



# CRACKING CHRISTMAS RECIPES

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**White Stuff®**



# CHRISTMAS WREATH BREAD

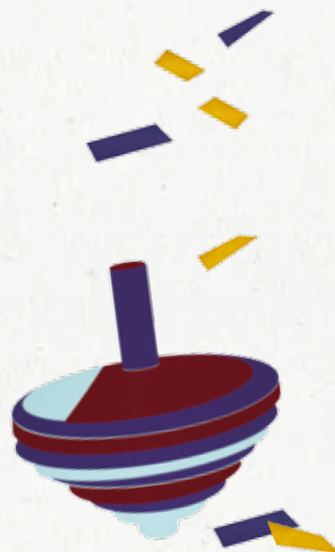
Perfect for eating with cheese in the evening on Christmas Day (even when you know you've eaten enough), this wreath bread tastes like a dream.

## Ingredients

1tsp yeast  
500g strong white flour  
3tbsp sugar  
25g butter  
2tbsp milk powder  
2 and a 1/2 tsp salt  
300ml lukewarm water  
8 sprigs of rosemary  
One egg yolk  
Green pumpkin seeds  
Dried cranberries

## Method

1. Place the flour in a bowl and make a well in the centre. Pour half the water into the centre, add the sugar, salt and yeast and stir the contents of the well together
2. Bring the flour into the well and stir gently. Once it is mixed, add the rest of the water and then mix together until it is thick and heavy to manipulate
3. At this stage, cover your hands with flour and knead the dough, turning it around in the bowl for 5 minutes until it is elastic. Cover with a damp tea towel and leave in a warm room for half an hour. The dough should double in size in this time
4. When the dough is ready, knead it again on a floured surface. Separate the dough into small rolls, no bigger than a golf ball, which you then flatten a little before placing in a circle on greaseproof paper or an extra-non-stick baking tray. Place them close together so that each ball is touching the one next to it, and make two concentric circles that touch
5. Leave in a warm place, covered with a slightly damp tea towel, to prove for 20 minutes, meanwhile heating the oven to 220 degrees. Glaze with the egg, and add the pumpkin seeds in the holly leaf pattern shown in the picture. Place the sprigs of rosemary at regular intervals around the wreath, and scatter with dried cranberries. Bake for 20 minutes or until really warm and rich brown. Eat





# FESTIVE FUDGE

Fudge is easy to make, and divine to eat. Plain fudge is good enough, but add some luxurious flavours and make it a gift that's a treat to eat. We chose passionfruit for one batch and coffee with sultanas for another, because those are our favourite flavours. But you can add anything you like. Put in an old sweet jar with a ribbon and add a festive decoration for the perfect gift.



## Ingredients

900g golden caster sugar  
800ml double cream  
100g butter

## Method

1. Put all the ingredients in a large saucepan and heat, stirring until dissolved

2. Bring the mixture to the boil and allow it to keep bubbling away (for approximately 30 minutes) until a small drop of it, dropped into a glass of cold water, turns into a soft ball

3. At this point remove from the heat and leave to cool for five minutes. Then stir in the preferred flavour. The passionfruit is simple: just scoop the contents of a passionfruit out and stir in. For coffee, add two tablespoons of water to two tablespoons of instant coffee, and stir in

4. Beat the mixture with a wooden spoon, with great enthusiasm, until it is very thick. Pour into a square tin lined with greaseproof paper, and leave to cool in the fridge overnight, before cutting up into squares



# RHUBARB GIN

This is a zingy take on the seasonal favourite, sloe gin. Make in pretty much the same way as you would with sloe gin, and give in a friendly bottle. The redder the stems of rhubarb, the brighter pink your gin.

## Ingredients

8 stems of rhubarb  
A cup of sugar  
Bottle of gin

## Method

1. Chop the rhubarb stalks and place into a large jar, or several jars, so that each is half full. Cover them with sugar, and then fill the jar to the top with gin

2. Shake the jar's contents every few days, and leave in a cool, dark place for six weeks

3. To bottle, shake the jar again, then pour its contents through a sieve. Pour into a sterilised bottle and seal

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## CHRISTMAS BAUBLE CAKE



These popcakes look like baubles and are so fun to decorate too. Just buy some cheap baubles (or dig out the broken ones that you ended up keeping after last Christmas) and pull off the little silver attachment at the top to insert into each cake.

### Ingredients

125g caster sugar  
125g butter  
2 eggs  
125g self-raising flour  
Vanilla extract  
Ready-to-roll sugar icing  
Icing tube decorators

### Method

1. Cream the butter and sugar together, then add the eggs, vanilla extract and flour as you would with a normal sponge cake. Pour into a cake tin lined with greaseproof paper and bake in the oven at 180 degrees until golden brown
2. While the cake is cooling, roll out the icing so that it is thick enough not to rupture when handled
3. Once the cake is cooled, use an ice-cream scoop to scoop out balls of the sponge. You can press more of them together in the scoop to make a neat ball. Place the ball in the centre of the rolled out icing, and gather the icing around over the cake. Gently press the icing together until it is smooth
4. Then decorate the bauble with fun Christmas shapes and swirls. Place the metal bauble decorator at the top, pressing it in gently so that it sticks





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