

# Apricot and Thyme Puff Pastry Cumberland Sausage Rolls



To make these delicious sausage rolls, preheat your oven to gas mark 5. Beat the egg with salt and pepper. Unwrap the pastry and cut into 10 even strips.

Brush the pastry strips with the beaten egg.

In a large bowl, place the cumberland sausages, diced onion, chopped dried apricots, thyme, nutmeg and season with salt and pepper.

Use your hands to mix everything together until thoroughly combined.

Divide the sausage mixture into 20 pieces and roll into little sausages.

Place 1 roll on each strip and roll up into sausage rolls.

Brush with the egg wash and place on lined baking trays.

Cut each of the remaining 5 sprigs of thyme into 4 and place on top of the rolls.

Bake in the oven for 18-20 minutes until the pastry is puffed and golden and the sausage meat is completely cooked through.

Leave to cool then serve.

## What will you need?

Roll ready made puff pastry

6 cumberland sausages

100g dried apricots

75g onion

15 sprigs fresh thyme-Save 5 sprigs

1 tsp grated nutmeg

1/2 tsp each salt and pepper

1 large egg beaten

# Golden Cupcakes with Vanilla Bean Buttercream, Jubilee Sprinkles and Mini Union Jack Flags



To make these delicious cupcakes, preheat your oven to gas mark 4.

Line 2 x 12 hole muffin tin with 20 muffin cases.

Using an electric whisk, whisk together the butter and sugar for 2-3 minutes until light and fluffy.

Beat in the eggs one at a time, then add the vanilla bean paste and stir well.

Add the flour and baking powder to the egg mixture and beat well to combine.

Divide the mixture evenly between the muffin cases and bake for 20 minutes until they spring back when touched and a skewer inserted comes out clean.

Cool in the muffin tins for 5 minutes, then transfer to a cooling rack to cool completely.

To make the buttercream, beat the butter until soft and creamy then stir in the vanilla bean paste.

Gradually sift and beat in the icing sugar.

Place the buttercream in a piping bag fitted with a swirl nozzle.

Pipe pipettes of icing on each cupcake, then sprinkle the sprinkles on top of each and top with a mini flag before

## What will you need?

### Cupcakes

285g butter

285g self raising flour

285g caster sugar

5 eggs

2 tsp vanilla bean paste

2 tsp baking powder

### Buttercream

150g butter

500g icing sugar

2 tsp vanilla bean paste

### Decorations

1 tube red, white and blue sprinkles

20 mini Union Jack flag cupcake toppers

# Chocolate Victoria Sponge with Lemon Curd and Vanilla Bean Buttercream



Preheat your oven to gas mark 4. Grease and line two 20cm sandwich tins. Rub a little butter around the inside of the tins until the sides and base are lightly coated. Sprinkle in some flour and coat well. Line the bottom of the tins with a circle of baking paper.

Using an electric whisk, whisk together the butter and sugar for 2-3 minutes until light and fluffy. Beat in the eggs one at a time, then add the vanilla bean paste and stir well. Add the flour, cocoa powder and baking powder to the egg mixture and beat well to combine. Divide the mixture evenly between the tins. Cook the cakes one at a time on the middle shelf of the oven and bake for 20-25 minutes. Check them after 20 minutes.

To check if the cakes are cooked insert a skewer into the middle of the cakes and it should be clean. Remove them from the oven and set aside to cool in the tins for 5 minutes. Then run a palette or rounded butter knife around the inside edge of the tin and carefully turn the cakes out onto a cooling rack. Set aside to cool completely.

For the buttercream, beat the butter and vanilla bean paste in a large bowl until soft. Sift in the icing sugar and beat well until smooth. Spoon the buttercream into a piping bag fitted with a plain nozzle. To assemble, choose the sponge with the best top, then put the other cake top down onto a serving plate. Spread the lemon curd in the bottom sponge. Then pipe the buttercream on top of the lemon curd. Place the top sponge on top and pipe pipettes to cover the top of the cake. Sprinkle over the grated lemon zest to serve.

*What will you need?*

## Sponge

285g butter  
285g caster sugar  
285g self raising flour  
5 large eggs  
2 tsp baking powder  
4 tbsp cocoa powder

## Buttercream

150g butter  
500g icing sugar  
4 tsp vanilla bean paste  
200g good quality lemon curd  
1 large lemon zested