

Christmas home baking / Tesco.

Contributors

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GINGERBREAD HOUSE

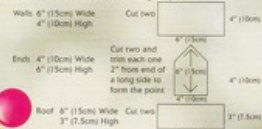
OVEN 150°C, 375°F, GAS MARK 5

INGREDIENTS:

350g (12oz) Plain Flour
2 x 5ml (1 tsp) Ground Ginger
1 x 5ml (1 tsp) Bicarbonate Soda
125g (4oz) Butter
175g (6oz) Soft Brown Sugar
1 Egg
4 x 15ml (1 tbsp) Golden Syrup
1 x 100g Pack Tesco Whole Blanched Almonds
For Assembly:
1 x 450g Pack Ready To Roll Icing
1 x 10" (25.5cm) Cake Board
Selection of Sweets
1 x 500g pack Silver Spoon all in one Royal Icing

METHOD:

1. Sift flour, bicarbonate of soda & ginger into a large bowl. 2. Rub in the butter, until mixture resembles fine breadcrumbs. Stir in sugar. 3. Mix in the egg and syrup. (It is easier to measure syrup when it is slightly warm). Bring the dough into a ball, knead lightly. Wrap in cling film and leave dough to rest in the fridge for 30 minutes. 4. Cut dough in half. Roll out dough to 1/2cm thick. Cut out the following shapes:



5. Gently lift dough shapes onto a baking sheet lined with non stick parchment. Press whole almonds onto both of the roof shapes to look like tiles. 6. Bake for 12 minutes or until golden brown. Allow to cool on baking sheets.

Assembling the House

1. Divide the ready to roll icing into 8 pieces. Roll each piece into a sausage shape. Lay 4 of the "sausages" on cake board to form a 6" x 4" rectangle. Gently press the front and sides of the house into the icing. Ease the icing up the inside of the house to secure the "walls". Do not worry if icing shows as the front this will be



covered later. 2. Gently press remaining icing "sausages" over the top walls - ease the roof sections on to this. Secure the roof with remaining icing. Again, do not worry if it shows. Allow house to "dry" for 1 day.

To Create Snow Effect:

1. Make up Royal Icing according to pack instructions. Use to form "snow" on the house and board. Decorate with sweets and Christmas Cake Decorations as shown in the picture.

SPONGY CHRISTMAS PUDDING WITH RUM SAUCE

OVEN 180°C, 350°F, GAS MARK 4

INGREDIENTS:

125g (4oz) Mixed Fruit
50g (2oz) Glogg Cherries
chopped, rinsed & dried
50g (2oz) Blanched Almonds, chopped
175g (6oz) Self Raising Flour
2 x 15ml (1 tsp) Mixed Spice
125g (4oz) Butter
125g (4oz) Caster Sugar
2 Eggs
2 x 15ml (1 1/2 tbsp) Sherry
4 x 15ml (1 1/2 tbsp) Orange Juice
For Rum Sauce:
200ml (1/2 pint) Milk
25g (1oz) Butter
25g (1oz) Plain Flour
25g (1oz) Caster Sugar
2 x 15ml (1 1/2 tbsp) Rum - or to taste!

METHOD:

1. Oil and flour a 2 pint ovenproof pudding bowl. 2. Combine the mixed fruit, cherries and almonds with 1 x 10ml (1 tsp) of flour from the 175g. 3. Sieve together the flour and spices. 4. Cream the butter and sugar until light and fluffy. Beat in the eggs one at a time. 5. Fold in the flour and fruit. Stir in the orange juice and sherry. 6. Pour the mixture into prepared bowl. Bake for 1 1/2 hours or until a skewer inserted in the centre comes out clean. You may need to cover with foil for the final 1/2 hour. 7. For sauce: Combine all the ingredients except rum in a saucepan. Whisk continuously until the mixture thickens and boils. Turn the heat down and simmer for 2 minutes. Stir in the rum. 8. To serve, insert a round knife into the sides of the pudding to loosen slightly. Turn pudding out onto plate. Top with half the sauce and a sprig of holly. Serve remaining sauce separately.



TESCO Christmas HOME BAKING

Traditional Christmas Cake
Gingerbread House
Spongy Christmas Pudding
with Rum Sauce
Cranberry Mince Pies
Cranberry & Almond Muffins





Making the most of Christmas couldn't be easier with these delicious recipes from Tesco.

CRANBERRY MINCE PIES

OVEN 200°C, 400°F, GAS MARK 6
MAKES 24 MINCE PIES

INGREDIENTS:
1 x 450g pack Tesco Shortcrust Pastry Mix
2 of 411g jar Tesco Mince and Cranberry Sauce together
1/2 of 200g jar Cranberry Sauce
1 Egg to glaze pastry, beaten

For decorations:
Ready to Roll Icing, Marzipan or Mini Marshmallows

METHOD:
1. Make up pastry according to pack directions. 2. Roll out pastry to 1/8 inch thick. Using a 3" (7.5cm) cutter cut 24 circles. Press into pastry firm. 3. Mix the mince and cranberry sauce together; use 1 teaspoon to fill each pie. 4. Glaze the pastry with egg. Bake for 20-25 minutes. 5. When cool, top with any of the following: 1/2 1/2" (6cm) rounds of ready to roll icing, 1/2 1/2" (6cm) rounds of marzipan, dust with icing sugar. 6) A teaspoon of Brandy Butter. 7) Marzipan or icing shapes as shown. 8. For a mince pie the children will love, top each pie with 6 mini marshmallows before baking.



CHRISTMAS CAKE

OVEN 140°C, 275°F, GAS MARK 1
MAKES 20cm (8") CAKE

INGREDIENTS:
225g (8oz) Currants
175g (6oz) Australian Sultanas
175g (6oz) Californian Raisins
125g (4oz) Greek Cherries
Chopped & Rinsed
50g (2oz) Mixed Peel
75ml (1/2 cup) Sherry
215g (8oz) Plain Flour
2 x 5ml (2tsp) Mixed Spice
215g (8oz) Butter
215g (8oz) Dark Soft Brown Sugar
4 Eggs
175g (6oz) Whole Blanched Almonds, Chopped
125g (4oz) Ground Almonds
zest of 1 Orange

METHOD:
1. Grease and line a 8" (20cm) cake tin.
2. Combine the first 6 ingredients in a large bowl. Mix well. 3. Save the flour & spices into a bowl. 4. Cream the butter and sugar until light and fluffy. Beat in the eggs one at a time. 5. Fold in the flour, followed by the fruit and sherry mixture. 6. Add the remaining ingredients and mix well. 7. Place the mixture in the prepared tin, wrap the outside of the tin with a triple layer of newspaper secured with string or paperclips. Top with a double layer of greaseproof paper. 8. Bake for 4 1/2 hours or until a skewer inserted in the middle comes out clean. Allow to cool.

TO DECORATE THE CAKE: INGREDIENTS
1 x 10" Cake board
3 x 15 ml tsp (3 tbsps) Apricot Jam, sieved
1 x 500g pack Tesco Marzipan
Icing Sugar to roll out marzipan
2 x 500g packs Silver Spoon all-in-one Royal Icing

METHOD:
1. Roll out the marzipan to a 14" round on a board lightly sprinkled with icing sugar. 2. Brush the apricot jam over the cake, gently cover the cake with Marzipan, easing it down the sides of the cake with



the palms of your hands. Trim off excess marzipan - use to fill any holes if necessary. 3. Allow the marzipan to "dry" for 1 day before icing.

TO MAKE THE ICING:
1. Mix up the Royal Icing according to pack directions. Spread roughly over cake. 2. Use the tip of a knife or teaspoon to lift the icing into rough peaks. Allow to set for 1 day.

TO MAKE Icing CRACKERS:
1 x 450g pack Ready to Roll white Icing
Green Food Colouring
Red Food Colouring
1. Colour 1/2 icing red and 1/2 green. 2. Roll into two sausages 1 1/2cm diameter - using pinkish scissors cut the sausages at 8cm intervals. Mark the gather of the cracker by rolling a cocktail stick round both ends of the cracker. 3. Arrange crackers in a pile on the cake. (To make marbled crackers roll green and red icing together.)



CRANBERRY AND ALMOND MUFFINS

OVEN 190°C, 375°F, GAS MARK 5
MAKES 12 MUFFINS

INGREDIENTS:
225g (8oz) Soft Baking Flour
2 x 5ml tsp (2tsp) Baking Powder
2 x 5ml tsp (2tsp) Cinnamon
125g (4oz) Butter
50g (2oz) Caster Sugar
1 x 200g jar Tesco Cranberry Sauce
1 Egg
2 x 15ml tsp (2tsp) Milk
75g (3oz) Tesco Blanched Almonds, Roughly Chopped
Icing Sugar for Dusting

METHOD:
1. Sieve the flour, baking powder and cinnamon into a large bowl. 2. Rub in the butter to resemble fine breadcrumbs. Stir in sugar. 3. Mix cranberry sauce, egg and milk until well blended. Stir into flour mixture. Add almonds and mix well. 4. Place large dessert spoons of the mixture into paper cases in a party tin. 5. Bake for 15-20 minutes until firm to the touch and golden brown. 6. Dust with icing sugar. Perfect for Christmas Day breakfast.

