

Summer recipe ideas

You might like to try out some of these recipes over the summer, they sound delicious!



Banana ice cream sandwiches:

Ingredients

200g peanut butter (crunchy or smooth is fine)

175g golden caster sugar

75g dark chocolate, chopped into chunks

1 large egg

For the ice cream

3 bananas, peeled, chopped and frozen in advance

2 tbsp double cream

1 tsp vanilla essence

Method

- 1.** Heat oven to 180C/fan 160C/gas 4 and line two large **baking sheets** with baking parchment. Put the peanut butter, sugar, $\frac{1}{4}$ tsp fine table salt and chocolate chunks in a **bow**l and mix well with a wooden spoon. Crack in the egg and mix again until the mixture clumps together and forms a dough.
- 2.** Break off chunks of dough (about the size of a cherry tomato) and arrange them, spaced apart, on the sheets. Press the cookies down with the back of a fork to squash them a little. (The cookies can be frozen for up to two months – to cook from frozen, add an extra 1-2 mins to the cooking time.) Bake for about 12 mins until golden around the edges and paler in the centre. Leave to cool on the trays for 5 mins.
- 3.** Meanwhile, put the bananas, cream and vanilla in a **food processor** and blend until they make a thick ice cream. Scoop into balls with an ice cream scoop, and sandwich between the cookies. Serve immediately.

Chocolate chip muffins:

Ingredients

250g self-raising flour

1 tsp bicarbonate of soda

150g chocolate chips, milk, white, dark or a mix of all three

100g golden caster sugar

2 eggs, lightly beaten

150ml natural yogurt

100g unsalted butter, melted

Method

1. Heat oven to 200C/180C fan/gas 6 and line a 12-hole muffin tin with paper cases. Sift the flour and bicarbonate of soda into a large bowl, then stir in the chocolate chips and sugar. Add the beaten eggs, yogurt and butter, and stir to combine. It doesn't matter if the mixture looks a bit lumpy, it's more important not to overmix or the muffins will turn out tough.

2. Fill the paper cases and bake for 20-25 mins until risen and golden brown. Transfer to a rack to cool – or eat slightly warm. Will keep for three days in an airtight container.

Butterfly buns:

110g butter, softened

110g caster sugar

2 eggs

1 tsp vanilla extract

110g self-raising flour

½ tsp baking powder

1 tbsp milk, plus 2 tbsp if needed, to loosen the buttercream

strawberry jam (optional)

sprinkles (optional)

For the buttercream

300g icing sugar

150g butter, softened

2 tsp vanilla paste

1. Heat the oven to 180C/160C fan/gas 4. Line a cupcake tin with 10 cases. To make the sponge, tip the butter, sugar, eggs, vanilla, flour, baking powder and milk into a large mixing bowl and beat with either a hand whisk or electric mixer until smooth, pale and combined. Divide the batter between the cases and bake for 15 mins until golden brown and a skewer inserted in the middle of a cake comes out clean. Leave on a wire rack to cool.

2. While the cakes are cooling, make the buttercream by beating together the icing sugar, butter and vanilla until pale and fluffy. Mix in the extra milk if the icing feels too stiff.

3. Once the cakes are cool, use a sharp knife to slice off the tops, then cut the tops in half. Pipe or spread the buttercream on top of the cakes, then gently push two semi-circular halves into the buttercream on each cake, doing this at an angle to look like butterfly wings. You can serve the cupcakes at this stage, or decorate them with a little blob of jam in the centre and a scattering of sprinkles, if you like.

Rainbow fruit pizza:

For the pastry

225g (8oz) plain flour, sifted, plus extra for dusting
110g cold unsalted butter, cut into cubes
75g caster sugar
2 large eggs
1 tbsp semi-skimmed milk
1/2 orange, zest only

For the topping

100ml (3 1/2fl oz) whipping cream
100g (3 1/2oz) mascarpone
1 tbsp maple syrup
1/2 orange, finely grated zest and 1 tbsp juice
250g (8oz) strawberries, hulled and quartered
2 kiwi fruit, peeled and sliced
100g (3 1/2oz) blueberries
1 x 300g tin mandarins in juice, drained
100g (3 1/2oz) blackberries

1. Place the flour and butter in a food processor and blitz until it resembles fine breadcrumbs. Or place into a bowl and rub together with your fingertips until it resembles fine breadcrumbs. Kids will love doing this.
2. Add the sugar, one of the eggs, milk and orange zest, and blitz again until it just comes together. If you're not using a food processor, add the sugar, one of the eggs, orange zest and milk and using a knife, mix together, trying not to overwork the dough, until it comes together as a ball.
3. Tip out onto a lightly floured surface and roll into a disc, wrap in cling film and chill for 1 hour.
4. Preheat the oven to gas 6, 200°C, fan 180°C. Roll the pastry out onto a lightly floured surface to the thickness of a pound coin and cut into a rainbow shape that will fit on your baking sheet. Place on the baking sheet lined with non-stick baking paper, prick with a fork all over and chill for 10 minutes, or until firm. Brush with the remaining egg, beaten, and bake for 12-15 minutes, or until lightly golden.
5. Remove from the oven and leave to cool for 5 minutes before transferring to a wire rack to cool completely.
6. Meanwhile, prepare the topping. In a large bowl, whisk the cream to soft peaks. Fold in the mascarpone, maple syrup, orange zest and juice and beat together until smooth.
7. Spread the mixture over the pastry rainbow, leaving a small gap around the edge. Top with the quartered strawberries, mandarins, kiwi fruit, blueberries and blackberries, making rainbow stripes. Kids will love making the topping, spreading it over the top and decorating it. Serve immediately, cut into large pieces.

