

Madeleines with cinnamon

Dainty, pastry-based cakes that originated in the town of Commercy in France. If you don't have shell-shaped madeleine sheets, use round bun trays instead

TEA-TIME Makes 16

Overall timing 50 minutes plus chilling

Equipment 3 bowls, 2 madeleine sheets

Freezing Open freeze at end of Step 6. Remove from trays, foil-wrap, pack in rigid container, cover and label. Freezer life: 1 month. To use: replace in trays then thaw at room temperature for 2 hours. Complete Steps 7 and 8

INGREDIENTS

	Pastry	
6oz	Plain flour	175g
3oz	Butter or margarine	75g
1 tbsp	Caster sugar	15ml
1	Egg yolk	1
	Water to mix	
	Filling	
4oz	Butter or margarine	125g
4oz	Caster sugar	125g
2	Eggs	2
2oz	Ground almonds	50g
$\frac{1}{4}$ teasp	Almond essence	1.25ml
4oz	Self-raising flour	125g
1 teasp	Ground cinnamon	5ml
	Milk to mix	
	Apricot jam	
1 tbsp	Icing sugar	15ml

Below: Madeleines with cinnamon — dredged with a mixture of caster and icing sugar

METHOD

- 1 To make the pastry, sift the flour into a bowl and rub in the fat till the mixture resembles fine breadcrumbs.
- 2 Stir in the sugar and egg yolk and enough water to mix to a soft but not sticky dough. Knead lightly till smooth, then roll out on a floured surface to $\frac{1}{4}$ inch (6mm) thickness. Use to line the madeleine sheets. Trim the edges, cover the sheets and chill for 30 minutes.
- 3 Preheat the oven to 375F (190C) Gas 5.
- 4 To make the filling, cream the fat and all but 1 tbsp (15ml) of the caster sugar till pale and fluffy.
- 5 Lightly beat the eggs with a fork and add, a little at a time, to the creamed mixture, beating well between each addition. Add the almonds and almond essence, and sift in the flour and cinnamon. Fold in with a metal spoon, adding enough milk to give a soft dropping consistency.
- 6 Remove pastry shells from fridge. Put $\frac{1}{2}$ teasp (2.5ml) of jam into each one, then spoon cake mixture into each case.
- 7 Bake in the centre of the oven for 15–20 minutes till the filling is golden and springs back when lightly pressed. Remove from the oven and allow to cool slightly. Remove from the tins and cool on a wire rack.
- 8 Mix the icing sugar and the remaining caster sugar together and sift over the tartlets before serving.

Chestnut cake

Two layers of rich chestnut sponge sandwiched with sweetened cream make up this delectable cake. Sugar sifted over a chocolate coloured coating gives the finishing touch

TEA-TIME

Cuts into 12

Overall timing 2½ hours plus cooling

Equipment 10 inch (25cm) loose-bottom cake tin, 2 bowls, saucepan

Freezing Complete to end of Step 5. Wrap uncut cake in foil, seal, label and freeze. Freezer life: 3 months. To use: thaw at room temperature, then complete Steps 6–8. The finished cake can also be frozen in a rigid container, but this reduces freezer life to 1 month

INGREDIENTS

6	Medium-size eggs	6
9oz	Caster sugar	250g
8oz	Can of unsweetened chestnut purée	227g
3oz	Ground almonds	75g
	Grated rind of 1 lemon	
$\frac{1}{2}$ teasp	Ground cinnamon	2.5ml
	Filling	
$\frac{1}{4}$ pint	Carton of whipping cream	150ml
2 tbsp	Icing sugar	2×15ml
	Icing	
1 tbsp	Cocoa	15ml
8oz	Icing sugar	225g
2 tbsp	Rum	2×15ml
	Warm water to mix	

METHOD

- 1 Preheat the oven to 350F (180C) Gas 4. Grease and base-line the tin.
- 2 Separate the eggs. Whisk yolks and sugar in a bowl till pale and thick. Put bowl over a pan of simmering water and add the chestnut purée a little at a time, whisking well between each addition. Remove from the heat and gently fold in the almonds, lemon rind and cinnamon with a metal spoon.
- 3 Whisk the egg whites till stiff and fold into the mixture with a metal spoon.
- 4 Spoon the mixture into the tin and smooth the surface. Bake in the centre of the oven for about 55 minutes, till centre springs back when lightly pressed.
- 5 Remove from the oven and allow to cool slightly. Remove from the tin and leave to cool on a wire rack.

