



Above: Jam puffs — they can be topped with pastry lids or even a teaspoonful of whipped cream

Jam puffs

Tempting mouthfuls of light-as-air puff pastry and delicious jam that are always popular with children. To make the display even more tempting use different colour jams in the cases

TEA-TIME Makes 12

Overall timing 20 minutes plus thawing

Equipment Baking tray, 2 inch (5cm) fluted pastry cutter

Freezing Not recommended

INGREDIENTS

7½oz	Packet of frozen puff pastry	212g
1	Egg	1
5 tbsp	Jam	5×15ml

METHOD

- 1 Thaw pastry. Preheat the oven to 425F (220C) Gas 7.
- 2 Roll out pastry to ¼ inch (6mm) thickness. Cut into rounds with a pastry cutter. Mark the centres with a small cutter or a bottle lid. Do not cut through.
- 3 Place on a wetted baking tray and brush with beaten egg. Bake for about 10 minutes until well risen and golden.
- 4 Cool on a wire rack. Remove centres and put a heaped teaspoon of jam in each. Use centres of pastry as lids if liked. Serve warm.

Belgian cake

The cake is left unglazed before cooking, then coated with thin icing

TEA-TIME Cuts into 8 pieces

Overall timing 1 hour

Equipment 2 bowls, 7 inch (18cm) sandwich tin

Freezing Do not ice cake, wrap in polythene bag, label and freeze. Freezer life: 6 months. To use: thaw in wrapping for 2 hours at room temperature. Complete Step 5

INGREDIENTS

3oz	Block margarine	75g
4oz	Caster sugar	125g
1	Egg	1
8oz	Self-raising flour	225g
5 tbsp	Jam	5×15ml

Icing

2oz	Icing sugar	50g
1 tbsp	Lemon juice	15ml

METHOD

- 1 Preheat the oven to 350F (180C) Gas 4. Cream together the margarine and sugar in a bowl till light and fluffy, then beat in the egg.
- 2 Add flour and mix to a stiff dough. Press half the dough into base of a greased tin.

- 3 Spread jam over dough. Divide the remaining dough into 8. Roll each piece into a sausage shape and use to make a lattice over the jam.
- 4 Bake for 30 minutes until well risen and golden. Remove from oven and leave in tin till almost cool.
- 5 Remove from tin and place on a serving plate. Mix together sifted icing sugar and lemon juice in a small bowl to give a thin coating consistency.
- 6 Pour over cake while still slightly warm. Leave till cold before serving.

Linzertorte

The Linzertorte is one of the many delectable specialities that abound in Viennese pastry shops

DESSERT

Cuts into 12

Overall timing 50 minutes

Equipment 8 inch (20cm) flan tin, bowl

Freezing Cool completely. Wrap in foil and place in polythene bag. Seal, label and freeze. Freezer life: 1 year. To use: unwrap and thaw at room temperature for 4–6 hours

INGREDIENTS

8oz	Plain flour	225g
½ teaspt	Ground cinnamon	2.5ml
5oz	Butter or block margarine	150g
3oz	Ground almonds	75g
3oz	Caster sugar	75g
½	Lemon	½
2	Egg yolks	2
8oz	Raspberry jam	225g

METHOD

- 1 Sift flour and cinnamon into a large bowl. Rub in butter or margarine until mixture resembles breadcrumbs. Stir in almonds, caster sugar and grated lemon rind.
- 2 Add egg yolks and lemon juice and mix to a soft dough. Knead lightly, place in a polythene bag and chill for 1 hour. Preheat oven to 375F (190C) Gas 5.
- 3 Roll out two-thirds of the pastry on a floured surface to a 10 inch (25cm) diameter circle. Use to line tin but don't trim away excess pastry.
- 4 Spread jam over the flan. Roll out remaining pastry and cut into strips. Arrange in a lattice pattern across the flan. Fold pastry edges in, crimping to make a decorative border.
- 5 Bake for 30–35 minutes. Leave to cool in tin, then remove and place in serving dish. Serve with pouring cream.