**BUSY BAKERS**

**TUESDAY JULY 13th**

**OAT AND COCONUT BISCUITS**

Makes 30

90g rolled oats mixing bowl

150g plain flour pan

50g coconut small dish/ramekin

150g granulated sugar

1tsp cinnamon

125g butter

2tbsp golden syrup

1 tsp bicarbonate of soda

2tbsp boiling water

2 baking trays, lined with baking parchment

Preheat oven Electric 160C/Fan 140C, Gas 3

Method

1. Place oats, flour, cinnamon, sugar and coconut in mixing bowl
2. Place butter and syrup in pan and melt, gently
3. Place bicarb in small bowl, add boiling water and tip into the syrup mixture
4. Add syrup mixture to the dry ingredients
5. Shape mixture into balls and flatten on tray
6. Bake 10-15mins
7. Store in airtight tin

**CITRUS BAKED PORK CHOPS**

Serves 6

2tbsp oil frying pan

6 lean pork loin steaks chopping board & sharp knife

1 lemon jug

1 lime

6tbsp fresh thyme (1tbsp) dried thyme

150ml(¼pt) white wine

150ml(¼pt) stock

Preheat oven Electric 200C/Fan 180C, Gas 6

Method

1. Thinly slice lemon and lime
2. Finely chop thyme
3. Heat 1 tbsp oil and brown pork chops about 1 minute on each side
4. Drain on kitchen paper and arrange in casserole
5. Arrange lemon and lime slices over pork and sprinkle over thyme
6. Mix white wine and stock together
7. Drizzle oil over pork
8. Pour over ‘stock’
9. Bake, uncovered for 25-30mins
10. Serve with new potatoes and seasonal vegetables

**SALMON WITH CHEESE AND HERB CRUST**

SERVES 4

4 x 4oz (100g) salmon fillets grater

2oz(50g) fresh breadcrumbs food processor

1oz(25g) Parmesan cheese mixing bowl

2oz (50g) Gruyere cheese

1tbsp chopped fresh oregano

Salt & pepper

Preheat oven Electric 200C/Fan 180C, Gas 6

Method

1. Grate cheese
2. Make breadcrumbs
3. Place salmon in ovenproof dish
4. Mix together breadcrumbs, cheeses, seasoning and herbs
5. Tip onto salmon and press on to the fish
6. Bake for 25-30mins
7. Serve with salad

**SIMPLE TIRAMISU**

Serves 2

3 tsp instant coffee jug

3tbsp coffee liqueur or coffee essence shallow dish

250g mascarpone cheese mixing bowl

85g condensed milk electric mixer

1 tsp vanilla extract

4-6 sponge fingers

1tbsp cocoa

Method

1. Mix coffee with 2tbsp boiling water in a large jug
2. Add coffee liqueur and 75ml cold water
3. Pour into shallow dish
4. Beat mascarpone, condensed milk and vanilla extract with electric whisk until thick and smooth
5. Break sponge pieces into 2/3 pieces and soak in coffee mixture
6. Puta few pieces of sponge in the base of serving dish
7. Top with cream mixture
8. Sift cocoa over and chill for a couple of hours before serving