



Welcome to 'Taste and See'

These are three recipes for you to try.
They are great favourites with the group and
some will make good Christmas presents.

We hope you enjoy making them.

Page 1 - Iced Biscuits

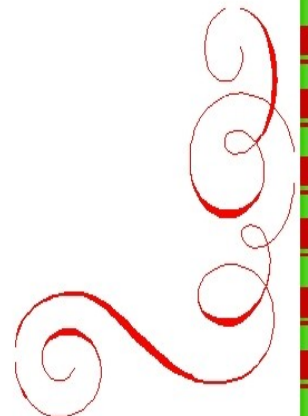
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Pam Lamb



May The Lord Be The Light That Leads Your Way.



Iced Biscuits



INGREDIENTS

- 275 g plain flour
- 100 g Butter
- 100g caster sugar
- 1 egg
- 1tsp vanilla extract

Decoration

- Icing sugar
- Water
- Food colouring
- Sprinkles,
- ribbon

EQUIPMENT

- Mixing bowl
- Rolling pin
- small bowl
- wooden spoon
- Baking tray (lined)
- Scales,
- Christmas cutters
- Cooling rack

1. Set the oven to 170c (fan)
2. Cream the butter and sugar until combined
3. Beat in the egg, &vanilla until mixed. Stir in the flour until it forms a dough
4. On a flourey surface, roll out the dough to 1cm thick. If it is too sticky wrap it in cling film and put in the fridge till cold and firm. 15- 30 mins
5. Use a biscuit cutter to cut out the shapes (if you want to tie them to a tree, Make a hole with a straw, at the top of your shape)
6. Place them carefully on a tray covered with non stick paper
7. Bake for 8-10mins till pale golden. Leave on tray for 5mins, then cool
8. Mix up some icing by adding very small amounts of water to icing sugar
9. Put onto biscuits and decorate. These make good presents

Peppermint creams



EQUIPMENT

- Mixing bowl
- Rolling pin
- Scales
- Whisk
- Tray
- Cutters

INGREDIENTS

- 1 egg white
- 425g icing sugar
- ½ lemon (juice)
- 175g dark chocolate
- 1tsp peppermint essence



1. Whisk the egg white in a clean bowl until it is a soft, but stiff mixture
2. Slowly whisk in the lemon juice and essence
3. Add the icing sugar to form a stiff paste
4. Sprinkle your work surface with lots of icing sugar
5. Roll out to 1cm and cut into circles or Christmas shapes
6. Place on tray covered with non stick paper and put in the fridge to set (about 2 hrs)
7. Melt the chocolate, carefully in the microwave (15 seconds at a time)
8. Dip each peppermint cream in the chocolate, drizzle over the top or you can be creative as you like
9. Put back on the tray and chill to set
10. Enjoy!! They make lovely presents.

Sausage and Apple Pasties



INGREDIENTS

- 350g ready made Puff Pastry
- 3 L Sausages, skinned
- 2 small eating apples,
- chopped herbs of your choice

Alternative Pastry

- 150g PI Flour
- 40g Margarine
- 40g Lard

EQUIPMENT

- Mixing bowl
- Small bowl
- Scales
- Spoon
- knife
- Rolling Pin
- Baking tray

1. Put the flour in a mixing bowl with the fat (cut up into small pieces).
2. Rub together with your finger tips, until it looks like rough breadcrumbs.
3. Mix in 2 tablespoons of cold water and keep adding, small amounts, until it holds together. Wrap in cling film and place in the fridge.
4. Heat the oven to 200c.
5. Put the sausage and apples into a bowl. Add some herbs, salt and pepper.
6. With floured hands, form the mixture into a sausage shape.
7. Roll out your pastry to 6-8cm wide. Place the sausage in the centre.
8. Make sure it reaches the ends. Then damp one edge.
9. Roll it up and put the seal at the bottom. Cut into slices. Put on a tray.
10. Brush with beaten egg and cook for 15mins. DELICIOUS!