

Recipes

Contents

Sourdough Starter.....	3
Sourdough Leaven	4
Sourdough Stick (ciabatta shape)	5
Malted Seedy Sourdough.....	6
White Sourdough.....	7
Rye Sourdough.....	8
Sourdough (Dutch Oven)	9
Baguettes	10
Baguettes (same day version)	11
Baguettes Rolls (Magimix)	12
Sourdough Baguettes.....	13
Seedy Wholemeal	14
Crunch / Seedy Wholemeal (ready mixed)	15
Tomato Bread	16
Rye, Sultana, and Carraway	17
Sultana, Honey, Poppy, and Carraway.....	18
Mixed Grain Seedy	19
2lb Tin Loaf – Crusty White.....	20
Rye and Caraway.....	21
Tin Loaf – 100% Wholemeal and Linseed	22
2lb Tin Loaf – 100% Wholemeal.....	23
2lb Tin Loaf – Wholemeal and Rye	24
2lb No Knead – 100% Wholemeal.....	25
Tin Loaf – Pumpkin and pumpkin and pumpkin	26
Poppy Seed White Rolls	27
Cups Only Emergency Bread	28
Staffordshire Oat Cakes	29
Wholemeal (Mixed Grain).....	30
Ciabatta.....	31
Focaccia.....	32
Scones	33
Pikelets or Crumpets.....	34
Pizza Bases	35

Recipes

100% Wholemeal	36
Pain De Campagne	37
Cheddar and Parsley Soda Bread	38
Caramalised Onion Farls	39
Quick Soft White Rolls.....	40
Dutch Oven White No-knead	41
Naan Bread.....	42
Chapatis	43
Tortilla Wraps x 6	44
Seedy Tortilla Wraps x 4	45
Chelsea Buns	46
Hot Cross Buns (Makes 10)	47
Malthouse Loaf or Rolls	48
Crusty White Loaf or Rolls.....	49
Robust Rye Loaf (Dutch Oven)	50
Pita Bread (Makes 6).....	51
Cheesy Shortbread.....	52
Mince Pies (Makes 12)	53
Fruit & Marmalade Tea Bread	54
Chocolate and Cranberry Muffins.....	55
Pistachio, Orange and Cranberry Muffins.....	56
Iced Coffee, Walnut and Treacle Muffins	57
Shortbread	58
Chewy Flapjacks	59

Recipes

Sourdough Starter

Day 1 - 40g each flour and warm water (35 deg.) Leave in warm place (as close to 30 deg as poss.)

Day 2 - 40g each flour and warm water.

Day 3 - 40g each flour and warm water.

Day 4 - 120g flour and 60g warm water.

Use on day 5.

Recipes

Sourdough Leaven

For 1 loaf:

50g	starter
150g	water
150g	white flour

Leave overnight.

For 2 loaves:

50g	starter
250g	water
350g	white flour

Leave overnight.

Recipes

Sourdough Stick (ciabatta shape)

This is a bit like a ciabatta shape.

Day 1 evening

Create leaven

Day 2 morning

170g	warm water
150g	leaven
75g	wholemeal flour
200g	white flour
1 tsp.	salt
1 tbs.	olive oil

Knead in mixer until combined then leave to prove for about 3 hours.

Knock back stretch and roll and shape. It will spread wider as it proves so start almost like a flatish French stick. Place on baking tray and prove covered with cling for about 3 hours.

Slash and bake in fan oven, with a dish of water. 220 deg for 30 mins.

When cooled can be cut into 3 to make 3 rolls.

Recipes

Malted Seedy Sourdough

Day 1 evening

Create leaven.

Day 2 morning

275g	warm water
250g	leaven
150g	wholemeal flour
450g	malted seedy flour
1.5 tsp.	salt

Knead in mixer until combined then leave to prove for about 2-3 hours.

Knock back shape, place on baking tray and prove covered with cling for about 2-3 hours.

Slash and bake in fan oven, with a dish of water. 220 deg for 30 mins. The 200 deg for 20 mins.



Recipes

White Sourdough

Day 1 evening

Create leaven

Day 2 morning

275g	warm water
250g	leaven
100g	rye flour
400g	white flour
1 tsp.	salt

Knead in mixer until combined then leave to prove for about 3 hours.

Knock back shape, place on baking tray and prove covered with cling for about 3 hours.

Slash and bake in fan oven, with a dish of water. 220 deg for 30 mins. The 200 deg for 20 mins.



Recipes

Rye Sourdough

Day 1 evening

Create leaven

Day 2 morning

300g	warm water
280g	leaven
150g	rye flour
450g	white flour
1 tsp.	salt

Knead in mixer until combined then leave to prove for about 4 hours.

Knock back shape, place into a log on baking tray and prove covered with cling for about 2 hours.

Slash and bake in fan oven, with a dish of water. 220 deg for 30 mins. The 200 deg for 20 mins.



Recipes

Sourdough (Dutch Oven)

Day 1 evening

Create leaven.

Day 2 morning

275g	warm water
250g	leaven
500g	malted flour
1 tsp.	salt

Knead in mixer until combined then leave to prove for about 3 hours.

Knock back shape and prove in a parchment lined bowl. When bowl is full it is ready to bake. Once like that can be chilled if not convenient to bake. If chilled leave out of fridge for 1 hour before baking.

Cut top diagonally with scissors – about 4 to 5 cuts. Poke down points.

Lift using parchment ends and place all (parchment and dough) in pot. Bake in Aga for 45 mins then 10 mins with lid off.



Recipes

Baguettes

Day 1 evening/early morning

Whisk:

0.25 tsp. yeast
or use 0.25 for same day.

into:

250g water

then add:

300g white bread flour

50g wholemeal flour

1.25 tsp. salt

Mix thoroughly but no need to knead. Leave overnight or from early morning to late afternoon.

Day 2 morning/Day 1 Late afternoon.

Brush baguette tray with olive oil.

Divide into 2 and shape. Place on tray to rise for 1 to 1.5 hours.

Cut tops diagonally with scissors – about 6 to 6 cuts. Poke down points.

Bake in fan oven, with large dish of water. Spray before putting in.

300 deg for 5 mins.

Turn down to 220 deg. Spray and bake for 15 mins.



Recipes

Baguettes (same day version)

These are probably as good as the traditional ones.

Whisk:

1.5 tsp. yeast

1 tsp. sugar

into:

250g warm water

then add:

300g plain flour

50g wholemeal flour

1 tbsp. olive oil

1 tsp. salt

1 tbsp. poppy seeds

Mix thoroughly in Kitchen aid for at least 10 mins.

Prove for at least 1 hour.

Brush baguette tray with olive oil.

Gently divide into 2 and shape. Place on tray to rise for 30 to 45 mins.

Cut tops diagonally with scissors – about 6 to 6 cuts. Poke down points.

Bake in fan oven for 12 mins at 300.

Recipes

Baguettes Rolls – *** TO TRY ***

300g	plain flour
75g	wholemeal flour
1.5 tsp.	yeast
1.5 tsp.	salt
270g	tepid water

Prove for at least 1 hour.

Brush baguette tray with olive oil.

Divide into 2 and shape. Make them fit just short of tray and prove for 45mins.

Cut tops diagonally with scissors.

Spray and bake in fan oven (with tray of water) for 2 x 10 mins at 230. Spray after first 10 mins.

Recipes

Sourdough Baguettes

Day 1 evening

Create leaven

Day 2 morning

110g	warm water
110g	leaven
220g	white flour
1/2 tsp.	salt

Knead in mixer until combined then leave to prove for about 2-3 hours.

Knock back, divide into 2, roll and place on oiled baguette tray and prove covered with cling for about 1-2 hours.

Slash with scissors and bake in fan oven, with a dish of water, at 220 for 25 mins.



Recipes

Seedy Wholemeal

500g	wholemeal flour
100g	white flour
2 tsp.	yeast
3 tsp.	sugar
1.5 tsp.	salt
2 tbsp.	poppy seeds
2 tbsp.	linseeds
3 tbsp.	millet
2 tbsp.	sunflower oil
410g	tepid water

Mix for 8 mins.

Prove for 60 mins.

Knock back and prove for 45 mins.

Bake 25 mins + 10 + 10 covered.

Recipes

Crunch / Seedy Wholemeal (ready mixed)

700g	Cotswold crunch or wholemeal seeded flour
2 tsp.	yeast
1.5 tsp.	salt
2 tbsp.	olive oil
430g	tepid water

Mix for 8 mins.

Prove for 1:20 mins.

Knock back and prove for 45 mins.

Crunch: Bake 40 mins in fan with water at 220 deg.

Seedy: Bake in aga, 25 + 10 + covered.

Recipes

Tomato Bread

625g	white flour
1 tbsp.	milk powder
2 tsp.	yeast
2 tsp.	sugar
1.5 tsp.	salt
2 tbsp.	sundried tomato oil
25g	tomato puree
100g*	passata
300g*	tepid water
8-10	sundried tomatoes chopped

*approx.

Use passata left over from pizza. Put in a jug on scales then top up to make 400g liquid in total. Stir the tomato puree into the liquid.

Mix all bar sundried tomatoes for about 8 mins, then add the sundried and mix a bit longer until combined.

Prove for 60 mins.

Knock back and prove for 45 mins.

Bake 25 mins + 10 + 10 covered.

Recipes

Rye, Sultana, and Carraway

200g	white flour
200g	rye flour
350g	wholemeal flour
2 tsp.	yeast
2 tsp.	salt
4 tsp.	carraway seeds
3 tbsp.	olive oil
2.5 handfuls	sultanas
480g	tepid water

Mix for 6 mins then prove for ~ 2hours.

Knock back, shape and prove for 50 mins.

Bake in Aga top oven for 25 mins then 20 mins covered with foil.



Recipes

Sultana, Honey, Poppy, and Carraway

400g	white flour
78g	sultanas
1 tbsp.	milk powder
1.5 tsp.	yeast
1 tsp.	salt
2 tsp.	poppy seeds
2 tsp.	carraway seeds
1 tbsp.	honey
1 tbsp.	sunflower oil
270g	tepid water

Zap for 1 minute with dough blade or mixer for 10 mins,

Prove for 50 to 60 mins.

Knock back and prove in prestige tin for 45 mins.

Bake in Aga top oven for 2 X 17.5 mins.

Recipes

Mixed Grain Seedy

180g	white bread flour
120g	dark rye flour
275g	wholemeal bread flour
2 tsp.	yeast
2 tsp.	sugar

2 tbsp.	hemp seeds
2 tbsp.	linseeds
2 tbsp.	pumpkin seeds
1 tbsp.	sunflower seeds
1 tbsp.	poppy seeds

1.5 tsp.	salt
1 tbsp.	sunflower oil
375g	tepid water

Mixer for 10 mins,

Prove for 50 to 60 mins.

Knock back and prove in tin for 40 to 50 mins.

Bake in Aga top oven for 25 + 10 + 10 mins. Last 10 covered with foil. Fan 210 45 Mins.

Recipes

2lb Tin Loaf – Crusty White

600g	white flour
1.5 tbsp.	milk powder
2.25 tsp.	yeast
3 tsp.	sugar
1.5 tsp.	salt
1.5 tbsp.	sunflower oil
405g	tepid water

Mixer for 10 mins,

Prove for 50 to 60 mins.

Knock back and prove in tin for 40 to 50 mins.

Bake in Aga top oven for 25 + 10 + 10 mins. Last 10 covered with foil. Fan 210 45 Mins.

Recipes

Rye and Caraway

200g	white flour
250g	wholemeal flour
200g	rye flour
2 tsp.	yeast
1 tsp.	salt
2 tsp.	caraway seeds
2 tbsp.	sunflower oil
2 tbsp.	black treacle
400g	tepid water

Prove for 60 mins.

Knock back and prove on baking tray for 35 to 45 mins.

Bake in Aga top oven for 25 + 10 + 10 covered.

Recipes

Tin Loaf – 100% Wholemeal and Linseed

400g	wholemeal flour
1.5 tsp.	yeast
2 tsp.	sugar
1 tsp.	salt
2 tbsp.	golden linseeds
1 tbsp.	sunflower oil
280g	tepid water

Zap for 1 minute with dough blade.

Prove for 50 to 60 mins.

Recipes

2lb Tin Loaf – 100% Wholemeal

600g	wholemeal flour
2 tsp.	yeast
3 tsp.	sugar
1.5 tsp.	salt
1.5 tbsp.	sunflower oil
415g	tepid water

Mix for 10. Prove for 50 to 60 mins. Prove for 30 to 40. Bake in Aga top oven for 25 + 10 + 10 mins.
Last 10 covered with foil. Fan 210 45 Mins.

Recipes

2lb Tin Loaf – Wholemeal and Rye

500g	wholemeal flour
150g	dark rye flour
3 tsp.	yeast
3 tsp.	sugar
1.5 tsp.	salt
1.5 tbsp.	sunflower oil
430g	tepid water

Mix for 10. Prove for 50 to 60 mins. Prove for 30 to 40. Bake in Aga top oven for 25 + 10 + 10 mins.
Last 10 covered with foil. Fan 210 45 Mins.

Recipes

2lb No Knead – 100% Wholemeal

600g	wholemeal flour
1 tsp.	yeast
3 tsp.	sugar
1.5 tsp.	salt
1.5 tbsp.	sunflower oil
415g	tepid water

Mix in white bowl with Dutch whisk. Prove for 4+ hours. Make a free-form loaf and prove for 50 mins. Bake in Aga top oven for 25 + 15. Last 15 covered with foil. Fan 210 45 Mins.

Recipes

Tin Loaf – Pumpkin and pumpkin and pumpkin

400g	wm flour
100g	pumpkin seed protein
2 tsp.	yeast
2 tsp.	sugar
1.5 tsp.	salt
2 tbsp.	pumpkin seeds
1 tbsp.	pumpkin oil
300g	tepid water

Zap for 1 minute with dough blade.

Prove for 50 to 60 mins.

Knock back and prove in yellow tin for 40 to 50 mins.

Bake in Aga top over for 2 X 17.5 mins.

Recipes

Poppy Seed White Rolls

600g	white bread flour
160g	wholemeal flour
3 tsp.	yeast
2 tsp.	sugar
2 tsp.	salt
2 tbsp.	poppy seeds
2 tbsp.	olive oil
430g	tepid water

Mix thoroughly in Kitchen aid for at least 10 mins.

Prove for 1 hour.

Make 10 rolls (~130g each) and bak in fan oven at 230 for 13 mins.

Recipes

Cups Only Emergency Bread

2.5 cups	flour
2 tsp.	yeast
2 tsp.	sugar
2 tsp.	salt
2 tbsp.	olive oil
1 cup	water

Mix and prove. Bake at 210 fan for 40 to 45 mins.

Recipes

Staffordshire Oat Cakes

This makes 10 small or 5 large cakes

600g	tepid water
4	tbsp. milk powder

Whisk in:

150g	oat flour
75g	strong wholemeal flour
75g	strong white flour
0.75 tsp.	yeast
0.75 tsp.	sugar
0.75 tsp.	salt

Let stand for 1 hour.

Stir then cook as pancakes. Use 2 pans (pancake/frying) to cook 2 at a time, 1 full plastic ladle per pancake for small or fill pan to edge for large. When doing large don't make too thick. Mixture should reach edge – tip pan if needed.

Cook on AEG at level 11. make sure hot – oil "just" starts to smoke. Don't try to time, when top dry or a bit before, flip, then keep checking bottom until done. Cool on racks and chill or freeze.

To make toasties: use cold cakes and fold in half and fill with grated cheese, red onion and Branston pickle. Bake in Aga top oven for 9 mins then let cool down enough to handle/eat.



Recipes

Wholemeal (Mixed Grain)

6 rolls or 1 loaf

170g	white bread flour
100g	dark rye flour
250g	wholemeal bread flour
1 tbsp.	sunflower oil
2 tsp.	yeast
2 tsp.	sugar
1.5 tsp.	salt
350g	tepid water

10 rolls

260g	white bread flour
180g	dark rye flour
380g	wholemeal bread flour
2 tbsp.	sunflower oil
1 tbsp.	maple syrup
3 tsp.	yeast
2 tsp.	salt
530g	water

Food mixer 8 mins.

Prove 1 hrs.

Knock back and prove for 30 mins.

For Loaf

Second prove in paper lined bowl.

Warm the lecruset in the oven while loaf proves for the second time.

Freeform loaf

Bake in Aga (for fan over 190) Dutch oven method 50 mins + 5 mins.

Ten round rolls

Bake in fan oven at 190 for 22 mins



Recipes

Ciabatta

350g	white bread flour
280g	water
2 tbsp.	olive oil
2 tsp.	yeast
1 tsp.	salt

Food mixer 10 mins.

Prove for 1+ hrs until risen then add more oil and lift and stretch in bowl.

Leave for another hour ish and add more oil and lift and stretch.

Leave until doubled in size about another hour.

Tip onto floured surface and with limited handling, divide into 2 slippers and prove on baking tray for 40 – 50 minutes.

Bake in Aga for 2 x 14 minutes.

Recipes

Focaccia

475g	white bread flour
1.5 tsp.	yeast
1.5 tsp.	salt
1 tbsp.	olive oil
335g	tepid water
some	chopped sundried toms and olives, about 6 of each.

Food mixer 10 mins all bar toms and olives

Prove for 1+ hrs until risen then add toms and olives into the bowl and knock back in food mixer.

Tip into square 22cm tin and spread out.

Prove for 40 – 50 minutes. Then drizzle oil and use fingertips to dimple. Sprinkle of sea salt on the top.

Bake in Aga for 2 X 10 mins then another 10 covered with foil.



Recipes

Scones

340g	self raising flour
1.5 tsp.	baking powder
64g	butter
30g	caster sugar
150g	sultanas
1	egg, beaten
200g	rice milk
0.5 tsp	vanilla essence

Use mixer to rub fat into flour/powder.
Add sugar and sultanas to bowl while mixer running.
Then add egg, vanilla, and as much milk as needed.

Aga top oven for 10 to 12 mins. Turn once.

Recipes

Pikelets or Crumpets

Batter:

175g	white bread flour
175g	plain white flour
3 tsp.	yeast
1 tsp.	sugar
3 tbsp.	milk powder
400g	warm water

Beat the above in mixer (k beater) for 5 mins.

Rest for 20 mins.

Dissolve in 150g warm water:

1 tsp.	salt
0.5 tsp.	bicarb

then add to batter.

Rest for 20 mins.

Cook in 3 pans (1 ladle = 1 pikelet), setting 10, pans wiped with oil on kitchen roll.



Recipes

Pizza Bases

1 x large (large lakeland rectangular tray) New recipe Dec 2023

250g	white bread flour
1.5 tsp.	yeast
1 tsp.	salt
1 tsp.	sugar
1 tbsp.	olive oil
140g	tepid water

2 x med

275g	white bread flour
1.5 tsp.	yeast
1.5 tsp.	salt
1.5 tsp.	sugar
1 tbs.	olive oil
165g	tepid water

2 x lge

350g	white bread flour
2tsp.	yeast
2 tsp.	salt
2 tsp.	sugar
1.5 tbs.	olive oil
210g	tepid water

1 x med (single person) with WM

100g	white bread flour
40g	wm bread flour
0.75 tsp.	yeast
0.75 tsp.	salt
0.75 tsp.	sugar
1 tbs.	olive oil
80g	tepid water

Knead for 8 mins or zap in processor then prove for 1.5 to 2 hrs.

Divide into 2 equal balls (where making 2) and shape/role into bases.

Prove for a min of 30 mins before adding toppings and baking.

Bake for 25 to 30 mins usually 20 + 7 swicthing racks after 20.

Recipes

100% Wholemeal

Preferment:

250g	wholemeal bread flour
2 tsp.	yeast
400g	water

Mix and rest for 4 hours. Then add:

250g	wholemeal bread flour
2 tsp.	salt
2 tsp.	caraway seed

Knead for 12 mins.

Prove for approx. 1 hour.

Use dutch oven method.

Second prove 30 mins only.

2 x 25 then 7 with lid off.

Recipes

Pain De Campagne

400g	white bread flour
200g	dark rye flour
2 tsp.	yeast
1.5 tsp.	salt
1 tsp.	poppy seeds
1 tsp.	caraway seeds
1 tbsp.	sunflower oil
1 tbsp.	maple syrup
400g	tepid water

Mix for 10 mins. First prove for 1 hour plus.

Dutch oven method. Short second prove, just 20 mins. Then normal bake 25+25+7.

Recipes

Cheddar and Parsley Soda Bread

420g	plain flour
110g	wholemeal bread flour
1.5 tsp.	bicarb
1 tsp.	salt
1	egg
2 cups	rice milk (470 g)

Grated cheddar and parmesan cheese and chopped parsley or dried herbs.

Mix without overworking. Form into a round on a baking tray and use dough scraper to create a deepish cross on top. Cook in fan oven. Bake for 35 mins (last 10 covered with foil) at 220 deg.

Recipes

Caramalised Onion Farls

1 cup plain flour
0.5 tsp. bicarb
0.5 tsp. salt
0.5 cups rice milk
Half medium onion caramalised and cooled.

Put the flour, bicarb and salt into a bowl and mix together. Add the onion and mix well. Add the milk to make a nice dough. Probably just under the ½ cup.

Tip dough onto a floured surface, sprinkle top with flour and roll out to about 1cm thick. Use the dough blade to devide into 4 quarters.

Heat the pancake pan with oil on Aga right hand ring. Wipe out excess oil when hot. Add farls to pan and cook for 6 minutes on each side unto brown and slightly risen. Server warm.

Recipes

Quick Soft White Rolls

480g	white bread flour
Or	
300	white bread flour
180	wholemeal flour
1 tbsp.	milk powder
3.25 tsp.	yeast
1 tsp.	sugar
1 tsp.	salt
50g	olive oil (60g if wholemeal)
280g	warm water

Mix and knead for 8 mins.

Prove in a warm spot for 25 mins.

Gently knock back and form into either 6 round flat or 5 sub rolls.

Dust tops with plenty of flour and prove in a warm spot for 25 mins.

Slash tops with a central cross and Cook for 2 x 8 mins.



Recipes

Dutch Oven White No-knead

400g	white bread flour
100g	wholemeal flour
1 tsp.	yeast
1 tsp.	salt
345g	warm water

Mix and leave overnight. Min 8 hrs max 18 hrs.

Knock back a bit and put into metal mixing bowl (one with rubber bottom) lined with parchment. Rest for 1.5 hrs. Put Le Cruset in oven for that 30 mins.

Use parchment to lift bread out of bowl and into Le Cruset. Snip a cross with sharp scissors. Bake with lid on in top Aga for 50 mins, then 10 with lid off.



Recipes

Naan Bread

180g	water
6 tbsp.	yogurt
2 tbsp.	olive oil
1.5 tsp.	yeast
2 tsp.	sugar
450g	plain white flour
1.5 tsp.	salt
25g	butter

Extra butter melted with crushed garlic to brush before serving.

Weigh the water then whisk in: yogurt, oil, yeast and sugar. Add the flour, salt, and butter and knead for 10 mins. Prove for 1 hour.

Pre heat baking tray in the oven.

Knock back and divide into 6 balls. Flatten and roll into shape. Cook in 2 batches of 3 for 6 minutes (2 x 3 mins). Then put under a hot grill (grill first batch as second batch is baking) until brown and puffed up.

If not serving immed. Re-heat by spraying with a bit of water and then cook for 2 to 3 mins uncovered.

Brush with melted butter/garlic before serving.

Recipes

Chapatis

140g	wholemeal flour
160g	strong white flour
2 tbsp.	olive oil
1 tsp.	salt
190g	hot water (hottest from tap)

Weigh then knead in mixer for 10 mins.

DO NOT USE rice flour for rolling out, it burns.

Divide into 6 balls of about 90g.

Oven method (preferred):

Pre heat a large baking tray in top aga oven.

Roll out quite thin, 2 at a time.

As each pair is ready, bake in oven for 2 mins then turn and flip and bake for a further 1.5 mins.

Roll out subsequent pair as previous is cooking.

Pan method:

Roll out quite thin.

Heat **pancake** pan on bottom left ring, setting 11, with a bit of oil until it smokes. Cook one at a time for about 1 mins side 1 and 30 secs side 2 or until they have brown spots.

As each cooks pile in a damp tea towel.

If not serving immed. Re-heat by wiping with a wet kitchen towel then wrap in foil and cook for 8 mins in Aga top oven.

Freeze left-overs in foil.

Recipes

Tortilla Wraps x 6

100g	wholemeal flour
OR	
125g	seeded wholemeal flour
200g	white bread flour
0.5 tsp.	salt
3 tbsp.	olive oil
180g	warm water

Knead in mixer for 6 mins then prove for 15 mins ~~1/2 hour~~.

Divide into 6 balls of 86g. Roll out as thin as possible.

Oven method (preferred):

Pre heat a large baking tray in top aga oven.

Roll out quite thin, 2 at a time.

As each pair is ready, bake in oven for 2 mins then turn and flip and bake for a further 1.5 mins.

Roll out subsequent pair as previous is cooking.

Pan method:

Heat pancake pan on bottom left ring, setting 10, with a bit of oil until it smokes then wipe off oil.

Cook one at a time for about 1.5 mins side 1 and about 30 secs side 2. Should have nice brown patches. Use 2 iphone timers.

Keep cooked ones in a clean damp tea towel to stop going hard. Wrap in towel on cooling rack which is on a baking tray – because heat causes lots of hot steam under the rack!

Freeze in bags. Cook from frozen in foil for 6 minutes Aga top oven. Or eat cold.

Recipes

Seedy Tortilla Wraps x 4

30g	wholemeal flour
138g	white bread flour
0.75 tsp.	yeast
0.5 tsp.	salt
1 tsp	poppy seeds
2 tsp	golden linseed
2 tbsp.	olive oil
92g	warm water

Zap in magimix then prove for ½ hour.

Divide into 4 balls of 77g. Roll out.

Heat frying pan on bottom left ring, setting 11, with a bit of oil until it smokes then wipe off oil.

Cook one at a time for about 1.5 mins side 1 and about 45 secs side 2. Should have nice brown patches. Use 2 iphone timers 1 set to 1.5 one set to 45.

Keep cooked ones in a clean damp tea towel to stop going hard. Wrap in towel on cooling rack which is on a baking tray – because heat causes lots of hot steam under the rack!

Freeze in bags. Cook from frozen in foil for 6 minutes Aga top oven. Or eat cold.

Recipes

Chelsea Buns

Dough:

100g	water
1	egg beaten
230g	plain white flour
25g	caster sugar
25g	butter
1 tbsp.	milk powder
1 tsp.	yeast
0.5 tsp.	salt

Filling:

25g	butter melted
25g	soft brown sugar
0.5 tsp.	cinnamon
125g	sultanas

Glaze:

3 tbsp.	caster sugar
2 tbsp.	water

Knead dough in mixer for 10 mins then prove for about 2 hrs.

Knock back and roll into a rectangle 12" wide 9" deep. Brush with butter, sprinkle with sugar/cinnamon, sprinkle with fruit. Roll front to back. Cut into 8 slices. Place slices on tray and flatten slightly.

Prove for 45 mins. Bake for 2 x 5 mins in top Aga oven. Boil the sugar in the water to make the syrup and glaze the buns.



Recipes

Hot Cross Buns (Makes 10)

Dough:

240g	water
1	egg beaten
2 tsp.	yeast
475g	plain white flour
50g	caster sugar
1 tsp.	salt
1 tsp.	cinnamon
1 tsp.	mixed spice
2 tbsp.	milk powder
50g	soft butter

Fruit:

50g	sultanas
50g	currants
50g	mixed peel

Crosses:

3 tbsp.	plain white flour
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Glaze:

3 tbsp.	caster sugar
2 tbsp.	water

Whisk the egg and yeast into the water. Add the other dough ingredients and knead for 8 mins. Then. add fruit as it mixes and knead for another 3 mins,

Prove for 1.5 to 2 hrs.

Make 10 buns. Keep apart but in lines on baking tray (makes doing crosses easier once baked). Prove for 50 mins.

Add water to flour for crosses to get a paste suitable for piping. Spoon into a sealable sandwich bag. Cut a very small hole in a corner and pipe. Do runs of all east/west then do runs of all north/south.

Bake in Aga top oven, for 15 mins, turn after 8 mins. Boil the sugar in the water to make the syrup and glaze the buns.



Recipes

Malthouse Loaf or Rolls

400g	malthouse bread flour
100g	oat flour
325g	tepid water
1 tbsp.	sunflower oil
1 tbsp.	honey
3 tsp.	yeast
1.5 tsp.	salt

Food mixer 10 mins.

Prove 1-2 hrs, form and prove 50 mins.

For rolls brush with water and sprinkle with oats before second prove.

Freeform loaf

Bake in Aga for 2 x 20 mins

Six round rolls of 150g each

Bake in Aga for 2 x 15 minutes. Cold plate on top shelf above rolls.

Eight oval rolls of ~112g each

Bake in fan over at 290 deg for 16 minutes.



Recipes

Crusty White Loaf or Rolls

500g	white bread flour
1 tbsp.	milk powder
2 tsp.	yeast
1 tsp.	sugar
1 tsp.	salt
350g	tepid water

NO OIL in recipe or when putting to prove.

Mix and knead for 10+ mins.

Prove for 1 hour.

Rolls:

Form into 6 rolls and place in roasting tray. Snip tops, dust and prove for 40 mins.

Spray liberally and cook for 2 x 12 mins in Aga. For first 12 cover with old roasting tin. Spray after first 12 mins also.

Loaf:

bake in Lecruset for 25 + 25 + 7 with lid off.

Recipes

Robust Rye Loaf (Dutch Oven)

130g	white flour
200g	wholemeal bread flour
125g	dark rye
2 tsp.	yeast
1 tsp.	salt
1 tsp.	poppy seeds
1 tsp.	caraway seeds
1 tsp.	cocoa powder
1 tbsp.	sunflower oil
1 tbsp.	treacle
300g	water

Knead for 12 mins and prove until doubled in size. Knock back and prove for 50 mins in paper lined tin bowl.

Bake Dutch oven style for 2 x 25 + 10 mins with lid off in Aga or 1 x 50 mins + 7 with lid off in fan oven at 200 deg fan.

Recipes

Pita Bread (Makes 6)

250g	white bread flour
2 tsp.	yeast
1 tsp.	salt
2 tsp.	olive oil
160g	cool water

Knead well and prove until doubled.

Pre heat tray in fan oven at 200 deg.

Divide into 6 and roll out into thin ovals. Cook in 2 batches of 3 for 5 mins or until they start to brown.

Wrap in a dry, clean tea towel as soon as they come out of the oven to keep soft.

Freeze when cooled.

Recipes

Cheesy Shortbread

150g	plain white flour
75g	parmesan cheese grated
100g	block butter (frozen ok)
1	egg yolk

Process until a ball forms, then knead for a few seconds to make dough smooth.

Divide into two balls and roll into cylinders. Wrap each in cling and chill in fridge for 45 minutes.

Slice into rounds and bake for 2 x 5 mins in aga top oven.

Recipes

Mince Pies (Makes 12)

250g	SR flour
40g	icing sugar
125g	butter cubed
1	egg
1	orange zest
2 tbsp.	water

Zap flour and sugar. Then add butter to make breadcrumbs. Add rest and zap. Form into a ball and cool for 30 mins.

Roll as thin as pound coin. Big cutter for base, small for tops. Teaspoon of mince in each.

Aga top oven for 9 mins (2 x 4.5 mins).

Recipes

Fruit & Marmalade Tea Bread

240g	sultanas or sultanas/currants
150g	warm tea
splash	brandy
240g	SR flour
90g	soft brown sugar
1	egg
2 tsp.	spice
2 tbsp.	marmalade

Soak fruit in tea and brandy for at least 2 hours or overnight. Mix all together and bake in the Lakeland bread tin (lined bottom).

Aga bottom oven for 40 mins then cover and put back for another 20 mins. Then check every 5 mins until done.

Recipes

Chocolate and Cranberry Muffins

250g	self-raising flour
50g	cocoa powder
2 tsp.	baking powder
100g	caster sugar
60g	soft brown sugar
2	eggs beaten
185g	rice milk
100g	sunflower oil
100g	dark chocolate chips (high content)
2 tsp.	vanilla essence
pinch	salt

Sift together the flour, cocoa and baking powder. Stir in the sugar. Add the chocolate. Then the wet ingredients and a pinch of salt and mix well. But the batter in the measuring jug.

Put cases into muffin tin then pour in the batter to $\frac{3}{4}$ fill each case. Bake in aga bottom oven for 25 mins (2 x 12.5 mins.) Check done with cocktail stick.

Cool in tin for 10 mins. Then on rack until cool. Freeze individually wrapped in cling and put in one bag when frozen.

Optional. Serve topped with a sprinkle of icing sugar.



Recipes

Pistachio, Orange and Cranberry Muffins

275g	self-raising flour
75g	pistachios zapped in mini blender
2 tsp.	baking powder
125g	caster sugar
50g	soft brown sugar
2	eggs beaten
1	orange zest and juice
some	rice milk
100g	sunflower oil
100g	dried cranberries (halved)
2 tsp.	vanilla extract or 1 tsp orange extract?
pinch+	salt

Zest and juice the orange.

Put the halved cranberries in a bowl, cover with tsp of SR flour and toss to coat.

Sift together the flour and baking powder. Add the ground pistachios and stir in the sugar. Add the cranberries and pinch of salt.

Tip the orange juice into a jug and top up to 175ml. **Make sure you include OJ if weighing!** Add the zest and the other wet ingredients before pouring into the flour and mixing.

Put cases into muffin tin then pour/spoon in the batter. Do not overfill. **Fill to ¾ max.**

Bake in aga bottom oven for 25 mins (2 x 12.5 mins.) Check done with cocktail stick.

Cool in tin for 10 mins. Then on rack until cool. Freeze individually wrapped in cling and put in one bag when frozen.

Serve topped with a sprinkle of icing sugar.

Recipes

Iced Coffee, Walnut and Treacle Muffins

275g	self-raising flour
75g	walnuts zapped in mini blender
2 tsp.	baking powder
125g	caster sugar
50g	soft brown sugar
2	eggs beaten
3	shots of espresso (smallest on machine)
some	rice milk
100g	sunflower oil
1 tbsp.	black treacle
1 tsp.	cinnamon
pinch+	salt
Icing:	
100g	icing sugar
½ shot	flavoured espresso (about half of smallest on machine)

Make the coffee and let it go cold.

Sift together the flour and baking powder. Stir in the sugar and fork to break lumps. Add the ground walnuts, cinnamon and pinch of salt.

Tip the coffee into a jug and top up to 175ml with rice milk. Add the other wet ingredients before pouring into the flour and mixing.

Put cases into muffin tin then pour in the batter from a jug. Bake in aga bottom oven for 25 mins (2 x 12.5 mins.)

Cool in tin for 10 mins. Then on rack until cool.

To ice ...

Add ½ shot to sugar to get a thick consistency that hangs down off a spoon, but does not drip back into the bowl. If it's too wet, add more sugar to get the right consistency.

Pipe onto the cool muffins to decorate.

Freeze for a couple of hours on a tray before individually wrapping in cling and bagging.

Recipes

Shortbread

140g	butter
170g	self-raising flour
70g	caster sugar
40g	ground rice
pinch	salt

Zap in the food processor until it starts to clump. Tip out and knead on a floured surface to combine.

Roll out to about 1cm thick and cut with smaller (not smallest) cutter and place on baking tray. Leave gaps as biscuits will spread. Leave to cool in fridge for 20 minutes.

Bake in aga, bottom oven, for 2 x 10 minutes.

Recipes

Chewy Flapjacks

A

350g	butter
150g	dark brown sugar
120g	golden syrup
1tsp.	cinnamon
Pinch	sea salt

B

450g	oats (Fannahgans)
100g	sultanas
100g	cranberries or sour cherries or mix of each
50g	pumpkin seeds
50g	cacao nibs

Pre heat fan oven to 140.

Grease tin, then line bottom and two sides with extra on side such that you can lift out on the paper.

Pre mix B in mixing bowl.

Heat A in largest black lecruset pan until it boils then take off eat and mix in B

Bake for 25 mins, then take out and score with dough scraper. Make 4 X 4 cuts to create 16 squares. Leave to cool in tin. When fully cool, cut up and store in plastic container for up to 2 weeks.

