

# RECIPES FROM A Normal Mum

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September 2015

Burghley Recipes

## **Father Christmas' Frangipane Tart**

Serves 12

Ingredients:

*For the pastry:*

- 250g plain flour, plus extra for dusting
- 50g icing sugar
- 125g cold butter, cut into 1cm cubes
- 1 large egg, beaten

*For the filling:*

- 320g mincemeat (that's just shy of a regular jar - add the rest to ice-cream)

*For the frangipane:*

- 150g butter, softened
- 150g caster sugar
- 3 large eggs (at room temperature)
- 150g ground almonds

*To finish:*

- Icing sugar – about 200g
- The juice of one fresh lemon
- The zest of one tangerine
- Toasted almonds/white chocolate stars or gold edible spray

1. Make the pastry first. Mix together the flour and icing sugar in a large bowl and rub the butter into the flour mixture using clean hands, until you have a breadcrumb-like consistency. Add the egg and use a blunt knife to mix and pull the pastry together. Wrap the pastry in cling film and chill for 20 minutes.
2. Preheat the oven to 180°C/gas mark 4. To make the frangipane, beat together the butter and sugar with a mixer or wooden spoon until light and creamy looking then add the eggs a little bit at a time, beating well after each addition. Fold in the ground almonds and set aside.

3. Roll out your pastry on a floured surface using a floured rolling pin to the thickness of a pound coin. Put both hands under the pastry, palm side up and fingers spread wide, and gently transfer to a 23cm loose bottomed flan tin. Press the pastry into the corners gently, then run the rolling pin over the top of the tin, cutting off any excess. Patch up any tears with the scraps of pastry then spread the mincemeat into the case, levelling with the back of a spoon. Spoon the frangipane over the top, starting with the edges, then bake for 35–40 minutes in the middle of the oven until the frangipane is brown and the pastry is crisp.
4. Leave to cool on a wire rack whilst it is still in the flan tin. Once cool, remove from the tin and mix together the lemon juice, icing sugar and tangerine zest to a thick but pipeable consistency and drizzle over the top either with a spoon or using a piping bag.
5. You could decorate with toasted flaked almonds, white chocolate stars or even some gold edible spray; it is Christmas after all!

NB: Don't forget to bake any scraps of pastry and dust with a little icing sugar and cinnamon as a chef's perk!

### **Lemon cupcakes with curd centres and snowman meringue toppers**

Makes 12

Ingredients:

*For the cakes:*

- 3 large eggs at room temperature
- 150g self-raising flour
- 150g castor sugar
- 150g softened butter or margarine
- 2 tbsp milk
- Zest of one lemon
- 60g lemon curd

*For the meringue:*

- 1 egg white
- 50g castor sugar

*For the icing and decoration:*

- 360g icing sugar
- Icing writing pen in black
- 12 pretzels
- [6 sweet belts/sweetie laces](#)
- 6 orange jelly beans

1. Preheat the oven to 170°C/Gas 3 and line a 12 hole cupcake tray with paper cases. Beat the 3 eggs, self-raising flour, 150g castor sugar, butter/margarine, milk and lemon zest together until paler than when you started and light and fluffy looking. In a stand mixer about 3 minutes, with a handheld mixer 4 -5 minutes and by hand maybe 7 - 8 depending on how fast you work.

2. Spoon evenly into the cases making sure you don't let the mixture go any further than two thirds of the way up as you need to allow space for the snowy icing. (If there's any mixture left over just make some more). Bake for 15 - 20 minutes until a skewer comes out of the middle cupcakes clean and they are lightly golden on the top. Remove from the tin to a wire rack to cool.
3. Make the meringue by turning your oven to 160°C/Gas 2 and then whisking the extra egg white to stiff peaks. Add the 50g castor sugar 1 tsp at a time, whisking for about 30 seconds between each addition. Then pop into a piping bag once it's all combined and pipe 12 bodies and 12 heads onto a tray lined with greaseproof paper, stuck to the tray with a tiny dab of meringue left in the bowl. Don't pipe too big as meringue expands in the oven. (About 2cm width for the heads and 2.5 for the bodies). Use your finger to squash any peaks left as you pipe or you snowmen will have pointy heads. Pop into the oven and then immediately turn it down to 100°C/Gas 1/4 for about 20 minutes. Have a prod to see if they are dried on the outside. Once they are, turn the oven off and leave to cool in the oven for about an hour.
4. In the meantime use an apple corer to remove a little cake from the centre of each cupcake. Don't drill all the way to the bottom. Then spoon 1 tsp of lemon curd into the now cooled and cored cupcakes then pop about one third of the cake you took out onto the top to form a plug. Whilst the meringue's baking snap the pretzels up to make the arms for your snowmen. Also cut the orange jelly babies into quarters to make carrot noses. Make scarves by cutting the sweet belts in half lengthways and then in half widthways, but you could also plait sweetie laces too.
5. When the meringues are cool set up your decorating table - make your white snowy icing using the icing sugar mixed to a thick paste with a little boiling water. Poke pretzel arms into the body of the meringue snowman, draw two buttons onto his chest with the icing pen, then flood the cupcake with snowy icing and pop the body of the snowman on the top. Make the head by drawing two eyes and a mouth with the icing pen and adding the jelly bean nose which should stick well without anything as the inside of jelly beans are sticky. Drape the scarf around the neck then use a little of the snowy icing to stick the head on. Repeat until all the snowmen are complete.