

LAMLASH CHURCH
RECIPES

People travel island wide and beyond
to enjoy the fantastic home baking
on offer at Lamlash Church
Coffee Mornings.

The serving table creaks, laden with
scones, cakes and meringues.
It's certainly a sight to behold!

A main Church fundraiser, all our
brilliant bakers work really hard
to produce delicious baking for
everyone to enjoy.

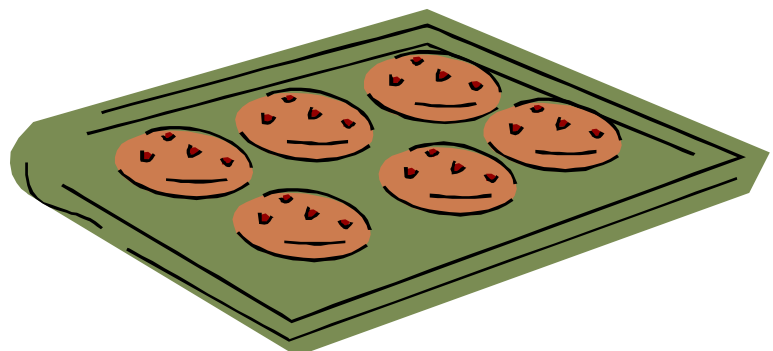
The monthly Wednesday Coffee
Mornings normally switch to weekly
during May - September but
in 2020 this has all stopped.

In previous years, Christian Aid,
Erskine, Messy Church, Music Matters
and Mary's Meals have all benefitted
from the proceeds of a busy Lamlash
Summer Coffee Morning.

As we find ourselves unable to gather
for that blether, cuppa and cake,
here are just a few of the tried and
tested recipes used over the years for
you to try at home.

With thanks to our lovely bakers for
so generously sharing their secrets.

Enjoy!



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Egg Sponge

Mary Mackenzie



Ingredients:

4 Eggs – 3 eggs and yolk of the 4th
3 ½ oz Caster Sugar
3 ½ oz Plain Flour
½ oz Cornflour
Jam
Double Cream

Method:

Beat together the eggs and caster sugar until creamy.
Sift the flour and cornflour and fold into the mixture.
Grease and line 2 x 7" sandwich tins.
Bake at 175°C until ready – approx. 20 mins

Meringues

Isabelle McClure



Ingredients:

4 Egg Whites
12 oz Caster Sugar
¼ teasp Baking Powder

Method:

Place ingredients in mixing bowl and whisk (use mixer) until stiff peaks form. Spoon mixture into a piping bag and pipe onto baking tray.

Bake at 120°C for 3hrs. (Minimum 2hrs, until meringues have dried out.)

Dry meringues keep well in an airtight tin.

Fruit Scones

Vivienne Haigh – Vivienne's super scones fly off the baking stall every week!



Ingredients:

450 g Self Raising Flour
2 level tsp Baking Powder
100 g Butter or Margarine
100 g Caster Sugar
100 g Glacé Cherries or Sultanas
1 Egg (beaten)
½ pint Milk

Method:

Rub fat into flour, baking powder and sugar
Add halved Cherries or Sultanas
Mix together egg and Milk and add enough to pull the mixture together to a soft dough
Knead lightly and roll out to 2cm on a floured surface
Glaze top with egg/milk
Bake on lightly greased tray at 225°C/Gas 7 for 10 -15 mins

Cheese Scones

Vivienne Haigh



Ingredients:

450 g Self Raising Flour
2 level tsp Baking Powder
100 g Butter or Margarine
100 g Cheese (finely grated hard cheese e.g. Cheddar)
1 Egg (beaten)
½ pint Milk

Method

Rub fat into flour and baking powder
Add the grated cheese
Mix together egg and Milk and add enough to pull the mixture together to a soft dough
Knead lightly and roll out to 2cm on a floured surface
Glaze top with egg/milk
Bake on lightly greased tray at 225°C/Gas 7 for 10 -15 mins

Almond Slices

Maureen Pattison



Ingredients:

2 level tbsps Raspberry or Apricot jam
4 oz Caster Sugar
4 oz Sifted Icing Sugar
6 oz Ground Almonds
1 (standard) Egg
1 (standard) Egg white
½ tsp Almond Essence
1 oz Blanched and split Almonds
Shortcrust pastry for base

Method:

Roll out pastry and transfer to a Swiss Roll tin (11 ½ - 7 ½ ins approx).

Cover base with jam. Combine sugars and almonds. Mix to a paste with whole egg and white of egg. Cover jam with mixture spreading it out evenly. Decorate with split almonds. Bake just above centre of oven at 200°C (400°F) for about 25 mins. Cool then cut into slices.

Robert's Empire Biscuits

Robert Marr – "Enjoy!"



Ingredients:

250g Butter
125g Icing Sugar
125g Cornflour
250g Plain Flour
2 drops Lemon or Vanilla Essence (optional)
Strawberry Jam
Glacé Cherries halved

Method:

Creaming Method. Whisk butter until soft (with essence if using). Add rest of the ingredients a little at a time until a smooth paste is achieved. Roll out to desired thickness. Cut with round cutter. Place on greased baking tray. Pierce top of biscuits with fork. Bake in preheated oven at 180°C fan for 10-12 minutes. Cool. Sandwich the biscuits into twos with jam. Coat the tops with water icing, finish with half a cherry.

Sultana Loaf

Dorothy Boyle – “A fail safe loaf - easy and tasty!”

Ingredients:

1 carton Muller Yoghurt (choose flavour)
3 cartons Self Raising Flour
2 cartons Caster sugar
2 cartons Sultanas
2 large Eggs
5 ozs Margarine



Method

Mix all dry ingredients together, add the yoghurt and eggs.
Melt the margarine in a pot then add to the other ingredients and mix well.
Line loaf tin with greaseproof paper and bake at 150° C for 1 hour and 10 minutes.

Julia's Lemon Drizzle

Julia le Masurier – “An easy recipe which can't go wrong!”

Ingredients:

8 oz Softened Butter
8 oz Caster Sugar
10 oz Self Raising Flour
2 level tsp. Baking Powder
4 (large) Eggs
4 tpls. Milk
6 oz Granulated Sugar
2 Lemons (finely grated rind for cake mix
+ juice for topping)

Method

Put butter, caster sugar, flour, baking powder, lemon rind, eggs and milk into a bowl. Beat well until blended. Bake in greased and lined 12 x 9” tin at 160°C/140°F until cake is firm and comes away from sides of tin. Leave to cool on wire tray. Mix granulated sugar and lemon juice and spoon over cake while still warm.



Raisin Cake

Patricia Trewby – A family favourite and great for picnics



Ingredients:

170 g	Raisins
220 g	Sugar
80 g	Butter
225 ml	Water
1 tsp.	Cinnamon
1 tsp.	Ground Cloves
½ tsp.	Grated Nutmeg
260 g	Plain Flour
¾ tsp.	Baking Powder
½ tsp.	Baking Soda
Pinch	Salt
1 tsp.	Vanilla Extract

Method:

Combine the raisins, sugar, butter, water, cinnamon, cloves, nutmeg in a saucepan and boil for 5 minutes (with the lid on).

Leave to cool.

Sift together the flour, baking powder, soda and salt.

Add to the cooled mixture along with the vanilla extract and stir to combine.

Grease and line a baking tray 30 x 20 cm

Bake at 180°C/350°F for approx. 25 minutes

Cut into squares when cool.

Banana Muffins

Beverley Millar – "Lockdown Muffins"



Ingredients:

70 g	Unsalted Butter (melted and cooled slightly)
190 g	All Purpose Flour
50 g	Packed Brown Sugar
1 tsp	Baking Powder
1 tsp	Baking Soda
¼ tsp	Sea Salt
3	Ripe Bananas (mashed with a fork)
1 large	Egg
½ tsp	Vanilla Extract
130 g	Chocolate Chips (mini or regular size)

Method:

Whisk flour, brown sugar, baking powder, baking soda and salt

in a large bowl.

In another bowl, whisk the melted butter, mashed banana, egg and vanilla until blended.

Add the banana mixture to the dry ingredients using a fork to combine. Do not over mix.

Stir in chocolate chips.

Line muffin cups with cases. Bake at 176°C/350°F for 20 - 25 mins

Rhubarb Muffins

Beverley Millar – "Lockdown Muffins"



Ingredients:

300 g	Rhubarb (chopped)
3 tbs	Golden Caster Sugar (to sweeten rhubarb)
300 g	Plain Flour
1 tsp	Baking Powder
100 g	Golden Caster Sugar
1 tsp	Cinnamon
2	Eggs (beaten)
200 ml	Milk
100 g	Butter (melted and cooled)
	Demerara Sugar to decorate

Method:

Bake the rhubarb for about 10 mins until just tender.

Drain really well and cool on kitchen towel.

In a large bowl, mix flour, baking powder, sugar and cinnamon.

In a separate bowl, combine the eggs, milk and melted butter.

Stir the wet ingredients into the dry ones along with the rhubarb (don't overmix it should be a bit lumpy).

Line muffin tin with paper cases. Divide mixture between the muffin cases, sprinkle the top with demerara sugar.

Bake at 200°C/180° Fan/Gas 6 for 25 – 30 mins until risen and golden.

Viennese Biscuits

Isabelle McClure – with thanks to Isabelle and Fiona for sharing these recipes which have been in their family for many years!



Ingredients:

4 oz Plain Flour
3 oz Cornflour
1 oz Custard Powder
6 oz Margarine
2 oz Icing Sugar
Chocolate for dipping

Method:

Cream together margarine and icing sugar then add in dry ingredients. Put mixture in a piping bag and pipe into fingers on a baking tray. Bake for 10-15mins at 180°C.
When cool, use butter icing to stick two fingers together. Then dip each end into melted chocolate.

Granny Hall's Macaroons

Isabelle McClure

Ingredients:

8 oz Short Crust Pastry
2 Egg Whites
1 cup Caster Sugar
1 ½ cups Desiccated Coconut
Jam

Method

Pre heat oven 180° – 190°C.

Line pastry/cupcake/muffin tins with Pastry. Place tsp of Jam in each Pastry cup. Whisk eggs whites until stiff, then fold in sugar and coconut. Spoon meringue mixture into pastry cups.

Bake for about 15 mins.



Carrot Cake Traybake

Isabelle McClure



Ingredients:

Sponge

150 g	Soft dark brown sugar
150 g	Golden caster sugar
300 ml	Sunflower oil
3 (med.)	Eggs
1 tsp	Bicarbonate of soda
1 tsp	Baking powder
1 tsp	Ground cinnamon
½ tsp	Ground ginger
½ tsp	Salt
300 g	Carrots, grated
100 g	Walnuts, chopped (optional)

Icing

100 g	Full fat cream cheese
30 g	Unsalted butter, softened
200 g	Icing sugar
100 g	Caster sugar

Method:

In a large bowl, whisk the sugars, oil and eggs together until smooth. Slowly add the flour, bicarbonate of soda, baking powder, cinnamon, ginger and salt, and continue to beat until well mixed.

Stir in the grated carrots and chopped walnuts (if using) Pour into a lined 11" x 8" tin and bake at 170°C for 35-40 minutes or until golden brown and a skewer inserted comes out clean.

Allow to cool in the tin for 20 minutes, then cool fully on a wire rack before icing.

To make the icing, use an electric whisk to blend the cream cheese and butter together. Add the icing sugar in a few separate additions until it is all combined, then whisk on high speed for 5 minutes until the mixture is thick, pale and light.

Spread the icing over sponge and slice into squares.