

APRICOT AND NUT CRUNCHIES

These are delicious and you can alter the ingredients to suit your taste. For example instead of apricots you could make date and walnut crunchies.

Serves 24

4oz (110g) ready-to-eat dried apricots, snipped
4oz (110g) butter
3oz (75g) Demerara sugar
1 dessertspoon golden syrup or runny honey or even black treacle if you like
liquorice tasting crunchy
4oz (100g) self-raising flour
1 heaped teaspoon ground mixed spice (optional)

4oz (110g) porridge oats or muesli

For the topping:

1oz (25g) ready-to-eat dried apricots, snipped
½oz (15g) pecan nuts or chopped walnuts

You will also need:

2 solid baking sheets, lightly greased
Pre-heat oven to 170°C/325°F or Gas 3

Cut the apricots (if you are using dates, take out the stones) and cut them into small pieces with scissors. Now put the butter and sugar into a small saucepan and add the syrup, honey or treacle. Next place the saucepan on a gentle heat and allow the sugar, butter and syrup to dissolve.

Meanwhile, sift the flour, salt and the mixed spice into a bowl.

and then add the porridge oats and snipped apricots or dates.

When the butter, sugar and syrup is melted blend with the dry ingredients.

Mix and bring everything together to form a dough and create small balls.

Place them on a worktop and press gently to flatten them. Cut into rounds 2 ½ inches (6cm) in diameter, then, scatter the snipped apricots and chopped pecans on top and press these gently in.

Then, using a palette knife, transfer half the biscuits on to a greased baking sheet and bake on the middle shelf of the preheated oven for 15 minutes.

While they cook, prepare the second batch of biscuits and place these on your other baking sheet. When the biscuits are ready, leave them to cool on the baking sheet for 10 minutes and then transfer them on to a wire tray to finish cooling.

The final stage....

Cover the cooled cakes with white icing (either Royal or butter icing) and decorate with cherries and/or iced flowers or sugar strands. Alternatively add 2 tablespoons of good quality cocoa powder to your cake mix and add cocoa powder to your icing and decorate with little pieces of Cadbury's flake and chocolate sugar strands or a dusting of Cadbury's Chocolate Powder.

Of course you don't have to use Cadbury's powder as there are plenty of good quality cocoa and chocolate powders on the market such as Green and Blacks, but there is something about a Cadbury's flake on a cake that makes that cake irresistible.



Depending on how many guests you have invited, a Victoria Sandwich might also be served on a separate plate, and for extra indulgence slices could be served with crème fraiche or double cream.