

Brandy Snaps

(Sugar; adding colour, caramelisation, sweetness and texture)

50g butter
50g demerara sugar
50g golden syrup
50g plain flour
½ level teaspoon ground ginger
½ teaspoon lemon juice
A container to take cake home in

1. Preheat the oven to 160°C/ Gas 4. Line 2 baking trays with baking parchment
2. Measure the butter, sugar and syrup into a small pan and heat gently until the butter has melted and sugar has dissolved. Leave the mixture to cool slightly and then sieve in the flour and the ginger. Add the lemon juice and stir well to mix thoroughly. Place teaspoons of the mixture onto the prepared baking trays at least 10cm apart and only 4 teaspoons at a time.
3. bake in the oven for about 8 minutes or until the mixture is well spread out and a dark golden colour. Remove from the oven and leave for a few minutes to firm, then lift from the parchment using a fish slice, turn over and roll around the handle of an oiled wooden spoon or over the top of an oiled mould. Leave to set and then slip off the moulds. Repeat until all the mixture is used.

The date of this practical will be

French Apple Flan

(Fat; shortening, sugar; sweetness, enzymic browning)

Pastry (To be made at home)
175g plain flour
75g margarine/butter (Must be a hard block fat)
75g caster sugar
Approx. 4-6 tablespoons of cold water
Stewed Apple Filling (To be made at home)
900g cooking apples
50g butter
2 tablespoons water
50g caster sugar

Grated rind of ½ lemon
225g eating red skinned apples
1-2 tablespoons lemon juice
About 1 teaspoon caster sugar for sprinkling
Glaze
4 tablespoons apricot jam
A container to take cake home in

1. Make the pastry and apple filling at home - Rub the margarine/butter into the flour until it resembles fine breadcrumbs. Add the sugar and just enough water to bring it together as a dough. Wrap in cling and chill.
2. Cut the cooking apples into quarters, no need to peel, remove the core and chop into chunks. Melt the butter in a large pan and add the apples, sugar and water. Cover and cook very gently for 10-15 minutes until apples are soft and mushy. Beat with a wooden spoon until soft, allow to cool.
3. Preheat the oven to 200 °C /Gas 6. Roll out and line a 20cm (8") flan ring and bake blind for 10-15 minutes.
4. Peel, quarter and core the eating apples and slice them thinly (about the thickness of a £2 coin) and put into a bowl filled with water and the lemon juice.
5. Spoon the apple puree over the cooked pastry case and level the surface. Drain the sliced apples and arrange in neat overlapping circles over the puree,

Eccles Cakes