

Ginger nuts recipe

Makes: about 12

Oven Temp: Gas 4, 350F, 180C (160C Fan)

Ingredients

50g butter

4 tbsp golden syrup

50g soft brown sugar

175g self-raising flour

1 tsp ground ginger

Pinch of salt

Instructions

1. Preheat oven to 180c/160c Fan.
2. Gently melt butter, sugar and golden syrup in a pan on a low heat until the sugar has dissolved and all the ingredients are combined.
3. Take pan off the heat and sift flour and ground ginger into the sugar mixture and stir well until the mixture forms a dough.
4. Allow to cool for a few minutes.
5. With wet hands make walnut sized balls of the dough and place well onto the baking sheets allowing space to spread.
6. Flatten slightly then bake in the centre of the oven for 15-20 minutes. Watch them closely as they can burn quickly.
7. Remove from the oven and transfer to a wire rack to cool.

Thank you to James Hillery for sharing this recipe with NASS for World AS Day 2020.

You can James' live bake-a-long video here: www.youtube.com/watch?v=mD3nLBWw3us



Lemon Drizzle Muffins recipe

Makes: 12

Oven Temp: 170°C fan/ 190°C. Gas mark 5/6



Ingredients

255g plain flour
3 tsp baking powder
½ tsp salt
100g caster sugar
1 egg
240ml milk
Zest of 1 lemon (reserve juice for drizzle)
85g butter (melted)

Drizzle icing

85g icing sugar
Zest of 1 lemon
Juice of two lemons



Instructions

1. Preheat the oven to 170°C fan/ 190°C. Gas mark 5/6
2. Line a muffin pan with muffin cases
3. Put butter into a small pan over a low heat and gently melt.
4. In a large bowl add flour, baking powder, salt, sugar and zest of 1 lemon
5. In a separate bowl add egg, milk and whisk.
6. Once butter has melted whisk into the wet ingredients
7. Pour the wet ingredients into the dry ingredients and stir until just combined. Try not to over mix.
8. Divide the batter between the 12 muffin cases and bake for 20-25mins . If you insert a skewer into the muffin it should come out clean.
9. Whilst the muffins are in the oven, in a clean bowl sift in the icing sugar.
10. Add the zest of 1 lemon and the juice of the two lemons and stir until the sugar has dissolved.
11. Whilst the muffins are hot out of the oven stab the top a few times with a skewer or thing knife and pour over a teaspoon of the icing mixture over each of the twelve muffins . Allow to soak in and repeat 2 more times.
12. Allow to cool on a wire rack.

Thank you to James Hillery for sharing this recipe with NASS.

You can James' live bake-a-long video here: <https://www.youtube.com/watch?v=M2SwaZ1Wa60>



Scones recipe

Oven Temp: 220°C/ Fan 200°C. Gas mark 7



Ingredients

350g self-raising flour, plus more for dusting ¼ tsp salt

1 tsp baking powder

85g butter, cold

3 tbsp caster sugar

175ml milk

squeeze lemon juice

1 egg, to glaze

Instructions

1. Tip self-raising flour into a large bowl with salt, sugar and baking powder, mix to combine .
2. Add cold butter cut into cubes, then rub in with your fingers until the mix looks like fine crumbs then.
3. Add a squeeze of lemon juice to the milk.
4. Make a well in the dry mix, then add the liquid and combine it.
5. Mix with a butter knife then bring together into a ball by hand.
6. Sprinkle some flour onto a work surface and tip the dough out. Sprinkle more flour on the dough and fold the dough over 2-3 times until it's a little smoother. Flatten with your hands until about 4cm deep.
7. Using 5cm cutter dipped in some flour, plunge into the dough (do not twist), then repeat until you have four scones.
8. Press the scraps of dough back into a round to cut out as many more as it will allow.
9. Brush the tops with a beaten egg, then place onto a lined baking tray.
10. Bake for 10 mins until risen and golden on the top.
11. Serve with jam and clotted cream

Thank you to James Hillery for sharing this recipe with NASS.

You can James' live bake-a-long video here: <https://www.youtube.com/watch?v=GISTvNHMLNI>



Chewy Amaretti Cookies

Makes 12-14 cookies

Ingredients

3 large eggs (whites only)
280g ground almonds
280g caster sugar
½ tsp vanilla extract
1 tsp almond extract
1 tblsp water

For dusting:
4 tblsp icing sugar.



Instructions

1. Preheat the oven to 170c/150c Fan /gas mark 4 and line 2 baking sheets with baking parchment.
2. Using a stand mixer with the balloon whisk attachment or an electric hand whisk, whisk the egg whites to stiff peaks.
3. Add the ground almonds, sugar, water, vanilla and almond extract to the egg whites and fold in until well combined and the mixture forms a thick paste, which can be formed into a ball.
4. Put the icing sugar into a bowl.
5. Scoop out 40g of the dough and roll into a ball about the size of a walnut. If it feels too sticky, slight dampen your hands to roll them.
6. Drop the ball into the icing sugar and cover well.
7. Gently place onto a lined baking tray and press gently to flatten a little. Its ok if they crack a little on the sides.
8. Repeat with the rest of the dough putting 6-7 onto each baking sheet, allowing space for them to expand a little in the oven.
9. Bake in the oven for 15 minutes until nice and golden brown.
10. Allow to cool for 5 minutes on the baking sheet before moving to a wire rack to cool fully.

Thank you to James Hillery for sharing this recipe with NASS. You can bake-along with James here: <https://youtu.be/d49XN8rojYE>