**BUSY BAKERS**

**TUESDAY MAY**

**ORANGE YOGURT CAKE**

Serves 8

110g/4oz butter mixing bowl

110g/4oz golden caster sugar electric mixer

2eggs sieve

175g/6oz SR flour grater/zester

150g/5oz natural yogurt juice extractor

3 oranges small pan

2lb loaf tin, greased and lined

10 sugar cubes

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

Method

1. Take the zest from 2 oranges
2. Cream butter and sugar until light and fluffy
3. Gradually beat in eggs
4. Stir in flour, yogurt and the zest of 2 oranges
5. Bake for 30-35mins
6. Leave to cool
7. Take zest from remaining orange and take juice from the 3 oranges
8. Put juice, zest and 4 sugar cubes into pan, bring to the boil and simmer for about 5mins or until syrupy
9. Crush remaining cubes
10. Drizzle syrup over the cake and sprinkle over sugar

**MUD PIE**

Serves 8

200g digestive biscuits rolling pin

75g butter pan

200g dark chocolate jug

100ml strong coffee 2 mixing bowls

600ml double cream whisk

4tbsp milk balloon whisk

200g marshmallows

25cm flan dish

Plastic bag

Method

1. Crush biscuits
2. Melt butter
3. Add biscuits, mix well, press into flan dish
4. Melt chocolate, stir in coffee
5. Whip cream to soft peak
6. Put milk and marshmallows into pan
7. Stir continuously until marshmallows are melted
8. Remove from heat and stir in the melted chocolate, a little at a time
9. Using a balloon whisk, add cream
10. Pour over biscuit base and chill overnight
11. To serve sprinkle over grated chocolate or a crushed flake

**ORANGE AND CINNAMON PORK**

Serves 2

2tbsp oil frying pan

2pork chops chopping board & sharp knife

1 onion garlic crusher

1 clove garlic grater

1tsp fresh ginger jug

1 yellow pepper

1tsp ground cumin

1tsp cinnamon

2tsp ground coriander

1tbsp plain flour

½pt chicken stock

2tsp tomato puree

50g/2oz dried apricots

1 orange

1tsp caster sugar

Salt & pepper

Casserole dish with lid

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

Method

1. Peel and slice onion
2. Pel and crush garlic
3. Grate ginger
4. Deseed and slice pepper
5. Slice orange
6. Heat oil and seal chops
7. Remove chops
8. Fry onion, garlic, ginger and pepper
9. Cook 5-7mins until softening
10. Add spices and flour, stirring well
11. Gradually add stock, tomato puree, apricots, orange slices, sugar and seasoning
12. Bring to boil, stir all the time
13. Pour over the chops, cover and cook for 40-60mins,until chops are tender

**LAMB,LEEK AND LENTIL BAKE**

Serves 4

4 lean lamb chops frying pan

2tsp oil chopping board & sharp knife

2 onions jug

1 leek

2tsp ground cumin

2 tsp paprika

1tsp cinnamon

50g/2oz red lentils

8oog/1lb potatoes

200g/8oz swede

1 large parsnip

½pt stock

Salt & pepper

Casserole dish with lid

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

Method

1. Trim chops
2. Peel and thinly slice onion
3. Wash and slice leeks
4. Peel and slice potatoes
5. Peel and slice swede
6. Peel and slice parsnip
7. Heat oil and brown chops
8. Add cinnamon, cumin, paprika and lentils -sauté for 2mins
9. Add stock and bring to boil
10. Place onions and leeks in base of casserole
11. Place chops and lentils on top of leeks
12. Lay slices of potato, swede and parsnip over the lamb
13. Pour over stock
14. Cover tightly and cook for 1½ hour until meat and vegetables are tender
15. Remove lid and brown vegetables for about 20 mins