

March 2016

# Marvellous March...

Hello March! isn't it lovely to be out of winter and into spring! Here are some recipes for you to whipping up!

## Hot Cross Buns

500g strong white bread flour

½ tsp salt

2 heaped tsp mixed spice

50g caster sugar

50g butter, chopped into cubes

200g mixed dried fruits

7g sachet easy-blend dried yeast

200ml milk

2 eggs

3 tbsp plain flour



Tip the flour into a bowl and stir in the salt, mixed spice and sugar.

Rub in the butter with your fingertips. Stir in the dried fruit, then sprinkle over the yeast and stir in. Gently warm the milk so it is hot, but still cool enough to put your finger in for a couple of seconds. Beat with the eggs, then pour into the dried ingredients.

Using a blunt knife, mix the ingredients to a moist dough, then leave to soak for 5 mins. Take out of the bowl and cut the dough into 8 equal pieces.

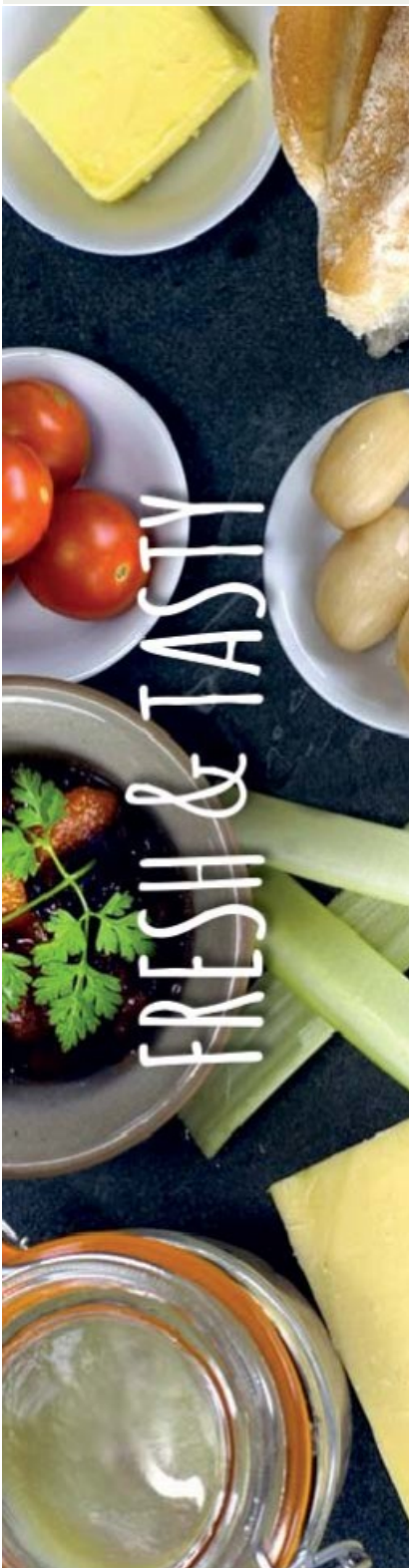
Shape the dough into buns on a floured surface. Space apart on a baking sheet, cover loosely with cling film, then leave in a warm place until half again in size. This will take 45 mins-1 hr 15 mins, depending on how warm the room is.

When the buns are risen, heat oven to 220C/fan 200C/gas 7. Mix the flour with 2 tbsp water to make a paste. Pour into a plastic food bag and make a nick in one of the corners.

Pipe crosses on top of each bun.

Bake for 12-15 mins until risen and golden. Trim the excess cross mixture from the buns, then brush all over with honey or golden syrup.

The buns will keep fresh for a day. After that they are best toasted and



# Festive Golden Five-spice Chicken

Release your inner Nigella or Jamie this Easter and whip up this little beauty!  
Perfect for all your friends and family to marvel at your culinary finesse.

Prep Time: 20 Mins

For the base

200 g digestive biscuits, crushed into very fine crumbs

100 g unsalted butter, melted

For the topping

300 g full fat cream cheese

200 g mascarpone

4 tbsp icing sugar

100 ml double cream

2 tsp vanilla extract

4 large Creme eggs



Line a 20cm springform cake tin with a circle of baking parchment. In a mixing bowl, mix the biscuit crumbs with the melted butter until you have a sandy consistency. Tip the crumbs into the tin and press down firmly with the back of a metal spoon until your base is flat. Refrigerate while you make the topping.

For the topping: In a large mixing bowl, using a whisk, beat together the cream cheese, mascarpone and icing sugar until well combined. Add the double cream, along with the

Do let us know what you've been up to via our  
Facebook **Grasmere Garden Village** or Twitter **@grasmeregardens**

Until next time!

