

# the harris scarf lady's scones

1 cup milk

1 cup cream

3 cups SR flour

1 teaspoon salt

FOR SAVORY SCONES:

mersey valley

vintage cheddar

parmesan

mustard powder

mustard seeds

ellenmary potts

Mix all ingredients together until just barely combined.

Drop blobs of scone mixture onto a lined baking tray or roll out with a rolling pin and cut out scones with the appropriate cutter.

Bake in a preheated 180°C oven for about 13mins or until golden and delicious. If making savory scones, dust with cayenne pepper to serve!

# apple parcels w/ butterscotch sauce

green apples  
(granny smith)  
puff pastry

Cut the puff pastry diagonally into 4 triangles. Peel and slice the apples into little slivers and wrap up in triangles of pastry. Press down the edges with a fork.

## FOR THE SAUCE:

1 cup cream  
1 tablespoon butter  
1 tbsp golden syrup  
1/2 cup brown sugar

To make the topping, combine ingredients in a saucepan and bring to the boil. Arrange the apple parcels in a baking dish and pour over butterscotch sauce.

Cook in an 180°C oven until the parcels are puffed and golden.

lynda fletcher

# divine chunky choc cookies

1 $\frac{1}{2}$ cups plain flour	●	Combine butter and chopped chocolate in
$\frac{3}{4}$ cup cocoa powder	●	a small pan, stir over a low heat until
1 $\frac{1}{2}$ soft brown sugar	●	mixture is melted and smooth. Sift flour and
180g unsalted butter	●	cocoa into a mixing bowl and add the sugar.
150g dark chocolate	●	Make a well in the centre. Add chocolate
3 eggs	●	mixture and eggs to dry ingredients and stir
1 $\frac{1}{2}$ cups milk	●	with a wooden spoon until well combined,
chocolate bits	●	do not overbeat. Allow mixture to cool
	●	slightly before adding choc bits. Drop 2
	●	level tablespoons onto lined biscuit trays,
	●	allowing room for spreading. Bake for 12
	●	minutes in a preheated 180°C oven. Enjoy!

Paula Fletcher

# nigella's chocolate pistachio fudge

350g dark chocolate (70% cocoa solids)	Place the chopped chocolate, condensed milk, butter and salt into a heavy-based pan over
397g can of condensed milk	a low heat and stir until well combined.
30g butter	Place the nuts into a freezer bag and bash
salt	them with a rolling pin, until broken up
150g unsalted pistachios, shells removed	into some large and some small pieces. Add to the chocolate mixture and stir well. Pour the mixture into a 23cm/9in square tray, smoothing the top. Refrigerate until set and then cut into small pieces. Once cut, the fudge can be kept in the freezer - there's no need to thaw, just eat straight away.

Paula Fletcher

# super yummy tomato & basil pasta

enough dried pasta	●	Heat up a saucepan on high heat and douse it
for one, cooked	●	with generous lashings of olive oil. Halve
cold pressed extra	●	the toms, add these to the oil with crushed
virgin olive oil	●	garlic. Add a generous pinch of sea salt.
sea salt flakes	●	Reduce heat, sweat the tomatoes and garlic,
1 punnet grape or	●	squishing against the sides of the saucepan
cherry tomatoes	●	using an egg slice to squeeze out the tomato
1 clove garlic	●	pulp and juices. Simmer for a couple of
chilli flakes	●	minutes and then turn off the heat, toss
basil or marjoram	●	cooked spaghetti through the sauce with
baby bocconcini	●	a handful of fresh herbs. Serve a small
	●	handful of bocconcini. Mmmmmmm... mangiare!
	●	Buon Appetito!

paula fletcher