

Rhubarb & Mango Savoury Muffins

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Makes 12

INGREDIENTS

- 235g plain flour
- 250g grated cheddar cheese
- 2 tsp baking powder
- 2 tsp caster sugar
- 1 tsp salt
- 1 tsp poppy seeds
- 90ml vegetable oil
- 120ml full fat milk
- 1 large egg
- 150g Rhubarb & Mango chutney (I used Annabel's Deliciously British [here](#))

Topping

- 85g grated cheese
- 1 tsp poppy seeds to sprinkle

METHOD

1. Heat the oven to 170 degrees fan and pop 12 muffin cases into a muffin tray
2. In a large bowl combine all the dry ingredients excluding the cheese and mix thoroughly, add the grated cheese and mix again
3. In a smaller bowl combine the oil, milk, egg and chutney

and mix until all combined

4. Pour the wet ingredients into the dry and mix until just combined, do not overwork

5. Spoon evenly between the 12 muffin cases and top with the remaining cheese and poppy seeds

6. Bake on the middle shelf for 20-22mins (check a skewer comes out clean), then remove from the oven to a wire rack

7. These can either be served warm or cold. If not eating straight from being cooked then I highly recommend warming in the microwave for 30 seconds before serving – absolutely delicious!



ENJOY! If you opt for Rhubarb & Mango Savoury Muffins, please do share a picture!

Pomegranate, Pistachio & Dark

Chocolate Scones

Pomegranate, Pistachio & Dark Chocolate Scones

INGREDIENTS

SCONE

- 275g plain flour
- 50g granulated sugar
- 1tsp baking powder
- 85g salted butter, cold and cubed
- 100g dark chocolate chips
- 100g pomegranate seeds
- 50g chopped pistachios
- 150ml soured cream
- 1 large egg
- 1 tsp vanilla extract
- 1 tbsp milk

FILLING

- 150g mascarpone
- 100g full fat cream cheese
- 1 tbsp icing sugar
- $\frac{1}{2}$ tsp vanilla extract

METHOD

1. Heat oven (fan) to 215 degrees and line a baking tray.
2. Using a food processor or fingertips pulse together flour, sugar, baking powder and butter until you have small crumbs.
3. Decant into a large bowl and stir through chocolate chips and pomegranate seeds. Make a well in the centre.

4. In a separate bowl, whisk together the sour cream, egg, and vanilla. Add to the flour mixture, using a fork gently stir, try not to over mix. Bring to a dough ball.

5. Flour your work surface and shape into around 1 inch thick, cut into 8 wedges, separate and put them on your baking tray.

6. Brush with milk and bake for 10-12 mins until golden brown. Once cooked, cool on a wire rack.

7. Whilst cooling, make the filling. Whisk mascarpone, Philadelphia, icing sugar and vanilla extract together in one bowl.

8. Cut the cooled scones in half and spread a generous layer of filling, place the scones back together.



ENJOY! If you opt for Pomegranate, Pistachio & Dark Chocolate Scones, please do share a picture!

Plain scones with clotted cream and blueberry compote

Plain scones with clotted cream and blueberry compote

Makes 10 small – Part of [“Your Perfect Afternoon Tea”](#)

INGREDIENTS

Scone

350g self raising flour

1 tsp baking powder

85g unsalted butter

50g caster sugar

100g milk

75g yoghurt

1tsp vanilla extract

Beaten egg to glaze

Blueberry Compote

300g blueberries

½ lemon zested and juiced

30g golden caster sugar

To Serve

Clotted cream

METHOD

1. Heat your oven to 220 degrees, line a large baking tray
2. Using a food processor (I use a Magimix, but you can use

any and I guarantee they come out perfect every time with absolute minimal effort!) combine the flour, salt, baking powder butter and sugar, pulse until a fine crumb is formed

3. In a jug combine the milk, yoghurt, and vanilla extract

4. Pour the milk mixture into the food processor slowly, pulsing each time until a dough is formed

5. Turn out on to a floured surface and work with your hands a little, add more flour on to the surface if it is too sticky

6. Roll out until about 3-4 cm thick, then use a 5cm cutter to press out your scones

7. Pop on to the baking tray and brush the tops with the beaten egg

8. Bake for 10 mins until they are risen and golden brown on top

9. Remove from oven and cool on a wire rack

10. Whilst they are cooling make the blueberry compote

11. Combine all the ingredients for the compote in a saucepan, cook on a low heat for 15-20 minutes stirring every so often. Remove from the heat and allow to cool before serving (note, this can be made in advance and left in the fridge)

12. To assemble, slice the scones in half, add a dollop of the clotted cream to one half, top with the blueberry compote and pop the top back on

13. This should be displayed on the very top of the cake stand if you are using one



ENJOY! If you opt for Plain scones with clotted cream and blueberry compote, please do share a picture!

Sour Cream Chocolate Chip Scones Filled with Chocolate Mousse

Sour Cream Chocolate Chip Scones Filled with Chocolate Mousse

I've loved my journey of learning to bake, and have been adapting my own recipes for a while now. I've been experimenting and playing around with new flavour combinations and ingredients which at first seem a little different or

unusual. And I love figuring out new ways to make my food pop!

I thought I'd share this one which is certainly a favourite in the Thomas household. Delicious Chocolate Chip Scones filled with an indulgent Chocolate Mousse. You can imagine how much the boys love getting involved in the measuring and mixing, and of course...licking the bowl!

INGREDIENTS

Sour Cream Chocolate Chip Scones

275g plain flour
50g granulated sugar
1 heaped teaspoon of baking powder
1/2 tsp salt
85g unsalted butter
100g milk chocolate chips
150ml sour cream
1 large egg
1tsp vanilla extract
1 tbsp milk

Chocolate Mousse

150g mascarpone
75g milk chocolate
50g Philadelphia
1 tbsp icing sugar
1/2 tsp vanilla extract

METHOD

1. Heat oven (fan) to 215 degrees and line a baking tray.
2. (I use my Magimix for this next bit, but you can use a large bowl and your fingertips). Mix flour, sugar, baking powder and salt in a large bowl. Add cubed, cold butter and mix until you have small crumbs. Add the

chocolate chips and mix. Make a well in the centre.

3. In a separate bowl, whisk together the sour cream, egg and vanilla. Add to the flour mixture, using a fork gently stir, try not to over mix. Bring to a dough ball.
4. Flour your work surface and shape into around 1 inch thick, cut into 8 wedges, separate and put them on your baking tray.
5. Brush with milk and bake for 10-12 mins until golden brown. Once cooked, cool on a wire rack.
6. Whilst cooling, make the chocolate mousse. Melt your chocolate in the microwave slowly, stirring after each 30 second burst. Leave to cool slightly.
7. Whisk mascarpone, Philadelphia, icing sugar and vanilla extract together in one bowl. Add the cooled melted chocolate and whisk until fully combined.
8. Cut the cooled scones in half and spread a generous layer of mousse, place the scones back together. Dust in icing sugar.



ENJOY! If you opt for Sour Cream Chocolate Chip Scones for your next homemade afternoon tea, please do share a picture!