

Cook with Stanley!

Cooking with Stanley is always a pleasure but baking with a Stanley range cooker is where the cooker comes into its own. Stanley range cookers are perfect for baking as heat distribution is radiated from all sides which ensures food retains its moisture and the oven does not dry or shrink the food as it is cooked. The Stanley Brandon is the ultimate range cooker for style and precision control.



Blackberry Jam

Put all the blackberries in to the preserving pan with the water and lemon juice and simmer until the fruit is soft and well broken down. This should take about 30 minutes.

Remove from the heat and add the sugar, stir until dissolved. Bring this to the boil and boil rapidly for 45 minutes until setting point is reached. Remove any scum from the surface. Fill the warm jars nearly to the rim and place a round of waxed paper on at once, excluding any pockets of air. Then cover and seal.

Ingredients

2 ½ lbs/1kg blackberries, hand picked from the hedgerow
Juice of ½ lemon
4fl oz/120ml water
22lbs/1kg sugar with pectin

Makes 3 ½ lbs/1.6kg



Stanley Scones

Perfect for breakfast and teatime and a popular addition to the school lunch box

Preheat the oven to 220°C. Sieve the flour and baking powder into a bowl and stir in the castor sugar, mix well. Cut the butter into little pieces and rub into the dry ingredients. Beat the eggs and milk together and add to the dry ingredients, keeping enough of the milk/egg mixture back to use as egg wash. Mix well until soft dough is formed. Knead into a ball shape. Using a rolling pin, roll the dough until it is 1-inch thick. Stamp out scones with scone cutter.

Place scones on a baking tray. Brush scones with egg wash and sprinkle the scones with poppy seeds if available. Bake in the oven for 10 minutes until golden on top. Cool on a wire rack. Delicious served warm with butter and home-made jam.

Nothing beats a fruit scone, hot from the oven, just waiting for a dollop of butter or a spoon of homemade jam and whipped cream.

Ingredients

1lb/450g plain flour
1 dessert spoon of castor sugar
1 dessert spoon baking powder
3oz/75g butter
2 free range eggs
8fl oz/200ml milk
Pinch of salt

Makes 12



Spring Queen Cakes

Pre heat the oven to 180°C. Line two muffin tins with 24 muffin cases. Put butter, lemon zest, sugar, eggs, almonds and flour into a food processor and blend until evenly combined. Half fill each muffin case with a rounded tablespoon of cake mixture. Bake for 20 minutes until the cakes are golden, firm and risen. Leave to cook in the tins.

Sift the icing sugar into a bowl; add 2 tablespoons of hot water, then stir until smooth. Divide two thirds of the icing between two further bowls. Dip a cocktail stick in red colouring, and then stir into one bowl of icing until evenly coloured pink. Repeat with blue colouring in the second bowl of icing, then combine a drop of red and a drop of blue to make lilac in the third bowl. Stir well. Spoon icing sugar on to each cupcake.

Decorate with your choice of sweeties, adding them before the icing sets. Leave to set for 20 minutes. Store in airtight container for up to two days.

Ingredients cakes

4oz/125g unsalted butter softened and chopped
Finely grated zest of half a lemon
7oz/200g golden castor sugar
4 medium free range eggs
6oz/175g ground almonds
5oz/150g self raising flour

Ingredients icing

3 ½ oz/ 100g white icing sugar
Blue and red food colouring
24 or more Jelly tots, Jelly babies, little eggs, silver balls or hundreds and thousands

Makes 24 cakes



Love food. Love warmth. Love life

Cast-iron range cookers make great food taste better - that's a fact. At the heart of your home, the Brandon offers dedicated control for cooking, hot water and heating. It's clean, easy to use and energy-efficient. Don't just live your life - love it.

Call 1850 302502
for your free brochure.

www.waterfordstanley.com

STANLEY™