

Autumn and Winter Recipes



Contents

Magic Cheese Wands

03

**It's No Yolk Vegan
Shortbread Biscuits**

04

**Warming Jamaican
Ginger Cake**

05

Christmas Brownies

06

Easy-Peasy Mince Pies

07

**Its Crispy Marshmallow
World in the Winter**

08

**Thank you for signing
up to Bake for Sands!**

Our Autumn and Winter Recipes have all your baking inspiration covered, whether you're baking for Halloween, Bonfire night, or Christmas we have collated a selection of recipes for you to try - It's the Yeast we could do!





Magic Cheese Wands

You'll have these Magic Cheese Wands baking in a bibbidi-bobbidi-boo! With only 4 ingredients they are super easy to put together and tailor to your tastes.

What you'll need

- 1 sheet of ready roll puff pastry
- 100g cheddar cheese
- 1 egg
- ½ tsp black pepper

Directions

1. Pre-heat your oven to 195C/175C fan.
2. Roll out your sheet of pastry, add all the cheese grated on to one side, leaving one side plain.
3. Sprinkle your black pepper over the cheese and then fold the plain side of pastry on top of the other side - like a sandwich!
4. Gently press down on your pastry and start to cut in to strips between 1-2cms thick, the thinner you go the crispier the wands will be.
5. With each strip gently pinch both ends and twist 3-4 times, this should give you a nice spiral shaped wand.
6. Beat your egg in a small bowl and spread a little egg wash over each wand.
7. Place your wands in the oven and bake for around 18 minutes.



Top tips

Tailor your filling to you! Add marmite or pesto for a variety of savoury flavours, or why not try chocolate for a special sweet treat!



It's No Yolk Vegan Shortbread Biscuits

These versatile biscuits are easy to make and easy to personalise however you wish! Why not get creative with different shapes and toppings! This recipe will make around 20 cookies depending on the size and shapes you go with.

What you'll need

- 200g Dairy-free Butter
- 1 tsp Vanilla Extract
- 100g Sugar (a powdered sugar will give you a slightly smoother texture but any will do!)
- 300g Plain Flour

Directions

1. Mixed together your sugar, soften butter and vanilla extract, once combined sift in your flour.
2. Leave your dough to chill for around an hour in the fridge.
3. Once cooled pre heat your oven 160°C / 140°C Fan and line a baking tray with non-stick baking paper.
4. Roll out your dough till you have ½-1cm thickness then cut in to whatever shapes you desire, from circles to stars to dinosaurs! The options are endless.
5. Sprinkle the tops of your biscuits with a little extra sugar and pop on to your baking tray.
6. Bake your biscuits for 12-16 minutes, timing will vary depending on your thickness and shape. As soon as the bottoms and edges of your biscuits are turning golden brown, they should be ready.
7. Leave to cool and feel free to decorate or enjoy them as they are!



Top tips

If not baking for vegans you could also swap the vegan butter out for a standard butter.



Warming Jamaican Ginger Cake

If your celebrating the Kings coronation with a street party this recipe is sure to impress the neighbours.

What you'll need

- 150g Butter
- 150g Brown Sugar
- 260g Golden Syrup
- ½ tsp Salt
- 3 tbsp Ginger Wine
- 3 Medium Eggs
- 265g Self-raising Flour
- 6 tsp Ground Ginger
- 75g Ginger
- 150g Crystallised Stem Ginger

Directions

1. Pre-heat the oven to 180°C, fan 160°C. Line a medium sized loaf tin with baking paper or grease with butter.
2. Beat the eggs in a small bowl and pop to one side.
3. In a large mixing bowl combine the butter and sugar until creamed. Mix in the salt, golden syrup, ginger wine and eggs until smooth.
4. Sift in the flour and mix in the ground ginger.
5. Peel and finely chop the fresh ginger then dice the crystallised stem ginger. Fold both ingredients into your mixture.
6. Pour the mixture in to your tin and bake 65-80 minutes, cooking time will vary depending on the size and shape of your tin. To check the cake is cooked, pop a skewer into the centre, once removed it should come out clean, this means the cake is cooked!
7. Leave to cool before serving.

Top tips

If not baking for vegans you could also swap the vegan butter out for a standard butter.



Christmas Brownies

A chocolate brownie goes down well at any event! We have given ours a Christmas twist, but these bakes are so versatile you can tailor for any occasion.

What you'll need

- 100g self-raising flour
- 275g soft butter
- 4 eggs
- 375g caster sugar
- 75g coco powder
- 100g chocolate
- A handful of pretzels
- Red and Green decorating icing tubes
- Icing eyes
- Sprinkles of choice

Directions

1. Pre-heat your oven to 180C/160C fan and line a tray-bake tin with baking paper. We recommend using a 25x25 tin but any tin roughly fitting these measurements will do.
2. In a large mixing bowl combine your flour, butter, eggs, sugar and coco powder.
3. Chop your chocolate into small pieces and add to the mix.
4. Pour your brownie mixture into your tin and bake for 42-46 minutes. Test your brownie is cooked by inserting a skewer in the center, if you can remove with no batter left on the skewer your brownie is ready!
5. Leave to cool and cut your bake in to small or large pieces, its up to you.
6. Decorate half your brownies with the triangles pointing up, these are your Christmas trees. Cover with your green icing and scatter with sprinkles of your choice!
7. The second half of your brownies are to be decorated with the triangle pointing down, these are your reindeers. Pop your red icing on the bottom point for your nose, add on your eyes to the top half and finally split a pretzel in half and use for antlers!

Top tips

If you are not wanting to decorate for Christmas but still want your brownies to be extra special, why not melt some white chocolate or caramel to drizzle on top? – Yummy!



Easy-Peasy Mince Pies

It's the perfect time of year for a mince pie, this Christmas classic will go down well at any bake sale or event over the winter months.

What you'll need

- 500g block short crust pastry
- Plain flour, for dusting
- 250g mincemeat
- Ready to roll royal icing

Directions

1. Heat oven to 220C. Roll the pastry out on a lightly floured surface to 5mm.
2. Stamp out 12 circles about 8cm wide; use the pastry circles to line a 12-hole, non-stick bun tin.
3. Put a small spoonful of mincemeat in each one, but be careful not to put too much, as the suet will melt and bubble out if it has no room to spare.
4. Bake for 15-20 mins until pastry is golden brown.
5. Roll royal icing to 5mm; cut into circles or stars and use these to top your yummy mince pies.

Top tips

For an extra Christmas feel you could serve with a mulled wine!



It's a Crispy Marshmallow World in the Winter

A simple recipe perfect for little helpers over the Christmas holidays. You don't even need to turn the oven on for this one!

What you'll need

- 50g butter
- 170g rice crispies
- 250g marshmallow

Directions

1. Line a tray-bake dish with baking paper.
2. Heat a large pan and melt your butter on a low heat.
3. Keeping on a low heat add in your marshmallows, these should combine with the butter and melt into a gooey consistency.
4. Slowly add in your rice crispies, stirring them into your mix as you go. Keep the pan on a low heat while doing this.
5. Once all combined add your mixture to your tin and evenly distribute using a knife.
6. Pop in the fridge till its set, cut in to squares and enjoy!



Top tips

Display your bakes in the shape of an igloo for a wintery themed showstopper!

Good luck with your baking!



If you would like your recipe to feature in our future resources, please do send them to fundraising@sands.org.uk along with your pictures and contact details.

