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The Great British Baking Tour, Holiday Edition: Bonus Recipes

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PRUE LEITH'S LAST-MINUTE CHRISTMAS PUDDING



Prue Leith
Christmas & New Year Specials

That sinking feeling... when you realise you forgot the pudding! This last-minute crowd-pleaser (with boozy custard) could just save your Christmas. It's best eaten on the day (well, it is last minute), but it's also a perfectly delicious pud made ahead, frozen and reheated in the microwave.

Serves:	Difficulty:	Hands-On Time:	Baking Time:
8-10	Easy	20 mins	40 mins

INGREDIENTS

For the fruit:

150g raisins

150g sultanas

150g currants

100g dried cranberries

50g mixed peel

Juice and finely grated zest of 1 large unwaxed orange

EQUIPMENT

You will need:

1.5 litre microwave-safe pudding bowl, greased with unsalted butter, then base-lined with a disc of baking paper

Disc of baking paper cut to the same circumference as the top of the pudding bowl

100ml brandy

75g molasses

1 tsp bicarbonate of soda

For the pudding:

1 Bramley apple, peeled and grated (150g grated weight)

140g frozen unsalted butter, grated

175g dark muscovado sugar

175g fresh white breadcrumbs

140g self-raising flour

1 tsp cinnamon

1 tsp mixed spice

2 large eggs, beaten

1 candied clementine

For the boozy crème anglaise:

250ml whole milk

250ml double cream

6 large egg yolks

65g caster sugar

2 tbsp orange liqueur

METHOD

Step 1

Prepare the fruit. Tip the raisins, sultanas, currants, cranberries, mixed peel, and orange juice and zest into a large, microwave-safe bowl. Pour over the brandy and molasses and stir together. Cover the bowl with cling film, then pierce a few holes in the top.

Step 2

Microwave the fruit on high (100%) for 5 minutes. Carefully remove from the microwave and peel off the cling film. Stir in the bicarbonate of soda, then leave to stand for 15 minutes.

Step 3

Make the pudding. Mix the grated apple, butter, sugar, breadcrumbs, flour, cinnamon and mixed spice together until well combined. Add the soaked fruit, the soaking liquid and the eggs and stir together.

Step 4

Fill half the pudding bowl with the mixture, then sit the candied clementine in the centre. Cover with the remaining mixture and level the surface. Place the cut disc of baking paper over the mixture.

Step 5

Loosely cover the bowl with cling film and microwave on low (30%) for 20 minutes, then microwave on medium (50%) for 15 minutes, until risen and it comes away a little from the edge of the bowl. Remove from the microwave and leave to stand for 10 minutes.

Step 6

Make the crème anglaise. Heat the milk and cream in a pan over a medium heat to just below boiling point. In a large bowl, whisk the egg yolks and caster sugar together until pale and fluffy. Pour the egg mixture over the warmed milk, whisking continuously. Pour the mixture into a heavy-based pan and cook over a very low heat, stirring continuously, for 3–4 minutes, until smooth and thick enough to coat the back of a spoon. Remove from the heat and stir in the orange liqueur.

Step 7

Turn out the pudding onto a serving plate and serve with the crème anglaise in a jug alongside for everyone to help themselves.



ICED CHRISTMAS PUDDING WITH GLACE FRUITS

If you would like to offer your guests a frozen alternative to Traditional Christmas Pudding, then this is unbeatable.

It consists of creamy textured ice cream made with dark rum and creamed coconut, interspersed with chunks of glacé fruits that have been soaked in dark rum. Because this ice cream is soft in texture there is no need to remove it from the freezer in advance of serving. Any ice cream pudding left over after serving must be returned immediately to the freezer and taken out again for second helpings.

This recipe is taken from Delia Smith's Christmas **Serves 8**

METHOD

Marinate all the fruits in the rum overnight.

Next day, in a bowl, whisk the egg yolks and sugar together. Then in a small saucepan bring the cream up to simmering point and add the grated coconut to it, stirring until the coconut has dissolved completely. Now pour the cream and coconut mixture on to the egg mixture, whisking all the time – it should thicken like light egg custard.

Allow it to cool slightly before adding the yoghurt. Stir everything well and leave to get cold before adding the marinated fruits together with the rum. Stir well again, then pour the whole mixture into the pudding basin, cover with clingfilm and place in the freezer until almost set – this is when the ice cream has the consistency of 'soft scoop', and it can take up to 7 hours to set to this stage.

At this point stir it very thoroughly to distribute any ice crystals and make sure the fruits are evenly distributed. Return to the freezer overnight. The ice cream will freeze, but still remain soft in texture. To turn it out, dip the bowl briefly in hot water, then slide a palette knife around the edge.

Serve at once, cut into slices.

INGREDIENTS

For the rum-soaked fruit:

2½ oz (60 g) candied peel (orange, lemon and citron), cut into small chunks
1 oz (25 g) raisins
3 glacé cherries, cut into quarters
6 tablespoons dark rum

For the ice cream:

4 egg yolks, from large eggs
4 oz (110 g) caster sugar
15 fl oz (425 ml) thick double cream
1½ oz (40 g) creamed coconut, grated
7 fl oz (200 ml) Greek yoghurt

EQUIPMENT

You will also need a 2½ pint (1.5 litre) pudding basin.

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CHRISTMAS CRACKER PUDDINGS WITH MASCARPONE RUM CREAM

18 MINS TO COOK

This recipe is a lighter take on the Christmas pudding theme.

You can make them a few hours ahead, and re-heat in a medium oven for about five minutes before serving.

Unfortunately since this recipe was written it has become increasingly difficult to find Feuilles de Brick pastry. We have sourced some suppliers, although they may have a minimum order, however if you need a large number for a party it may be worthwhile. Feuilles de Brick pastry is also used in Delia's recipe for **Parma Ham, Pecorino and Rosemary Crisps** (<https://www.deliaonline.com/recipes/collections/easy-entertaining/parma-ham-pecorino-and-rosemary-crisps>) and **Alternative Mince Pies** (<https://www.deliaonline.com/recipes/type-of-dish/party-food/buffet-food/alternative-mince-pies>)

French Click (<https://www.frenchclick.co.uk/p-512-jr-feuilles-de-brick-x10-ronde-170g.aspx>), **Chantenroy**, (<http://www.chantenroy-online.co.uk/product.aspx?id=6639>) **Amazon** (https://www.amazon.co.uk/dp/B00H7BKNVG/ref=dp_prsubs_1)

This recipe is from Delia's Happy Christmas. Serves 6

METHOD

Pre-heat the oven to 180C/gas mark 4. You will also need a lightly greased baking tray.

First of all mix the rum with the muscovado sugar in a small bowl and leave it to stand so the sugar has time to dissolve (about 30 minutes). Meanwhile, turn out the Christmas puddings into a bowl along with the grated zests, and mix well with a fork. Divide the pudding mixture into six equal portions and roll each one on a clean, flat surface into a sausage shape (about 12cm in length).

Next carefully peel one of the sheets of pastry away from its backing paper, and lay it on a clean, dry surface. Then take the first 6cm of pastry nearest to you and fold it inwards. Place one of the rolled pudding pieces along the folded edge and roll it tightly away from you so you have a long cigar shape. Repeat the process with the remaining five rolls of filling then arrange them, evenly spaced, on the baking tray.

Now take the remaining sheet of pastry, and using a pair of scissors cut 12 ribbons (about 1cm wide) from the centre of the pastry (so the ribbons will be longer). Next, pinch the pastry around both ends of each pudding and gently tie it with a pastry ribbon – without pulling too tightly or it will break. When all the crackers are tied, pop the tray on the centre shelf of the oven and bake them for 18 minutes.

Meanwhile, make the rum cream by combining the rum-and-sugar mixture with the mascarpone, using an electric hand-whisk. When the crackers are baked, let them stand for 10 minutes before cutting each one in half diagonally with a serrated knife. Plate them, one half cracker leaning against the other, dusted with some icing sugar and a dollop of cream on the side.

INGREDIENTS

7 feuilles de brick (see intro)
3 individual luxury Christmas puddings (about 113g each)
grated zest of 1 orange
grated zest of 1 lemon
1 level tbsp icing sugar

For the mascarpone rum cream

250g tub mascarpone
3 level tbsp dark muscovado sugar
3 tbsp dark rum

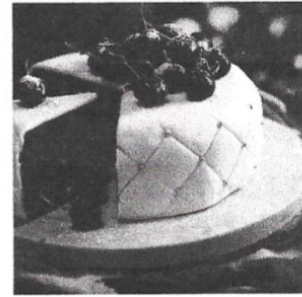
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Christmas Cake - EASY moist fruit cake



4.99 from 67 votes

Recipe video above. This is a speedy Christmas Cake that **requires no overnight fruit soaking.** It's a fruit cake that's incredibly easy to make, with a rich, velvety texture that's full flavoured and so moist it can be eaten plain! (But no one turns away a slosh of custard!) Just as good made on the day - or weeks later.

Prep Time	Cook Time	Fruit soaking	Total Time
30 mins	3 hrs 15 mins	1 hr	4 hrs 45 mins

Course: Dessert Cuisine: Australia, British, Western

Keyword: christmas cake, easy christmas cake, fruit cake Servings: 20 - 25 people

Calories: 388cal Author: Nagi

Ingredients

Fast soaked fruit (Note 1):

- 300g / 10 oz raisins
- 150g / 5 oz diced dried apricots , chopped 8 mm / 1/3"
- 75g / 2.5 oz mixed peel , diced 5mm / 1/5
- 150g / 5 oz glace cherries , chopped 8 mm / 1/3"
- 180g / 6 oz dates , diced 5mm / 1/5"
- 1 cup + 2 tbsp apple juice, OR 1/3 brandy + 2/3 juice (Note 2)

Cake:

- 115g / 8 tbsp unsalted butter , softened (1 US stick)
- 1 1/2 cups dark brown sugar , packed (Note 3)
- 1/2 cup vegetable oil (or canola, peanut, grapeseed)
- 3 tbsp molasses or golden syrup (Note 4)
- 1/2 tsp salt
- 1/2 tsp all spice
- 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 3 eggs
- 1/2 tsp baking powder
- 1 2/3 cups plain flour (all purpose flour)
- 3/4 cup walnuts , chopped (optional)

For serving (optional)

- 500ml / 1 pint pouring custard , homemade or store bought (Note 5)

White Christmas Cake decoration, as pictured (optional)

- 250g / 8 oz "ready to roll" marzipan
- 250g / 8 oz "ready to roll" white fondant
- Cherries dusted with icing sugar

Other Decorating Options (optional)

- Cherries or other fruit dusted with icing sugar (on plain cake, looks very pretty!)
- Drippy white glaze (directions below)

Instructions

Fast Soaked Fruit:

1. Place dried fruit and juice/brandy in a large microwavable container. Microwave 1 1/2 minutes on high or until hot.
2. Stir to coat all fruit in liquid. Cover then set aside for 1 hour (to plump up/soak and cool).

Cake:

1. Preheat oven to 160°C / 320°F (140°C fan). Grease and line a 21 - 22 cm / 8 - 9" round cake pan with baking paper (parchment paper) (7 cm / 2.75" tall).
2. Using an electric beater, beat butter and sugar until smooth and creamy (about 1 minute on speed 5).
3. Add oil and molasses, beat until combined.
4. Add salt, spices and baking powder - beat until incorporated.
5. Add eggs, one at a time, beating until just incorporated
6. Stir in the flour.
7. When mostly incorporated, stir in the fruit mix (including all the extra liquid in bowl) and walnuts (if using).
8. Pour into cake pan, cover with foil and bake for 3 hours 15 minutes, removing foil the last 45 minutes. Skewer inserted into middle should come out clean with no batter on it.
9. Remove from oven and cool for 20 minutes before transferring to cooling rack. Cool completely before serving.
10. Cake is moist and so full flavoured, it can be eaten plain. But see below for decorating and serving ideas (traditionally served with pouring custard).
11. **Cutting:** Either cut into thin wedges, or cut cake into thin strips (2cm / 0.75" or so), then cut those strips into serving size pieces.

Christmas Cake Decorating options:

1. **Traditional White Christmas Cake** (pictured in post) - Marzipan and fondant, see Decorating Note.
2. **Simple** - pile top with fresh cherries or other fruit, dust with icing sugar (powdered sugar). Wrap a ribbon around the cake for extra touch!
3. **Drippy white glaze** - use the glaze in this Lemon Cake recipe, but leave out the lemon juice (ie make a plain sweet white glaze). Flip cake upside down for flat surface then glaze per that recipe.
4. **Serving** - serve with custard for a traditional experience! Either homemade custard or store bought pouring custard (jazz it up by mixing in vanilla seed paste!).

Notes

1. **Dried fruit** - any fruit of choice can be used as long as it totals 855g / 30 oz and it's finely chopped. Combination I've used is to my taste - I do not like my fruit cake too citrusy (hate biting

into big chunks of orange peel!). I like having variety for flavour.

Mixed peel is a store bought mix of diced, dried, crystallised (ie sweet) orange and lemon peel. Sometimes it's already chopped, sometimes not. Chop it to size per recipe. It is not fresh peel. Fresh peel will be much stronger and more bitter - not sure how much to use.

Pre chopped mixed dried fruit - store bought mix of pre chopped dried fruit is fine to use. Chopping your own will yield a more moist cake (pre chopped dried fruit is not as moist) BUT having said that, this cake is so ultra moist, it has the give to use pre chopped!

2. Juice / brandy - this cake tastes just as good made with or without alcohol, it comes down to personal taste. I usually make it without because Christmas Cake stretches far and I want everyone to be able to eat it.

BRANDY - If you want to use brandy, use 1/3 cup brandy PLUS 2/3 cup + 2 tbsp juice.

Juice - I like using apple juice for its neutral flavour. Pineapple and other not so strong flavoured juices will be fine here. If you like citrus flavour, use orange juice - you can taste it a bit more than other juices.

3. Dark brown sugar - makes the cake a rich dark brown colour. Can sub with normal brown sugar - will make cake lighter (also looks nice as fruit stands out!)

4. Molasses / golden syrup - adds to the richness of flavour and colour of cake. Either is fine - I interchange year on year.

5. Custard - homemade pouring custard recipe here ("Creme Anglaise"). if you use store bought, pimping it up goes a long way to make it a bit special! Just stir in a bit of vanilla bean paste which will give it those lovely little black vanilla bean specks and improves the flavour.

(PS Difference between homemade and store bought is richness. Homemade custard has a much more luxurious mouthfeel)

6. Serving - cake is moist and so full flavoured it's wonderful eaten plain. But for an extra special touch, serve with custard - see note above.

7. Storage - I've kept it for a month in an airtight container in the fridge and it was good as it was freshly made (at room temperature). Having researched online, looks like 2 to 3 months is the general consensus (for fridge) and a year in the freezer (for this sort of cake, with no alcohol).

8. Serving size - if you cut small slices into rectangles (see custard pouring photo), remembering this is RICH and dense, then it will serve 20 - 25 people. You will be amazed how HEAVY this cake is!

DECORATING - Traditional white Christmas Cake (also see VIDEO & STEP PHOTOS below recipe card):

- Best to use a cake turntable or similar (I used a small lazy susan!)
- Marzipan layer mainly for creating perfect smooth surface for fondant layer.

Marzipan:

- Dust work surface with icing sugar. Shape marzipan into a disc then roll out so it's large enough to cover cake and sides (250g/8oz marzipan covers this cake perfectly with some

excess).

- Roll marzipan onto rolling pin, then unroll it over the cake.
- Drape over cake, stretching and pressing to cover sides with as few pleats as possible. Use wet table eating knife to smooth pleats, doesn't need to look perfect - this is Layer 1 to smooth cake, plus also for the subtle almond flavour.

Fondant: Dust work surface with more icing sugar, shape into disc, roll out and cover cake as you did with the marzipan.

Quilting decorative side (pictured in post and in video):

- Use something with a clean edge but not as sharp as a knife (I used a cake server).
- Press on a 45 degree angle on side of cake about 2.5 cm / 1" apart all around the cake, then 45 degrees in the opposite direction to create "diamond".
- Dip the blunt end of a wooden skewer into water, then press a light indent into fondant on intersection of diamond.
- Then press in a silver ball (water makes it stick). Repeat all around.
- Top with cherries, dusting with icing sugar, give it a grand spin to admire your work and serve!

General note: Marzipan is prone to cracking and tearing but it doesn't matter because marzipan layer is to create a smooth finish for the fondant layer. Fondant is easier to work with, but you need to be more careful because it's the "pretty" layer. BUT any tears or rough patches can be smoothed out using the side of a wet table knife and / or patching up with excess bits of fondant. The wet knife softens the fondant so you can "spread" it to seal cracks.

Nutrition

Calories: 388cal | Carbohydrates: 64g | Protein: 4g | Fat: 15g | Saturated Fat: 9g | Cholesterol: 38mg | Sodium: 127mg | Potassium: 413mg | Fiber: 3g | Sugar: 37g | Vitamin A: 469IU | Vitamin C: 1mg | Calcium: 50mg | Iron: 2mg

Another great recipe by recipetineats.com

FOOD / FOOD NEWS

My last-minute showstopper glazed fruit cake



By Prue Leith

This Christmas cake is perfect for people who don't like the usual solid, dark version. It can be made at the last minute, or in advance and stored in an airtight container (but don't add the topping until a few days before, because it may lose its shine). I've given you two ways to decorate it, but this glazed fruit version is a real showstopper!

For the cake

- 280g (10oz) each dried pineapple and apricots, chopped
- 280g (10oz) mixed peel, chopped
- 225g (8oz) glacé cherries, halved
- 225g (8oz) flaked almonds
- 2tsp ground ginger
- 1tsp mixed spice
- Grated rind and juice of 1 orange and 3 lemons
- 4tbsp Drambuie or similar
- 350g (12oz) plain flour
- 1½tsp baking powder
- 225g (8oz) butter
- 225g (8oz) caster sugar
- 5 large eggs

For the glazed topping

- Approx 2/3 of a jar of smooth apricot jam
- 450g (1lb) mixed dried fruit and nuts, eg pecans, brazils, almonds, apricots, red and green cherries, prunes
- Ribbon, to decorate

In a bowl, soak the fruit, nuts, spices and rind in the juices and Drambuie for a few hours or, ideally, overnight.

Heat the oven to 150C/fan 130C/gas 2. Line the base and sides of a 25cm round cake tin with baking parchment. Wrap the sides of the cake tin on the outside with a long strip of folded newspaper and tie it around with string - this is to insulate the tin from direct heat, so the edges of the cake don't overcook before the middle is done. Then stand the tin on a baking tray lined with more newspaper.

Sift the flour and baking powder into a large bowl. With an electric whisk or in a food processor, cream the butter and sugar until light and soft. Beat the eggs in one at a time, adding a dessertspoon of flour after each. Now stir the egg mix into the soaked fruit. Fold in the remaining flour. Tip into the tin and smooth the top with a spatula.

Place folded newspaper lightly over the top of the tin and bake in the centre of a non-fan oven for 2¾-3¼ hours, or for 30 minutes less in a fan oven (see tip below). After 2½ hours, test with a skewer. If it comes out clean the cake is done. If not, test every 15-20 mins. Let it cool to lukewarm then turn out on to a wire rack.

To decorate, put the jam in a pan with 2tbsp water. Heat gently, stirring slowly (you don't want to make bubbles) until boiling and then push through a sieve. Brush the top of the cake with half the jam. Arrange the fruit and nuts on top, in neat rows or higgledy-piggledy. Using a pastry brush or tablespoon, glaze the toppings with more jam. Leave to set, then decorate with a ribbon.

PRUE'S TIP I cook this in a non-fan oven as the fan tends to blow off the newspaper you've used to cover the cake while it's cooking. If you do use a fan oven it will take half an hour less to bake.

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Marzipan Eccles tarts



Prep: 50 mins

Cook: 20 mins - 25 mins



Easy



Makes 6

Ingredients

300g leftover dried fruit , like raisins, sultanas, currants

2 eating apples or pears, cored and grated

50g demerara sugar , plus a little extra to decorate

100g leftover marzipan , grated

½ tsp ground cloves

1 tsp ground cinnamon

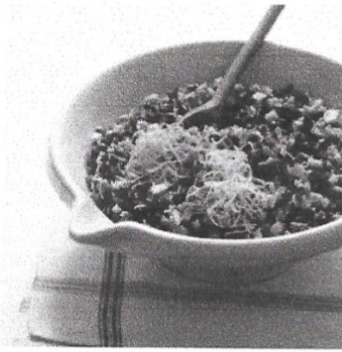
500g block puff pastry

little flour , for rolling

1 egg , beaten

Method

- Step 1** Mix the dried fruit, grated apple or pear, Demerara sugar, marzipan, cloves and cinnamon.
- Step 2** Divide the pastry into 6. Then assemble tarts one by one. Halve a chunk of pastry and roll out each halve to a circle about the thickness of a 50p piece on a floured surface. Spoon a sixth of the filling into the centre of one circle in a pile. Brush edges with egg, and lift the second pastry circle on top. Gently press down on the fruit to push out as much air as you can. Press the pastry edges to seal. Use an appropriate sized bowl, glass etc to help you trim the edges to a neat circle. At this stage, you can cover and chill the tarts overnight, or freeze for 1 month. Defrost before continuing. Brush with beaten egg, then make three small slashes with a knife in a row. Repeat with remaining pastry and filling.
- Step 3** Pop the tarts in the fridge while you heat oven to 200C/180C fan/gas 6. When the oven is nice and hot, brush tarts all over with egg and sprinkle each with a little more sugar. Bake for 20 - 25 mins, until golden, then eat warm with ice cream or custard.



HOME-MADE CHRISTMAS MINCEMEAT

3 HRS TO COOK

VEGETARIAN

Once again, over the years we have never found a match for this mincemeat recipe, so if I can persuade you to make it, you will never want the bought stuff ever again.

It really is dead simple to make, though in the past people used to have trouble storing it. This was because the high percentage of apples oozed too much juice and the juice started to ferment. In the following recipe the mincemeat is placed in a barely warm oven and so the suet gradually melts and as this happens it coats all the fruits, including the apples, sealing in the juices.

Vegetarians see note at the end of the Method

This recipe is from *Delia's Happy Christmas*. Makes 6 350ml jars (recipe can be halved if preferred)

METHOD

All you do is combine all the ingredients, except for the brandy, in a large mixing bowl, stirring them and mixing them together very thoroughly indeed.

Then cover the bowl with a clean cloth and leave the mixture in a cool place overnight or for 12 hours, so the flavours have a chance to mingle and develop. After that pre-heat the oven to 120C/gas mark ¼. Cover the bowl loosely with foil and place it in the oven for 3 hours, then remove the bowl from the oven and don't worry about the appearance of the mincemeat, which will look positively swimming in fat. This is how it should look.

As it cools, stir it from time to time; the fat will coagulate and, instead of it being in tiny shreds, it will encase all the other ingredients. When the mincemeat is quite cold, stir in the brandy. Pack in sterilised jars (see below). When filled, cover with waxed discs and seal. It will keep in a cool, dark cupboard indefinitely, (I have kept it for up to 3 years), but I think it is best eaten within a year of making.

Vegetarians can make this mincemeat happily, using vegetarian suet. And if you don't want the full quantity, make half.

NOTE: To sterilise jars, wash the jars and lids in warm soapy water, rinse well, then dry thoroughly with a clean tea cloth, place them on a baking tray and pop into a medium oven, gas mark 4, 350°F, 180°C, for 5 minutes.

INGREDIENTS

1 lb (450 g) Bramley apples, cored and chopped small (no need to peel them)
2 oz (50 g) whole almonds, cut into slivers
4 level teaspoons mixed ground spice
½ level teaspoon ground cinnamon
¼ level teaspoon freshly grated nutmeg
6 tablespoons brandy
8 oz (225 g) shredded suet
12 oz (350 g) raisins
8 oz (225 g) sultanas
8 oz (225 g) currants
8 oz (225 g) whole mixed candied peel, finely chopped
12 oz (350 g) soft dark brown sugar
grated zest and juice 2 oranges
grated zest and juice 2 lemons

EQUIPMENT

You will also need 6 x 1lb (350ml) preserving jars and 6 waxed discs.

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STAR-TOPPED MINCE PIES

by Nigella. Featured in NIGELLA CHRISTMAS

INTRODUCTION

This is the way I make my mince pies, and there is no changing me or them: they are small, to be popped straight into the mouth in one go; the pastry is plain, the better to contrast with the rich, fruited filling; and they have not full casings but little stars as lids, which makes them look beautiful and taste flutteringly light.

By all means use good shop-bought mincemeat if you want, but I'm hoping you might give my new Cranberry-Studded Mincemeat a go: it tastes both rich and boozy and fresh and fruity at the same time; and it makes for a slightly different mince pie, but in a welcome rather than challenging way.

For US cup measures, use the toggle at the top of the ingredients list.

INGREDIENTS

Makes: 36 mince pies

FOR THE PASTRY

- 240 grams plain flour
- 60 grams vegetable shortening
- 60 grams cold butter
- juice of 1 orange
- 1 pinch of salt
- approx. 350 grams mincemeat
- icing sugar (for dusting)

FOR THE CRANBERRY STUDED MINCEMEAT - MAKES ABOUT 600ML / 2½ CUPS

- 60 millilitres ruby port
- 75 grams soft dark brown sugar
- 300 grams cranberries
- 1 teaspoon ground cinnamon



Photo by Lis Parsons

- 1 teaspoon ground ginger
- ½ teaspoon ground cloves
- 75 grams currants
- 75 grams raisins
- 30 grams dried cranberries
- finely grated zest and juice of 1 clementine
- 25 millilitres brandy
- 3 drops almond extract
- ½ teaspoon vanilla extract
- 2 tablespoons honey

METHOD

1. Make the mincemeat in advance. In a large pan, dissolve the sugar in the ruby port over a gentle heat. Add the cranberries and stir. Add the cinnamon, ginger and cloves, currants, raisins, dried cranberries and the zest and juice of the clementine. Bring to a gentle simmer and cook for 20 minutes, or until the fruit has broken down and has absorbed most of the liquid in the pan. (You may need to squish the cranberries a little with the back of a wooden spoon to incorporate them fully.) Remove from the heat and allow to cool a little. Add the brandy, almond extract, vanilla extract and honey and stir well with a wooden spoon to mash the mixture down into a paste. Spoon the mincemeat into sterilised jars and, once cool, store in the fridge for up to two weeks.
2. Then once you are ready to make your mince pies, get out a tray of miniature tart tins, each indent 4.5cm / 2 inches in diameter, along with a 5.5cm / 2¼ inch fluted, round biscuit cutter and a 4cm / 1¾ inch star cutter.
3. Measure the flour into a shallow bowl or dish and, with a teaspoon, dollop little mounds of vegetable shortening into the bowl, add the butter, diced small, shake to cover it, then put in the freezer for 20 minutes. This is what will make the pastry so tender and flaky later. Mix together the orange juice and salt in a separate, small bowl, cover and leave in the fridge to chill.
4. After the 20 minutes, empty the flour and fat into the bowl of your food processor and blitz until you've got a pale pile of porridge-like crumbs. Pour the salted juice down the funnel, pulsing until it looks as if the dough is about to cohere; you want to stop just before it does (even if some orange juice is left). If all your juice is used up and you need more liquid, add some iced water.
5. If you prefer to use a freestanding mixer to make the pastry, cut the fats into the flour with the flat paddle, leaving the bowl in the fridge to chill down for the 20-minute flour-and-fat-freezer session. Add liquid as above. I often find the pastry uses more liquid in the mixer than the processor.
6. Turn the mixture out of the processor or mixing bowl onto a pastry board or work surface and, using your hands, combine to a dough. Then form into 3 discs (you'll need to make these in 3 batches, unless you've got enough tart tins to make all 36 pies at once).

7. Wrap each disc in clingfilm and put in the fridge to rest for 20 minutes. Preheat the oven to 220°C/200°C Fan/gas mark 7/425°F.
 8. Roll out the discs, one at a time, as thinly as you can without exaggerating; in other words, you want a light pastry case, but one sturdy enough to support the dense mincemeat. This is easy-going dough, so you don't have to pander to it: just get rolling and patch up as you need.
 9. Out of each rolled-out disc cut out circles a little wider than the indentations in the tart tins; I use a fluted cookie cutter for this. Press these circles gently into the moulds and dollop in a scant teaspoon of mincemeat.
 10. Then cut out your stars with your little star cutter – re-rolling the pastry as necessary – and place the tops lightly on the mincemeat.
 11. Put in the oven and bake for 10–15 minutes: keep an eye on them as they really don't take long and ovens do vary.
 12. Remove from the oven, prising out the little pies straight away and letting the empty tin cool down before you start putting in the pastry for the next batch. Carry on until they're all done.
 13. Dust over some icing sugar by pushing it through a tea strainer, and serve the pies with one of the butters from "Nigella Christmas".
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ADDITIONAL INFORMATION

MAKE AHEAD:

Make the mince pies up to 1 week ahead and leave to cool. Store in an airtight container layered up between sheets of greaseproof paper. Pop into a warm oven for 3-4 minutes before serving, dusted with icing sugar.

FREEZE AHEAD:

Make and pack the pies as above and freeze for up to 3 months. Thaw overnight on a cooling rack and reheat as above.

Bûche de Noël



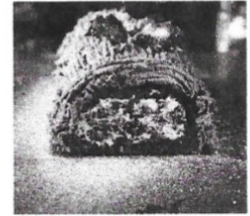
Prep: 55 mins
Cook: 14 mins



More effort



Serves 10



Ingredients

vegetable oil, for greasing

150g golden caster sugar

6 large eggs, separated

250g good-quality dark chocolate

icing sugar, for dusting

For the cream filling

400ml double cream, lightly whipped

150g raspberry, defrosted if frozen

little Drambuie (optional)

For the chocolate buttercream

125g unsalted butter, softened

225g golden icing sugar

25g cocoa powder, sifted

1 tbsp milk

Method

- Step 1** Heat oven to 220C/200C fan / gas 7. Line a 23 x 33cm Swiss roll tin with baking parchment and oil lightly. Whisk the caster sugar and yolks in a bowl until pale and thick. Melt the chocolate with 4 tbsp cold water in a bowl set over a pan of simmering water. Stir in the sugar mix.
- Step 2** Whisk egg whites to stiff peaks. Stir a spoonful into the chocolate, then fold in remaining using a large metal spoon. Pour batter into tin and bake for 12-14 mins until risen and just firm. Leave in tin until cold.
- Step 3** Lay a sheet of baking parchment on a board. With one bold movement, turn the cake onto the paper, then lift off the tin. Carefully peel away the lining paper.
- Step 4** Spread the whipped cream all over the cake, then scatter over the berries with a dribble of Drambuie, if you like. Starting at the long side opposite you, use the paper to roll the cake towards you. Transfer to a serving dish.
- Step 5** For the buttercream, beat the butter, then sift in sugar and cocoa. Add milk and mix together. Spread over cake, use a fork to create a log effect, and chill until needed. Decorate, dust with icing sugar and serve.

Sticky toffee pear pudding



L Prep: 25 mins
Cook: 50 mins

More effort

Serves 8

Ingredients

8 small firm pears (we used Conference)

200g golden caster sugar

2 cinnamon sticks

1 star anise

6 cloves

1 lemon, zest pared

1 orange, zest pared

vegan ice cream, to serve (optional)

For the sponge

250g pitted dates

2 tbsp linseeds

300ml unsweetened almond milk

200ml vegetable oil, plus extra for greasing

175g dark muscovado sugar

200g self-raising flour

1 tsp bicarbonate of soda^[1]

1 tsp ground mixed spice

Method

- Step 1** Peel the pears and cut the bottom off each to give a flat base – cut them to a height that will fit snugly in your tin. Use a melon baller or small knife to cut out the pips from the base. Roughly chop the pear scraps, discarding the pips, and set aside. Tip the sugar, cinnamon, star anise, cloves, zests and 600ml water into a saucepan large enough to fit all the pears. Bring to the boil, then simmer until the sugar has dissolved. Add the pears, cover with a lid or a piece of baking parchment, and poach gently for 15 mins until a knife easily slides into a pear. Leave to cool in the liquid.
- Step 2** Now make the sponge. Put the dates and linseeds in a saucepan and add the almond milk. Bring to a gentle simmer, then cook for 2-3 mins until the dates are soft. Pour into a food processor and blitz until smooth. Add the oil and blend again, then scrape into a bowl and set aside to cool a little. Heat oven to 180C/160C fan/gas 4. Grease and line a 20 x 30cm baking tin (a loose-bottomed one if possible) with a strip of baking parchment.
- Step 3** Put the dry ingredients in a large mixing bowl with 1/2 tsp salt. Mix well, breaking up any lumps of sugar with your fingers, and shaking the bowl a few times to encourage any remaining lumps to come to the surface. Add the date and oil mixture, and stir well. Fold in the chopped pear scraps. Scrape the cake mixture into the tin, then nestle in the pears, standing straight up, so that the bottom halves are covered. Bake for 35-40 mins until the cake is cooked through. Insert a skewer to the centre to check – it should come out clean. If there is any wet cake mixture on the skewer, return the cake to the oven and bake for 10 mins more, then check again.
- Step 4** Meanwhile, bring the pear poaching liquid back to the boil and simmer until reduced to a glossy syrup. When the pudding is cooked, cool for 5-10 mins, then brush all over with the syrup, saving a little extra to serve alongside, with vegan ice cream, if you like.

Instant Pot Clotted Cream Recipe

Instant Pot Clotted Cream Recipe ~ how to make authentic homemade clotted cream in the Instant Pot ~ spread on scones, it's a British tea time tradition!



Prep Time
10 hrs

Refrigerate
12 hrs



3.8 from 175 votes

Course: **Breakfast, tea** Cuisine: **British** Servings: **1 pint**
Author: [Sue Moran](#)

Equipment

- Instant Pot

Ingredients

- 2 pints of non-ultra pasteurized heavy cream make sure to find non-ultra pasteurized cream for this

Instructions

1. Note: I like to plan to start my Instant Pot clotted cream in the morning, when I wake up. That way I can put it in the refrigerator before I go to bed and wake up to a finished product!
2. Pour the cream directly into the Instant Pot. Close the lid (no need to set the vent, we're not pressure cooking.) Press the YOGURT button and press until it says BOIL.
3. When the machine beeps, and has reached the boil stage, press the KEEP WARM button and let it go for 8-10 hours. I let mine go for 10 hours.
4. Turn the machine off and remove the pot. Let cool at room temperature without disturbing. Then refrigerate the pot, as is, for 12 hours.
5. Carefully scoop off the thickened layer of clotted cream, leaving the thin liquid behind. It's ok if you get some of the thinner liquid into your clotted cream, you can mix it in.
6. Spoon your cream into a glass jar. You can leave as is, or stir it together to make it creamier.
7. Enjoy within 2 weeks.
8. The leftover liquid can be used to make scones.

Notes

If you don't have an Instant Pot, see my original post on [How To Make Homemade Clotted Cream in an oven](#).

If you've got any leftover clotted cream, be sure to check out my [Clotted Cream Shortbread!](#)