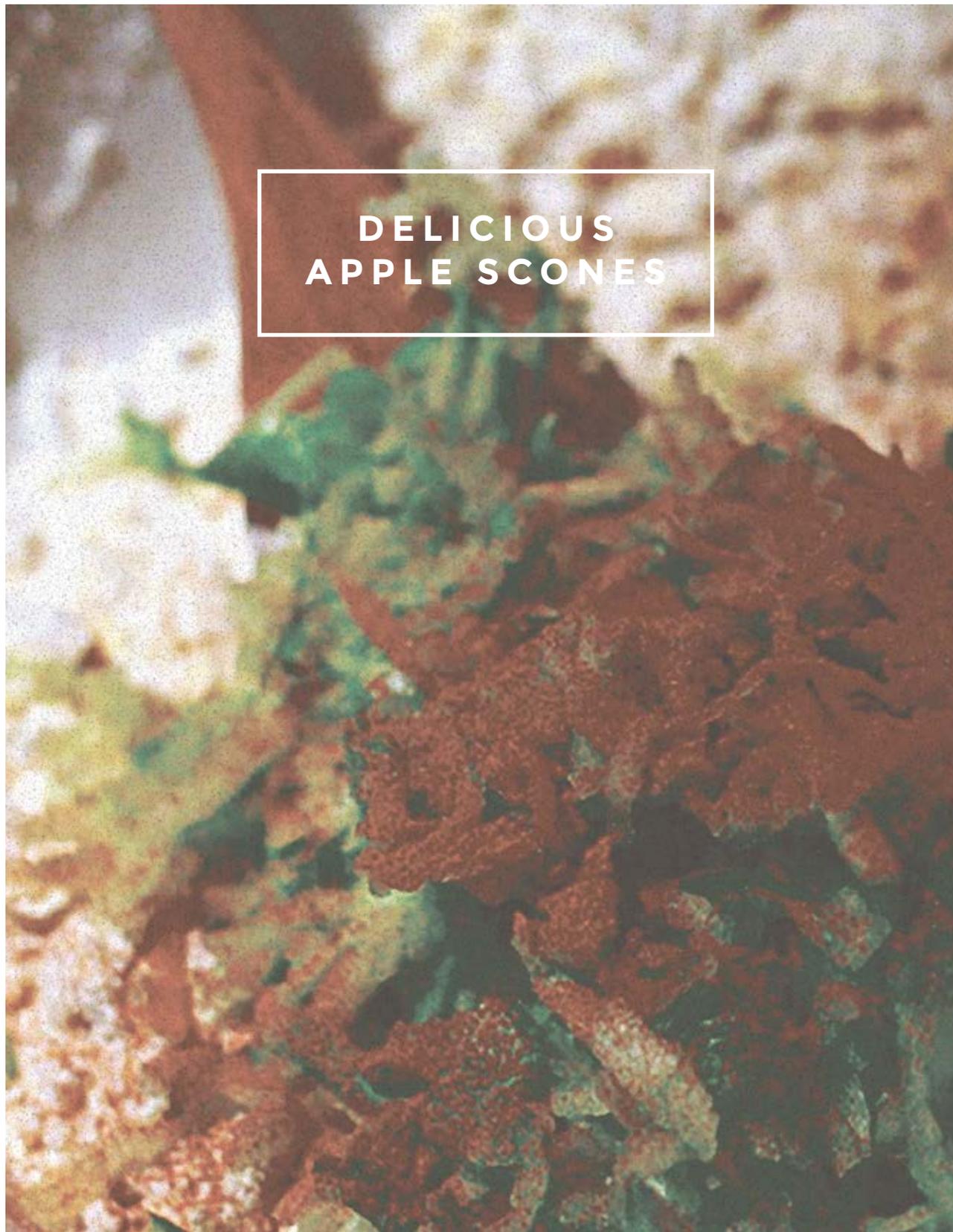
Peel and mash the bananas and add them to the bowl.

Add the chopped walnuts, chocolate, and any other ingredients you'd like to add, and mix it all together well. (If you're using a magimix or something similar, you can chuck all the ingredients in together straight away and just give that a whiz – speedy!)

Pour the mixture into a loaf tin and place it in the middle of the oven for an hour or until golden brown. Allow the loaf to cool before removing it from the tin.

Serve up and enjoy!





**DELICIOUS
APPLE SCONES**



Natalie from Tea, Cake & Make

Growing up, Natalie's mum taught her a lot about cooking and can always remember making these apple scones that fast became a favourite in their house.

www.teacakemake.com

INGREDIENTS

- 250g self raising flour
- 50g butter/margarine
- 1 egg/egg replacer
- 2 small apples (grated)
- 2 tablespoons caster sugar
- 1 tsp cinnamon
- A pinch of salt

8 x   35MIN

METHOD

Rub the butter into the flour and then add the sugar and apple.

Stir in egg/egg replacer, cinnamon, and salt to combine.

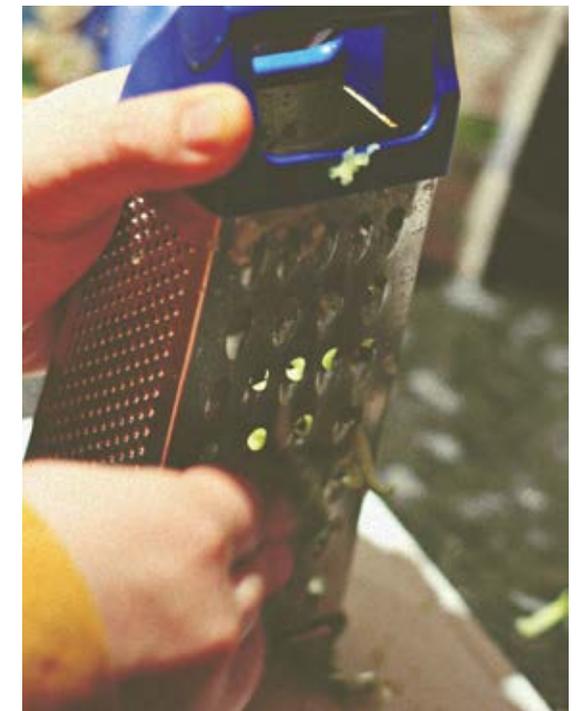
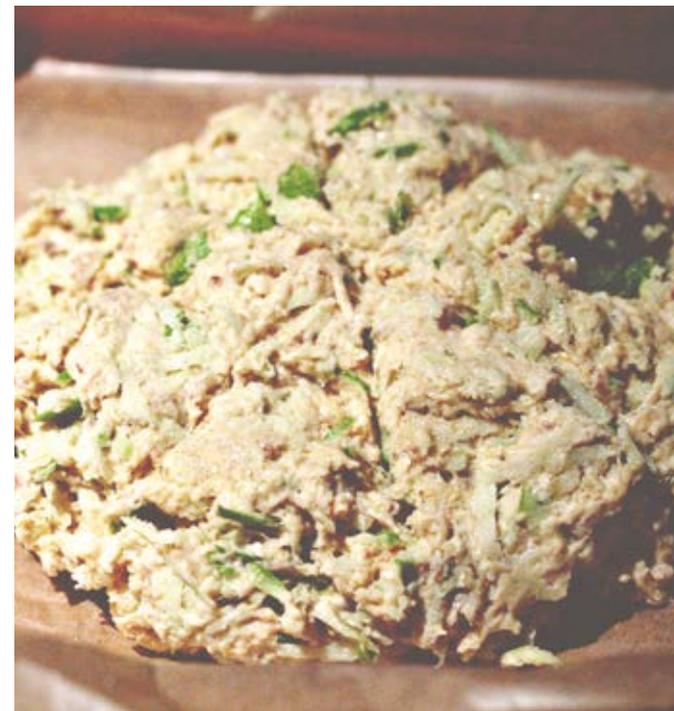
Form into a large circle and sprinkle with sugar.

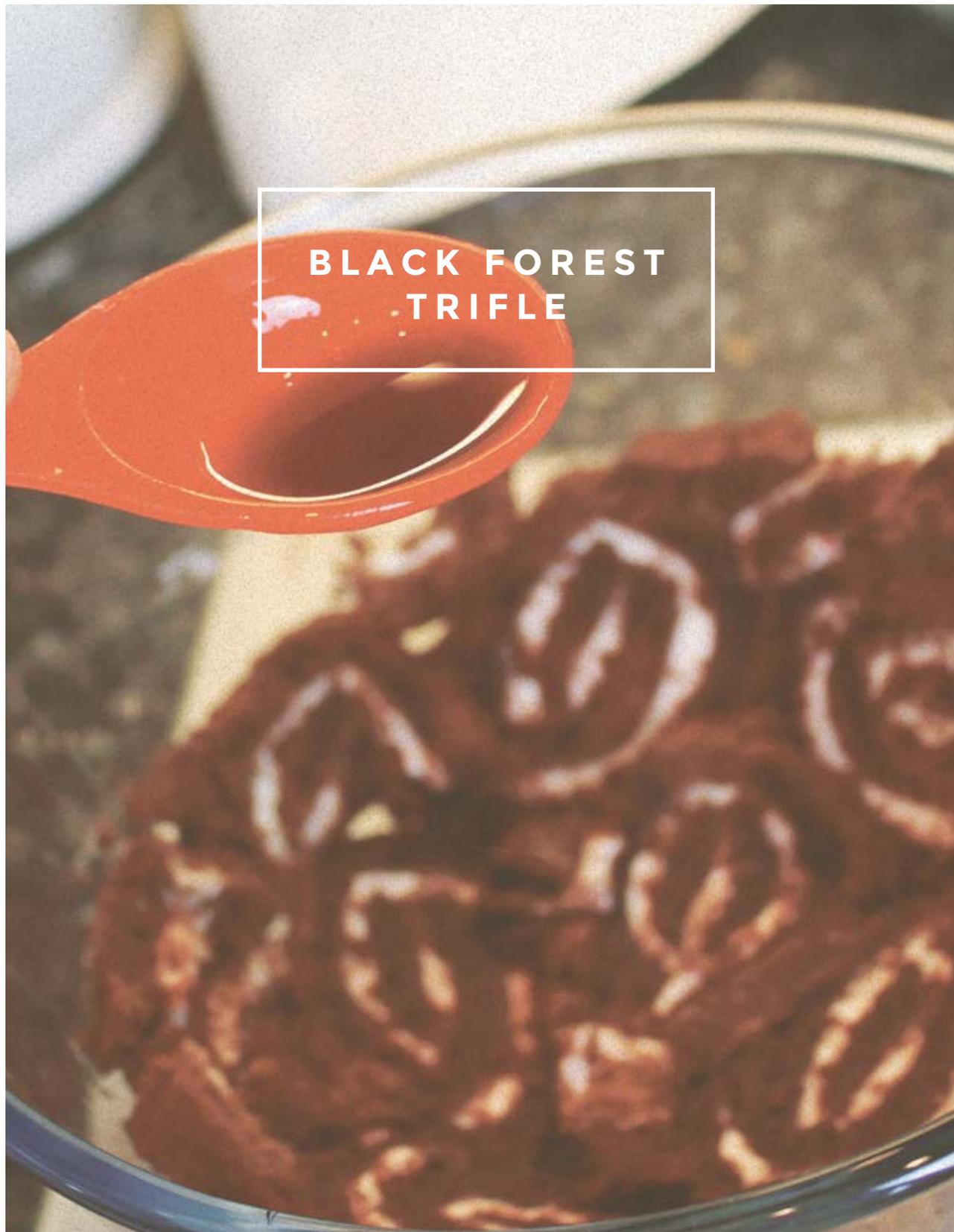
Mark 8 triangles and bake in a 180 degree oven for 15-20 minutes.

Once cooked, cool on a rack and cut into portions.

Cut in half and then spread with butter or the butter replacement of your choice.

Enjoy!





Kat from Rainbowcrush

This Christmas, it's Kat's turn to carry on the traditional trifle recipe. Here, she shares a twist on the classic trifle with one of her favourite flavours, black forest!

www.rainbowcrush.com

INGREDIENTS

- 1 chocolate Swiss roll
- 300g fresh vanilla custard
- 8 squares plain chocolate
- 6 tbsp Kirsch
- 300ml double cream
- 1 tin cherries de-stoned
- Chocolate flake

12 x 20MIN

METHOD

Cut the Swiss roll into thin slices and line the bottom of the bowl.

Add the kirsch evenly over the Swiss roll. I've said 6 tbsp but add more if you like it boozy.

Whilst the kirsch is soaking into the cake, melt the chocolate in a bowl (either in the microwave or over simmering water)

Add to the custard stirring continually then leave to cool.

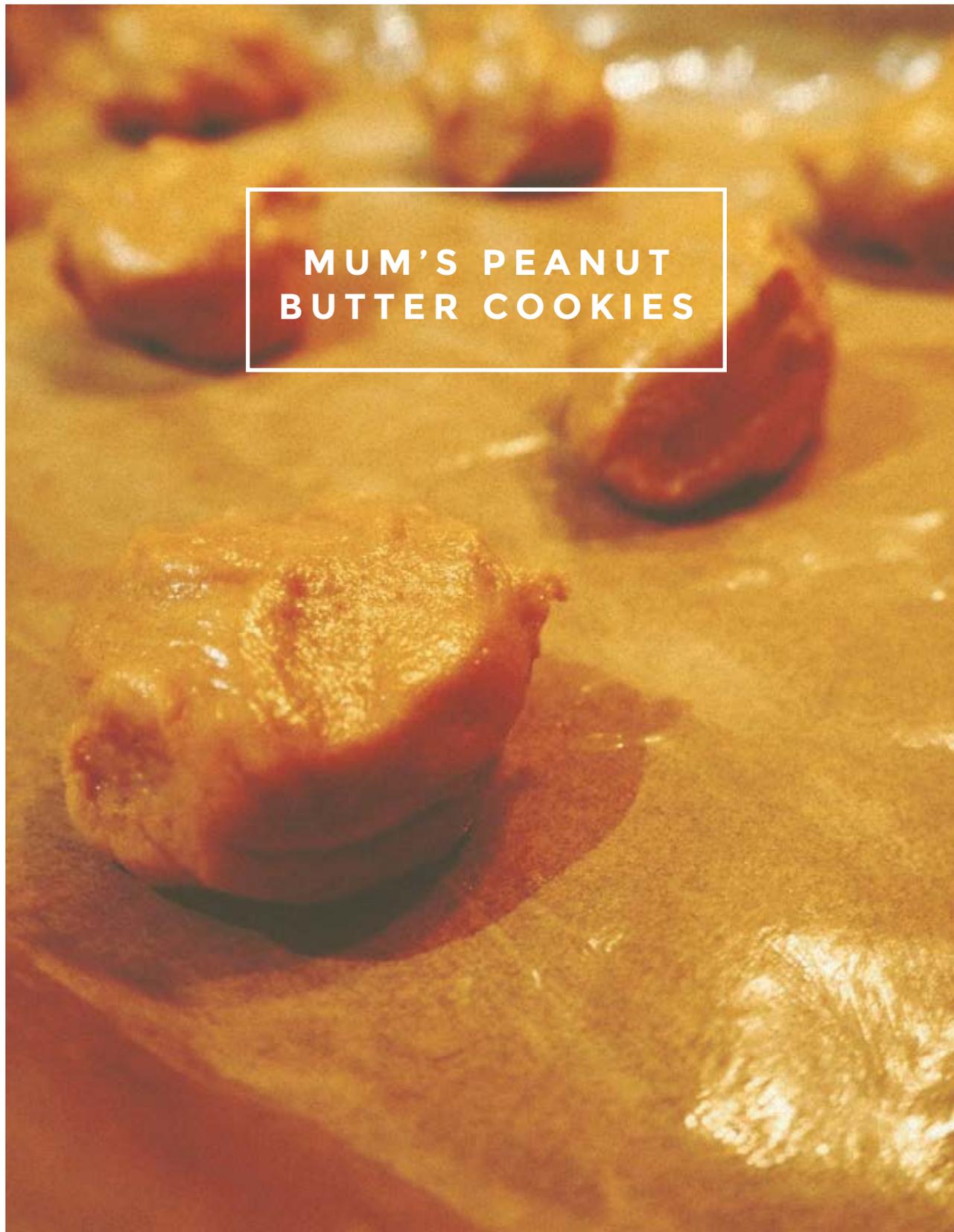
De-stone the cherries if needed then add to the bowl, saving a couple over for decoration



Add the custard over the top

Whip the double cream until thick then after ensuring the custard is completely cool, spread over the top of the custard.

Decorate with the cherries and crumble a chocolate flake over the trifle.



MUM'S PEANUT BUTTER COOKIES



Charlie from Charlie, Distracted

Charlie has a wonderful relationship with her mum and her love of food very much stems from her. She even created Charlie a recipe book of her legendary bakes when she moved to university.

www.charliedistracted.com

INGREDIENTS

- 175g butter
- 50g peanut butter
- 100g caster sugar
- 100g soft brown sugar
- 1 egg
- 225g plain flour
- 1/4 tsp salt

16 x   35MIN

METHOD

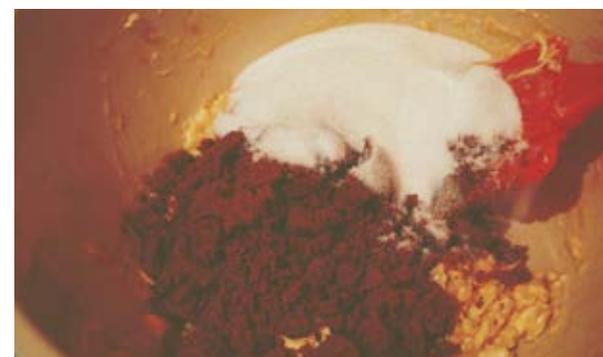
Mix the butters, sugars and egg together

Fold in flour and salt to make a firm dough (add more flour if necessary)

Make into equal sized balls and place on a greased baking tray

Flatten the balls with a fork and try and keep them equally spaced so they don't turn into one giant super biscuit (unless that's what you fancy!)

Back in the oven at 190 degrees C for 10-12 minutes until golden brown



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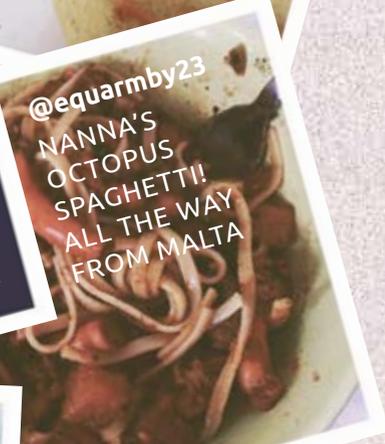
@sophieellen19 A HEALTHY
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OCTOPUS
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ALL THE WAY
FROM MALTA



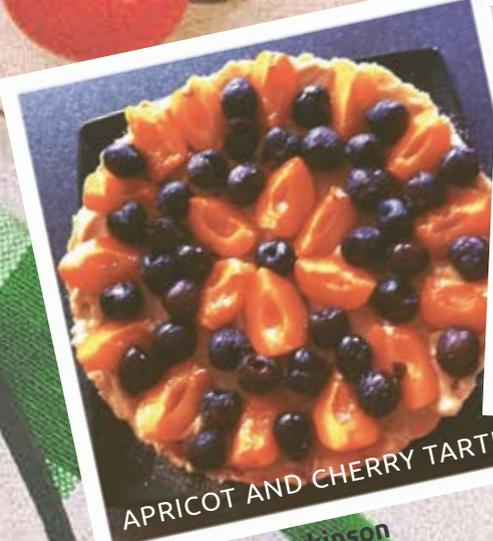
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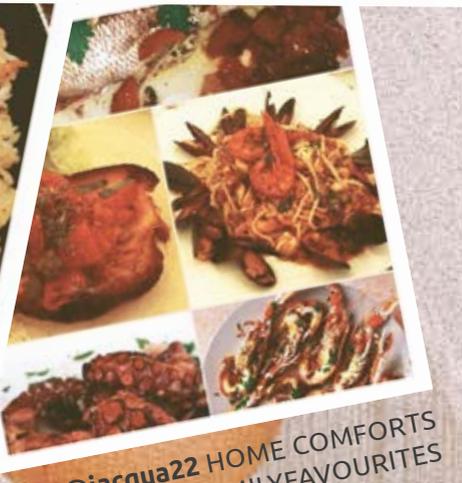
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