

Cook with Stanley!

With the long evenings and cool nights now truly upon us there's nothing better than coming home to the warmth of a Stanley range cooker in your kitchen. The heating, hot water and cooking functions of the Stanley Brandon are controlled separately by three timers so you can create a heating and hot water plan to suit your lifestyle – ensuring your home is deli-

ciously warm just when you need it. The ovens can also be set to switch on and off as required - allowing you to prepare dishes and set the oven to cook while your out and about. This weeks recipes include a special Halloween brack and also some easy recipes that children will love to help with during mid-term break.



Barm Brack

The Halloween brack traditionally contained little objects baked into the cake which were used as a fortune telling game – for example the person who got the ring would be wed within the year!

Ingredients

- 200ml strong tea
- 175g brown sugar
- 200g raisins
- 200g sultanas
- 50g candied peel, chopped
- 1 egg
- 250g plain flour
- ½ teaspoon of baking powder

Soak the fruit and sugar in the tea overnight. Lightly beat the egg and add to the fruit mixture. Sieve the flour and baking powder and fold into to the mixture. Traditional Halloween charms wrapped in greaseproof paper can be added at this stage if desired. Pour the mixture into a lightly greased 1lb baking tin and bake for 1½ - 1¾ hours at 180°C or gas mark 4. Cool on a wire tray.

Mushroom and pasta gratin

A quick and filling light dinner or supper – perfect for hungry children after an afternoon's trick or treating!

Ingredients

- 200g dried pasta shells
- Salt and freshly ground black pepper
- 2 teaspoons of olive oil
- 25g butter
- 460g button mushrooms, halved or quartered
- 1 tablespoon chopped fresh tarragon
- 1 tablespoon chopped fresh chives
- 300ml double cream
- 50g fresh parmesan

Cook pasta in a large pan of boiling water until al dente. Drain and immediately refresh under cold water, then drain well and toss with a little oil to prevent sticking. Melt the butter in a large frying pan, add the mushrooms and stir fry for 4-5 minutes until golden. Stir in the chopped herbs and remove from the heat. Toss the mushrooms with the pasta and transfer to a lightly oiled gratin dish. Mix the cream with half of the parmesan and pour over the pasta. Sprinkle the remaining cheese on top and bake at 190°C for 20-25 minutes until golden and bubbling.



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