

# Cook with Stanley!

Cast iron cookers and home baking make great partners as the radiant heat from the cast iron ovens ensure the finished results are moist and delicious. The gentle warmth from the

cooker has many advantages for baking - from warming flour & rising dough during bread making to melting chocolate & softening butter for decorating biscuits and cakes.

## Cupcakes

Children get enormous satisfaction from making and decorating these little buns – they make an excellent homemade gift at Easter!

### Ingredients

- 125g/4oz unsalted butter, softened and chopped
- 175g/6oz ground almonds
- 150g/5oz self raising flour
- Finely grated zest of half a lemon
- 100g/3½ oz white icing sugar
- 200g/7oz golden caster sugar
- Food colouring
- 4 medium free range eggs
- Edible decorations

Preheat the oven to 180°C. Line two muffin tins with 24 muffin cases. Put butter, lemon zest, 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 cool in the tins. Sift the icing sugar into a bowl; add 2 tablespoons of hot water, then stir until smooth. Dip a cocktail stick into food colouring and stir into the bowl of icing until evenly combined. Spoon icing sugar onto each cake. Decorate with your choice of sweets, adding them before the icing sets. Leave to set for 20 minutes. These can be stored in an airtight container for up to 2 days.



## Flowerpot loaves

An unusual way of presenting a loaf using terracotta flower pots as the cooking vessels! The pots need to be treated before using. Thoroughly oil the inside of clean new terracotta pots and place empty into a hot oven, 200°C for 15 minutes, repeat this process 3 times to season them.

This recipe will make 16 bread rolls or 2 x 450g (1lb) loaf tins

### Ingredients

- 350g/12oz wholemeal flour
  - 350g/12oz strong plain white flour
  - 1 sachet easy blend yeast
  - 2 tsp salt
  - 15g/½ oz butter melted
  - 450ml/¾ pint warm water
- Glaze**
- Beaten egg mixed with 1 tbsp milk and a pinch of salt
  - Topping
  - Poppy, pumpkin, sesame or fennel seeds

Put the two types of flour into a large bowl and mix together, add the yeast and salt and stir in. Make a well in the centre, add the butter and water and mix until they are fully combined. Combine the flour and liquid. Knead for 10 minutes. Leave to rest for 5 minutes, covered with cling film. Knead again and divide between your terracotta pots – allowing enough dough to half-fill each pot. Cover the flour pot and place in warm place to prove, until doubled in size. Remove the covering. Brush the tops with the egg glaze and sprinkle with the chosen topping. Bake in the oven at 200°C for 25-40 minutes, dependent upon the size of the pots. Tap the loaves to see if they are done – they should sound hollow.

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