

Gluten Free Chocolate Brownie Recipe (from Dove Flour)

150g (6oz) cooking chocolate
100g (4oz) butter
200g (8oz) caster sugar
100g (4oz) gluten free self raising flour
3 eggs
Butter/oil for tray

Pre-heat the oven 180°C, Fan 160°C, 350°F, Gas 4.
Oil/butter and line baking tray approx 15 x20 cm (6" x 8").
Break the eggs into the bowl and beat well.
Add sugar and flour to eggs and blend together.
Gently melt together the chocolate and butter then stir into the flour and egg mixture.
Pour the mixture into the prepared baking tray.
Bake in pre-heated oven for 35-35 minutes.
Cut into squares.

Cheese and Bacon Scones (makes 6)

2-3 rashers of bacon
200g self-raising flour
40g cubed salted butter
½ teaspoon mustard powder
½ teaspoon cayenne pepper
60-100g strong grated cheese
100ml milk
Milk for brushing the tops

Pre-heat oven to 200°C / Gas Mark 6. Lightly grease a baking tray.
Chop bacon into small pieces. Cook on a high heat.
Combine flour, mustard powder and cayenne pepper and rub butter into flour. Grate cheese and add to flour mixture along with the bacon.
Bind with enough milk to make a slightly sticky dough (you may not need all the milk). Knead mixture lightly on a lightly floured surface. Roll dough to 2-3cm deep and cut with a 5cm cutter. Place scones on to greased baking tray. Brush tops with milk. Bake for 10-15 minutes.

Coconut Lemon Bars Recipe

Base:	Topping:
170g (6oz) plain flour	55g (2oz) desiccated coconut
110g (4oz) soft butter	140g (5oz) granulated sugar
45g (1½oz) icing sugar	Grated rind and juice of a large lemon
	¼ teaspoon salt
	½ teaspoon baking powder

Base: Mix the flour, butter and icing sugar together until you have a crumbly dough. Press this into a greased tin approx 20 x 20cm (8" x 8"), moulding the sides up a little. Bake in a pre-heated oven 180°C/350°F/Gas Mark 4 for 25 minutes.

Topping: Beat the remaining ingredients together. When the base is a light golden brown pour over the topping and continue to cook until the top is set and a light golden brown (about 20 minutes). Cool and slice into bars.

Spring onion and cheese soda bread (from Sainsbury's)

Ingredients

- 400g plain flour, plus extra to dust
- 1 tsp bicarbonate of soda
- 1 tsp fine sea salt, black pepper
- 1 bunch of spring onions, chopped
- 125g cheese, crumbled or coarsely grated (we used Lancashire)
- 300ml buttermilk (instead of buttermilk, you can use 200g natural yogurt mixed with 100ml milk)
- 1 tbsp milk, to glaze

Preheat the oven to 200°C, fan 180°C, gas 6 and dust a baking tray with flour.

Sift the flour, bicarbonate of soda and salt into a mixing bowl, and add a couple of grindings of black pepper. Stir in most of the spring onions and cheese, keeping a little back for the top of the loaf.

Make a well in the centre and add enough buttermilk to bring together into a clean ball. Add a little extra milk if needed.

Shape into an 18cm round and put on the prepared tray. Mark the loaf into quarters, cutting almost all the way through. Brush with a little milk, then scatter the remaining spring onions and cheese on top. Bake for 35-40 minutes until the loaf is crisp and sounds hollow. Cool for at least 30 minutes on a wire rack before eating.