

Recipe for Class C1 – Victoria Sponge

Ingredients

175g unsalted butter, softened
175g caster sugar
3 large eggs
1 tsp vanilla extract
175g self raising flour
1 tsp baking powder
For the filling
50g unsalted butter, softened
100g icing sugar (plus extra to serve)
1 tsp vanilla extract
115g seedless raspberry jam

Directions

1. Preheat the oven to 180C, 350F, gas 4. Grease 2 x 18cm round cake tins and line with baking parchment.
2. Place the butter and sugar in a large bowl and beat with an electric whisk for 2 minutes or until light and fluffy. Gradually add the eggs, one at a time, beating well after each addition to avoid curdling.
3. Add the vanilla extract and whisk briefly until it is well blended through the batter.
4. Whisk the mixture for another 2 minutes until bubbles appear on the surface.
5. Sift the flour and baking powder into the bowl and gently fold in the flour (with a metal spoon); try to keep the mixture light.
6. Divide the mixture evenly between the tins and smooth the tops with a palette knife.
7. Cook for 20-25 minutes or until golden-brown and springy to the touch.
8. Leave for a few minutes in the tins. Turn out, good side up, onto a wire rack to cool.
9. For the filling, beat together the butter, icing sugar and vanilla extract until smooth.
10. Spread the buttercream evenly onto the flat side of a cooled sponge with a palette knife. Gently spread the jam on the top of the buttercream using a table knife.
11. Top with the second sponge, flat sides together. Serve dusted with sifted icing sugar.

Recipe for Class C6 – Roasted Summer Vegetable and Feta Quiche

Ingredients

For the pastry

225g plain flour, plus extra for dusting
pinch salt
85g cold unsalted butter, cubed, plus extra for greasing
40g cold vegetable shortening, cubed

For the filling

1 large red pepper, deseeded and cut into bite-sized pieces
1 large orange pepper, deseeded and cut into bite-sized pieces
1 courgette, cut into bite-sized pieces
½ tbsp extra virgin olive oil
2 large free-range eggs
2 large free-range egg yolks
50ml/2fl oz full-fat milk
150ml/¼ pint single cream
120g/4½oz feta
salt and freshly ground black pepper

Directions

1. Preheat the oven to 220C/200C Fan/Gas 7. To make the pastry, mix the flour and salt in a large bowl. Rub in the butter and the vegetable shortening until the mixture resembles breadcrumbs. Bring the pastry together using a palette knife, adding cold water a tablespoon at a time – you might need up to 6 tablespoons – until it forms a dough. Shape the dough into a flat disc, wrap in cling film and place in the fridge for 20–30 minutes.

2. Meanwhile, to make the filling, spread the peppers and courgette over a large baking tray. Add the oil and a generous amount of seasoning and stir well. Roast for about 30 minutes, or until tender and just starting to char. Remove from the oven, leaving the vegetables on the baking tray to cool. Leave the oven on.
3. Grease a 24cm diameter quiche tin. Roll out the pastry on a well-floured surface until you have a disc large enough to line the dish. Use the pastry to line the tin, pushing it gently into the corners. Trim excess pastry from around the rim and use it to patch up any cracks if necessary. Return the pastry case to the fridge for 20 minutes.
4. Whisk together the eggs, egg yolks, milk, cream and a generous amount of seasoning in a large bowl and set aside. Place a heavy baking sheet in the oven to heat up.
5. Remove the pastry case from the fridge and scatter the cooked vegetables over the base. Crumble over the feta, then pour over the egg mixture. Put the quiche tin on the hot baking sheet and bake for 40–45 minutes, or until the filling is golden, just set and slightly puffy. (If you do not preheat the baking sheet you will need to blind bake the pastry case before filling it.)
6. Leave the quiche to rest for at least 10 minutes before slicing.

Notes for Arts and Crafts Classes (AC1-AC6)

AC1 A wearable garment - any kind of wearable garment for an adult or child e.g. jackets, dresses, cardigans, jumpers, ties, hats, scarves, gloves

AC2 Cushions & soft furnishings - e.g. cushions, rugs, blankets,

AC3 A wearable object - e.g. jewellery in wood, metal, resin, ceramic, porcelain, glass or beadwork

AC4 A functional or decorative object - e.g. pots, sculpture, knitted people, bird table

AC5 Embroidery—traditional e.g. techniques such as Crewel, blackwork, goldwork, tapestry, cross stitch

AC6 Embroidery—creative/modern - e.g. free style machine work