**BUSY BAKERS TUESDAY MARCH 9th 2021**

**ALMOND SLICE**

20pieces

Pastry base mixing bowl

150g/6oz plain flour sieve

50g/2oz icing sugar jug

50g/2oz butter rolling pin

25g/1oz lard grater

Rind of orange or lemon electric mixer

Topping small dish

100g/4oz butter

100g/4oz caster sugar

75g/3oz ground almonds

25g/1oz SR flour

2 eggs

Almond essence

50g/2oz flake almonds

Jam

Rectangle cake tin

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

 Electric 180C/Fan 160C, Gas 4

Method

1. Make pastry -sieve flour and icing sugar into bowl, add butter and lard
2. Add fat and rub in until mixture resembles breadcrumbs
3. Stir in rind
4. Bind with cold water – rest 10mins
5. Roll and line tin with pastry, lightly prick base with fork – rest 20
6. Line with foil and baking beans, bake for 15 mins
7. Remove beans and foil, bake for further 10mins, it may still be ‘damp’ in places
8. Turn oven down
9. Cream butter and sugar together until light and fluffy, add beaten eggs, flour, ground almonds and essence. Beat with electric mixer until smooth and light
10. Spread jam on pastry base
11. Spoon over cake mixture
12. Sprinkle over almonds
13. Bake for 20-25mins, should be firm in middle
14. Cool in tin and cut into slices, store in air tight tin

**SWEET AND SOUR CHICKEN OR TURKEY**

Serves 4

2tsp oil chopping board & sharp knife

1 clove garlic garlic crusher

10-12oz/250g-300g chicken or turkey frying pan/wok with lid

½ red pepper jug

½green pepper

1 carrot

3oz/75g mangetout

300ml/½pt chicken stock

3 medium tomatoes

1 small tin pineapple pieces

1tbsp cornflour

2tbsp Wine vinegar

2tbsp Soy sauce

Salt & pepper

Method

1. Crush garlic
2. De-seed and slice pepper
3. Peel and dice onion
4. Peel and cut carrot into thin matchsticks
5. Skin tomatoes and chop
6. Slice mangetout in half
7. Dice chicken/turkey
8. Drain pineapple, reserving 3-4tbsp
9. Heat oil and cook chicken/turkey for 5mins
10. Add onion, garlic, pepper and carrot
11. Add stock
12. Bring to boil and simmer for 20mins
13. Add tomatoes, mangetout and pineapple
14. Blend cornflour, vinegar, soy sauce and pineapple juice
15. Pour into chicken and vegetables
16. Bring to boil, stirring all the time
17. Cook for 2-3 mins, season and serve with rice

**LAMB STEAKS IN HERBY TOMATO SAUCE**

Serves 4

3 cloves garlic garlic crusher

2tbsp oil chopping board & sharp knife

4 lamb steaks frying pan

1 onion

1 red pepper

75g/3oz mushrooms

1 tin chopped tomatoes

2tbsp white wine

1½tsp sugar/redcurrant jelly

1½tsp oregano

Salt & pepper

Preheat oven Electric 170C/Fan 150C, Gas 3

Method

1. Peel and chop onion
2. Peel and crush garlic
3. Deseed and dice pepper
4. Wipe/peel and slice mushrooms
5. Heat oil and brown steaks, place in casserole dish
6. Add onion to pan and cook for about 5 mins
7. Add garlic, pepper and mushrooms, cook for 3 mins
8. Stir in tomatoes, white wine, sugar/red currant jelly and oregano
9. Pour over lamb steaks, cover tightly and bake for about 40mins or until lamb is tender
10. Serve with jacket potato and green vegetables

**EASTER BISCUITS**

Makes about 20

100g/4oz SR flour sieve

50g/2oz Caster Sugar mixing bowl

50g/2oz butter small bowl

1 small egg grater

Rind of half lemon or orange lemon squeezer

1tbsp lemon or orange juice rolling pin

1tbsp currants cutter

Preheat oven Electric 180C/Fan 160C, Gas 4

Line baking tray with baking parchment

Method

1. Take rind and juice from lemon/orange
2. Sieve flour into bowl
3. Rub in butter
4. Stir in sugar and currants
5. Stir in rind
6. Bind with egg and juice, if needed – avoid making dough too sticky
7. Roll out thinly and cut into rounds
8. Bake for 12-15mins
9. Place on wire tray to cool, store in air tight container