THE WEE CELEBRATION

Saffron Blondies

- ☐ 200g unsalted butter, plus extra for greasing
- ☐ A good pinch of saffron strands
- ☐ 365g light brown sugar
- ☐ 2 eggs, plus 4 egg yolks
- ☐ 50g pistachio praline *(recipe overleaf)* or 65g almond butter
- ☐ 200g plain flour
- ☐ 1 tsp baking powder
- ☐ ½ tsp salt
- ☐ 200g dried cranberries
- ☐ 200g pistachios, chopped
- ☐ 200g white chocolate, chopped

MAKES 20

Recipe by Great British Bake Off star Kevin Flynn

method

1. Preheat the oven to 200°C/180°C fan/ gas mark 6. Grease and line a 20x30cm tin with baking paper, leaving enough hanging over the long sides to lift afterwards. Fold over the edge to stop it curling back.
2. Place the butter and saffron in a large bowl and heat in the microwave for 15 seconds at a time until melted. The underside of the bowl should feel warm to the touch. While still warm, add the pistachio praline (or almond butter) and whisk until incorporated. Do the same with the sugar, then the eggs. In another bowl, mix the flour, baking powder and salt, then add to the butter mixture and whisk until combined.
3. Add the cranberries, pistachios, and white chocolate, reserving a little of each to sprinkle on top. Fold these in with a spatula, pour the whole mixture into the tin, and smooth out the top with the spatula. Sprinkle over the remaining cranberries, pistachios, and white chocolate, then cover the tin with foil, without letting the foil rest on the mixture.
4. Bake for 15 mins, then remove the foil and bake for another 15 mins. Allow the blondies to cool completely, or even refrigerate overnight, before cutting into 20 squares (4x5).

"Blondies are a great place to experiment with substitutions and combining your favourite ingredients. I regularly swap out the plain flour for white rye, spelt, or emmer flour. Try other combinations such as hazelnut, white chocolate, and candied ginger, or throw in some chai powder with milk chocolate and mini marshmallows."

Pistachio Praline

200g pistachios

200g caster sugar

Spread the pistachios over a large piece of baking paper. Heat the sugar with a splash of water in a wide saucepan until the sugar dissolves and it turns a golden caramel colour. The sugar will be very hot at this stage, so handle with care! Pour the hot caramel over the pistachios and leave to cool and harden. Once completely cool, break the caramel into pieces and blitz in a food processor to a smooth paste. Store in an airtight container.

SU Scotland

THE WEE CELEBRATION

"Everyone loves a Victoria sponge. Everyone loves rhubarb and custard. Everyone loves this cake.

Crème mousseline is perfect for those who don't like their buttercream too sweet, and it carries the custard flavour like a dream."

Victoria Sponge

- ☐ 4 large eggs *(approx 240g)*
- ☐ Same weight unsalted butter, room temperature
- ☐ Same weight caster sugar *(golden, if you have it)*
- ☐ Same weight plain flour
- ☐ 2 tsp baking powder
- ☐ Pinch of salt
- ☐ Splash of milk
- ☐ Rhubarb jam
- ☐ Crème mousseline *(recipe overleaf)*

Crème Mousseline

- ☐ 150ml milk
- ☐ 1 tsp vanilla bean paste
- ☐ 100g sugar
- ☐ 3 egg yolks
- ☐ 2 tsp cornflour
- ☐ 350g unsalted butter, room temperature

Recipe by Great British Bake Off star Kevin Flynn

method

1. Preheat the oven to 190°C/170°C fan/gas mark 5. Grease and line two 20cm/8 inch round cake tins with baking paper.
2. Weigh your 4 eggs into a large bowl, take a note of the weight, and reset the scales as you add the same weight each of the butter, sugar, and flour. Add the baking powder and pinch of salt, then mix everything with an electric whisk or stand mixer until fully incorporated. Switch to a rubber spatula, add a splash of milk, and mix by hand to loosen the batter.
3. Divide between the two tins, level with the spatula, and bake for 20 mins, or until a skewer inserted in the middle comes out clean. Crumbs are fine, batter is not!
4. Once the sponges are cool, you can assemble your cake. Place the flattest sponge on a plate and use a bread knife to level the top by cutting off any domed top. Put the crème mousseline in a piping bag with a nozzle of your choice and pipe a ring of crème mousseline on top. Spread a layer of jam inside that ring. Pipe another ring of crème mousseline on top of the first, then continue to pipe rings towards the middle to cover the jam. Place the other sponge on top and dust with some icing sugar if you have some to hand.

crème mousseline

1. Put the milk and sugar in a saucepan. Put the egg yolks, cornflour and vanilla in a medium bowl, add a splash of the sugary milk, and mix with a whisk. Heat the saucepan of remaining milk until just steaming and bubbles begin to form around the edge. Then gradually pour the milk into the egg yolks, whisking all the time.
2. Once combined, pour the mixture back into the saucepan over a gentle heat. Keep the mixture moving with the whisk to prevent lumps, and cook until thickened. Once it starts to bubble, let it cook for a minute more, whisking all the time. Pour your custard into a wide container, cover with cling film touching the surface to prevent a skin forming, and chill.
3. Once chilled, whip your room temperature butter using an electric whisk or stand mixer until soft and fluffy. Add in the custard a spoonful at a time, whisking between additions. Finally, add the vanilla bean paste and whisk until fully incorporated.

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THE WEE CELEBRATION

Hazelnut and Ginger flapjacks

MAKES 20

- ☐ 200g hazelnuts, skin on
- ☐ 450g butter
- ☐ 225g soft light brown sugar
- ☐ 100g honey
- ☐ 200g golden syrup
- ☐ 2 tsp ground ginger
- ☐ 450g rolled oats
- ☐ 300g jumbo oats
  (or replace with more rolled oats)
- ☐ 200g glacé ginger, finely chopped
- ☐ 100g white chocolate

Recipe by
Great British Bake Off
star Kevin Flynn

method

1. Preheat your oven to 200°C/180°C fan/gas 6. Grease and line a 20x30cm tin with baking paper. Put the hazelnuts in an oven dish in a single layer and toast in the oven for 10 mins. Allow them to cool and turn the oven down to 150°C/130°C fan/gas 2.
2. Put the butter, sugar, honey and golden syrup in a large saucepan and heat until melted. Put the oats, ground ginger, and glacé ginger in a very large mixing bowl and mix to combine. Pour the butter mixture over the oats and stir well until there are no dry ingredients left. Pour the whole mixture into the prepared tin, level with the back of the spoon, and press down slightly. Bake for 25 mins. Allow the tin to cool to room temperature, then chill in the fridge.
3. Melt the white chocolate in the microwave in 30-second bursts, stirring between each, until melted. Run a butter knife around the baking paper to release the flapjacks from the tin and place on a board, still in the paper. Use either a small piping bag or just a teaspoon to drizzle the chocolate over the flapjacks. Use a large knife to cut into 20 (4x5) pieces then refrigerate to set the chocolate.

ALSO TRY:
Substitute the honey for other syrups, such as golden syrup, maple syrup, or agave syrup. Try different kinds of nuts, paired with white, milk, or dark chocolate. Swap out the glacé ginger for dried cranberries, apricots, banana chips. Top with jam and coconut before baking – go wild!

FLEX:
These are gluten free, as long as you check the label on the oats to make sure they haven't been dusted with any other grain. This recipe can be made vegan with plant butter, substituting the honey for maple syrup or more golden syrup, and a vegan chocolate for drizzling.

SU Scotland

THE WEE CELEBRATION

"I almost called these 'bedtime cookies' to reference childhood memories of a cup of hot chocolate or malted milk before going to bed. I also feel like the oats add to the nostalgia, but I guess that points more towards the wrong end of bedtime, when we wake up to a bowl of porridge. In any case, I find these cookies comforting and indulgent all at once."

Malted Oatmeal Cookies

- ☐ 180g rolled oats
- ☐ 180g soft light brown sugar
- ☐ 1 egg
- ☐ 75g plain flour
- ☐ 75g malted milk powder *(eg. Horlicks)*
- ☐ ½ tsp bicarbonate of soda
- ☐ Pinch of salt
- ☐ 100g unsalted butter, room temperature
- ☐ 150g dark chocolate, chopped
- ☐ 100g dark chocolate, for drizzling

MAKES 18

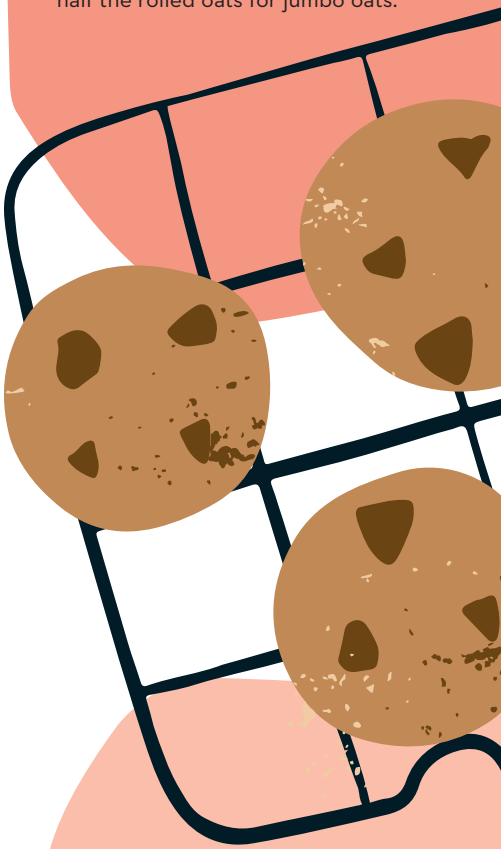
Recipe by Great British Bake Off star Kevin Flynn

method

1. Preheat your oven to 180°C/160°C fan/gas 4. Line two large baking sheets with baking paper.
2. Using an electric whisk or stand mixer, cream together the butter and sugar. Add the egg and mix well. In a bowl, mix together the flour, malted milk powder, bicarbonate of soda and salt. Add this to the butter mixture and gently mix with a spatula to combine. Add the oats and do the same. And once more with the chocolate.
3. Bring the mixture together on a piece of cling film, wrap to cover, and flatten down into a disc. Put the dough in the freezer for 15 mins (or fridge for 30 mins).
4. Take the dough from the fridge/freezer and roll ping-pong ball sized pieces in your hands. Place them on the prepared baking trays 5cm apart as they will spread. Bake for 10-12 mins, or until the edges are browning, but the middles still look soft.
5. Once baked, remove from the oven and immediately take a large round cookie cutter, place it around a cookie, and drag it around the edges to bring it together into a perfectly round, tidy little cookie. Repeat quickly for each before they cool and set. Once they have cooled, set them aside and repeat from step 4 to use all your cookie dough. Drizzle the 100g chocolate, melted, to decorate. Sprinkle each with a tiny pinch of sea salt, if you're feeling adventurous.

TIPS:

Keeping the dough ball-shaped for the oven will help get a crisp edge and that elusive chewy centre. You could also press an extra little chunk of chocolate onto the top of each ball before baking to get a really attractive pool of chocolate on each cookie. And feel free to substitute half the rolled oats for jumbo oats.



MAKE AHEAD:

The dough freezes well after step 3. When you're ready to bake them, leave the dough on the worktop until you can tear off pieces of dough to continue from Step 4. Keep some dough in the freezer for emergencies!

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THE WEE CELEBRATION

Maple Pecan Muffins

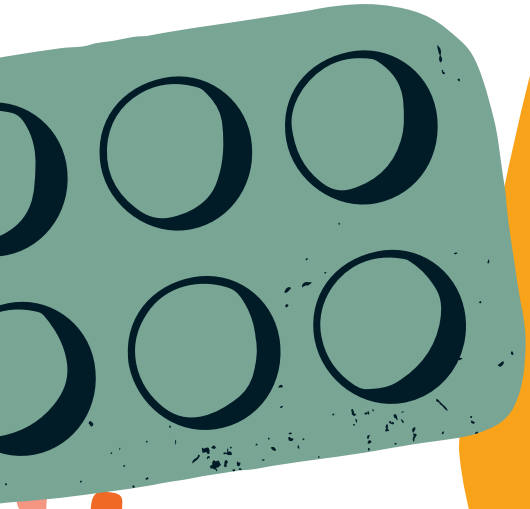
- ☐ 200g pecans
- ☐ 4 large ripe bananas *(about 400g)*
- ☐ 300ml (275g) vegetable oil
- ☐ 200g light brown sugar
- ☐ 100g maple syrup
- ☐ 3 eggs, lightly beaten
- ☐ 2 tbsp yoghurt
- ☐ 400g buckwheat flour
- ☐ 1 tsp baking powder
- ☐ 1 tsp bicarbonate of soda
- ☐ 200g granola
  (pick out any dried fruit)

MAKES 24

Recipe by
Great British
Bake Off star
Kevin Flynn

method

1. Preheat your oven to 200°C/180°C fan/gas 6. Line two 12-hole muffin tins with muffin cases. Put the pecans in an oven dish in a single layer and toast in the oven for 10 mins. Remove from the oven and allow them to cool.
2. In a large bowl, mash the bananas with a fork, or if you're using a stand mixer, let that do the work. Add the oil, sugar, maple syrup, eggs and yoghurt, and mix well to combine. In another bowl, mix the flour, baking powder, and bicarbonate of soda to combine. Add this to the wet ingredients and mix gently until there are no more dry ingredients. Chop the pecans, add to the batter, and mix gently until they are evenly distributed.
3. Take the batter and fill each muffin case two-thirds full. Sprinkle a tablespoon of granola on top of each, and bake for 20 mins, or until a knife inserted into the sponge comes out clean. Crumbs are fine, batter is not! If you have some maple syrup left in the bottle, drizzle a little on each muffin while they're still hot.



"This recipe is all about flexibility. If you haven't got light brown sugar, use any mixture of caster sugar, golden caster sugar, demerara, etc. No yoghurt? Use up that sour cream left over from chilli night. Or that crème fraîche you don't know what to do with. I've used buckwheat flour, but you could use rye, spelt, or just a mix of whatever's languishing in your cupboard – just don't use bread flour."

TIPS:

These are a real treat if you make them in the larger tulip muffin cases. They take more batter, so the mix will yield 18 of these larger muffins.

MAKE AHEAD:

This is a rare example of a bake that actually improves, given a day or two to 'mature'! Keep them in a sealed container until you need them.

FLEX:

These are almost lactose-free already – just substitute the yoghurt for a dairy-free alternative. Supermarkets now stock lots of excellent alternatives. Making them vegan is a bit trickier because of the eggs. Fellow Bake Off alumnus Freya Cox is a wealth of knowledge in this area. She recommends substituting with soya milk (210ml for this recipe), slightly warmed, and soured with 1 tbsp apple cider vinegar. I haven't tested this myself – let me know how it turns out!

SU Scotland

Blueberry scones

THE WEE CELEBRATION

- ☐ 1 lemon
- ☐ 250ml milk
- ☐ 500g flour
- ☐ 5 tsp baking powder
- ☐ 50g icing sugar
- ☐ Pinch of salt
- ☐ 2 tbsp ground cardamom *(optional)*
- ☐ 150g butter, room temperature
- ☐ 1 egg, lightly beaten
- ☐ 150g blueberries
- ☐ Granulated sugar to sprinkle *(optional)*

Recipe by Great British Bake Off star Kevin Flynn

method

1. Squeeze the juice from the lemon into a jug, add the milk, give it a stir. Leave it to stand for 5 mins or so until it thickens to make buttermilk.
2. In the bowl of a stand mixer, add the flour, baking powder, icing sugar, salt, cardamom (if using), and butter. Set the mixer to a low speed until the mixture resembles fine breadcrumbs. If you don't have a stand mixer, you can do this by hand by rubbing the butter into the dry ingredients with your finger tips.
3. Mix the egg into the buttermilk from Step 1, gradually add half of the buttermilk mixture to the dry ingredients, and stir to combine. Gradually add more buttermilk, stirring between additions, until there are no more dry ingredients, and you have a soft, but not sticky, dough. You won't need all the buttermilk, so keep the remainder. Mix in the blueberries – don't worry if a few burst in the process. Bring the dough together into a ball, turn out onto a lightly floured work surface, cover with cling film, and leave to rest for 30 mins. Preheat the oven to 200°C/180°C fan/gas 6. Line two baking sheets with baking paper.
4. Once the dough has rested, flour a rolling pin and gently roll the dough out to 2-3cm thick. Fill a small bowl with a little flour, dip a 6-7cm pastry cutter in the flour, and cut out your scones, dipping the cutter between each to prevent sticking. Don't twist your cutter as you cut, otherwise your scones won't rise straight up. Re-roll the off-cuts and repeat, but don't re-roll a second time as those ones will come out tough.
5. Brush the tops with the left-over buttermilk and sprinkle with granulated sugar, if using. Bake for 15 mins, or until risen and golden. Serve with clotted cream and lemon curd. Which goes first is a matter of conscience – the Bible is silent on the topic.

"It's worth picking up a jar of ground cardamom, it adds a heady, floral note to all sorts of bakes. It makes a great alternative to rosewater in recipes if you're not keen on Fry's Turkish Delight, but you can be a bit more generous with this – it's much more forgiving of a heavy hand."

MAKE AHEAD:
The finished scones freeze wonderfully in a sealed container. Thaw them at room temperature, and refresh them in a hot oven for 5 mins if there's an oven available.

TIPS:
Don't ever pay for buttermilk – just add some lemon juice to regular milk. The resting stage is crucial – if you have time, rest the dough after cutting too. This allows the gluten to relax and yield the softest scones.

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