

Cheesy Muffins– Makes 12

7 cherry tomatoes or sun-dried tomatoes
250g self-raising flour
80g grated mature cheese
Handful chopped herbs
200ml natural yoghurt
1 large egg
3 tablespoons olive oil

Pre-heat oven to 190°C Gas Mark 5. Grease 12 hole muffin tin. Cut tomatoes into small pieces. Sieve flour into bowl and add tomatoes, cheese and herbs. Mix yoghurt, egg and oil together in a jug and then add to flour and mix lightly. Spoon into muffin tin and then bake for 20 – 25 minutes.

Shrewsbury Biscuits-Makes 20 – 24 biscuits.

125g butter or margarine
150g caster sugar
1 egg yolk
225g plain flour
grated rind of 1 lemon

Grease two large baking sheets. Cream the fat and sugar until pale and fluffy. Add the egg yolk and beat well. Stir in the flour and lemon rind and mix to a fairly firm dough. Knead lightly and roll out to about 0.5cm (¼”) thickness on a lightly floured surface. Cut into rounds with a 6.5cm (2½”) fluted cutter and put on the baking sheets. Bake at 180°C (350°F) Mark 4 for about 15 minutes until firm and a very light brown colour.

Orange Marmalade Cake

200g unsalted butter
200g granulated sugar
3 eggs
100g wholemeal flour
100g plain flour
2 teaspoons baking powder
3 tablespoons orange juice
150g orange marmalade

Pre-heat oven to 180°C, Gas Mark 4. Line a 900g loaf tin.

Cream butter and sugar together until light and fluffy. Beat in the eggs. Fold in the flour and baking powder, **100g** of the marmalade and the orange juice. Put mix into tin and bake for 50 minutes, covering top with foil for the last 15 minutes. Leave to cool on rack. Heat **50g** marmalade and brush on top of cake.