

CHEESE BISCUITS

Biscuit pastry: 125g plain flour Half teasp. baking powder 60g butter 1 egg, lightly beaten
60g cheddar cheese, grated 1 teasp. snipped chives 1 teasp. chopped flat leaf parsley
1 tablesp. iced water

Cheese filling: 80g cream cheese, softened 20g butter 1 tablesp. snipped chives
1 tablesp. chopped flat leaf parsley Quarter teasp. lemon pepper 90g cheddar cheese, grated

- Preheat the oven to 190°C/375°F/Gas 5. Line two baking trays with baking paper.
- **To make the biscuit pastry**, sift the flour and baking powder into a large bowl and add the chopped butter. Rub in the butter until the mixture resembles breadcrumbs.
- Make a well in the centre and add the egg, cheese, herbs and iced water. Mix with a flat-bladed knife, using a cutting action, until the mixture comes together in beads. Gather together and lift out onto a floured surface. Press together into a ball.
- Roll the pastry between sheets of baking paper to 3mm thick. Remove the top sheet of paper and cut the pastry into rounds, using a 5 cm cutter. Place the rounds onto the baking trays. Re-roll the remaining pastry and repeat cutting. Bake for about 8 mins. or until lightly browned. Transfer to wire rack to cool
- **To make the filling**, beat the cream cheese and butter in a bowl using electric beaters until light and creamy. Add herbs, pepper and cheese and beat until smooth. Spread half a teasp. of filling on half the biscuits and sandwich together with the remaining biscuits.

DATE AND WALNUT LOAF CAKE

Ingredients: 110g chopped dates 55g soft spread 1 teasp. bicarbonate of soda 225g self raising flour
225ml boiling water 55g chopped walnuts 170g soft light brown sugar 1 egg beaten

Method: 900g (2lb) loaf tin lined. Oven 170°C/ Gas 3/Fan 150°C.

Bake for 60 to 75 minutes depending on oven. Test with a skewer, will come out clean when done.

- Put dates and spread in a basin with boiling water and bicarbonate of soda.
- Mix to make sure spread has melted and dates plumped up. Allow to cool.
- Combine self raising flour, walnuts and sugar then add to cooled basin of dates, spread, water and bicarb.
- Mix well and then add beaten egg. Spoon mixture into prepared tin.
- Bake as per temperature and timings. Leave to cool on a wire rack.

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