Three great recipes from our recent holiday activities

Amazing Apricot Curd

Makes just under 1 lb

110g Caster Sugar or Molasses
85g Dried Apricots
25g Butter
1 Egg
½ Lemon

Soak the apricots overnight. Drain thoroughly and simmer in a heavy-based pan until tender. Puree them with hand-blender or mash them with a wooden spoon. Add the sugar and butter with the grated rind and juice of the lemon. Cook on a low heat until the sugar has dissolved. Remove the pan from the heat and quickly blend in the beaten egg. Return to the heat and cook the curd until it becomes thick enough to coat the back of a spoon. Put curd in a jar. Keep your curd in the fridge where it will last for 1 month.

Creative Crunch Bars

Makes about 14

225g Oats
75g Brown Sugar
2tbsp Treacle
2tbsp Honey
100g Butter
1tspn Your favourite spice

Grease a baking tin. Place oats and your chosen spice in a bowl. Melt the butter, sugar, syrup and honey in a pan and pour over oats. Mix in really well. Press the mixture into the tin and press down well. Place in an oven at Gas 4 or 180c for 20 – 25 minutes or until golden brown. Slice the bars while still warm in the tin and remove and cool on a wire rack.
You can melt chocolate and pour over your bars or mix in choc chips or raisins and nuts before cooking to make the recipe unique to you.

Spicy Oat Biscuits
(bug bites!)

100 grams plain flour
100 grams rolled oats
½ teaspoon salt
½ teaspoon mixed spice
50 grams caster sugar
65 grams margarine
1 egg, beaten
2-3 tablespoons milk

1. Sift flour and salt into a mixing bowl.
2. Mix in the oats and the sugar.
3. Cut the margarine into the mixture and rub in with your fingertips to a breadcrumb consistency.
4. Bind the mixture with the beaten egg, adding a LITTLE milk as necessary in order to make stiff dough.
5. Roll out dough onto a floured surface, carefully cut out your critter shapes with a rounded knife.
6. Remember to use all the scraps of dough in order to make more biscuits!
7. Place on a piece of greaseproof paper, write your name alongside in pencil.
8. Place on a baking tray and bake for 180c/350f, gas mark 4 for approx 15 minutes or until golden brown.
9. Place on a cooling tray. Mix up icing sugar, food colouring and a LITTLE water. Once cooled decorate your critters.
10. EAT!!!!