

Splendid sponge and nut-cluster cookies

The beauty is in the baking



Garth McColgan

Traditional Sponge Cake

Ingredients

6 Eggs
175g Caster Sugar
150g 'The Pantry' Self Raising Flour
90g melted Butter

150g 'Grandessa' Strawberry, Apricot, or Blackcurrant Jam
200mls Cowbelle Single Cream, softly whipped

Method

Put a saucepan over a low heat with about 2cm of water in the bottom.

Place a bowl containing the eggs and sugar over the saucepan; whisk until the mixture is lukewarm. Once the mix is thick and creamy, remove from the heat and continue to whisk until the mixture falls off the whisk to form ribbons on the surface.

Fold $\frac{1}{3}$ of the sieved flour into the mixture and $\frac{1}{3}$ of the melted butter; repeat twice with the remaining flour and butter. The mixture is now ready for the cake tin.

Grease and flour the cake tin thoroughly. Cut a piece of greaseproof paper to fit the bottom of the tin, grease it with butter and put in place.

Pour the mixture into the cake tin and bake at 170°C for 35 minutes, until it feels springy to the touch and starts coming away from the sides of the tin.

Remove from the oven and turn over onto a wire rack. Allow to cool completely.

Decorating the cake

To split the cake in two, score around the side with a serrated knife; using the score marks as a guide, gently cut through the cake. Smother the bottom half with the jam and whipped cream, then place the other half on top. Sprinkle with icing sugar, or caster sugar.

White Chocolate Macadamia Biscuits

Ingredients

200g Butter, soft
200g Caster Sugar
2 Eggs, lightly beaten
300g Self Raising Flour, sieved

200g White Chocolate, roughly chopped
150g Macadamia and Cranberry Mix, roughly chopped

Method

Whisk butter and sugar in a bowl until the mix is pale and creamy.

Add $\frac{1}{3}$ of the beaten egg and $\frac{1}{3}$ of the flour and fold gently; stir in nuts, chocolate and cranberries.

Fold in the remainder of the egg and flour until you have soft dough.

Cut two pieces of cling-film (45cm long), put the dough in the centre and roll into a sausage shape.

Twist both ends of the cling-film in opposite directions so you have a perfect cylindrical shape (approx. 5cm in diameter).

Chill in the fridge for 1 hour.

Remove dough from the fridge and cut into 1cm thick discs; place on a lightly greased baking tray (3cm apart) and bake at 180°C for 10-12 minutes.

Remove from the oven and cool on a wire rack.

Alternative Biscuits

Substitute white chocolate, macadamia nuts and cranberries with either 200g Moser Roth Milk Orange Chocolate and the zest of one orange, or 100g of 70% Moser Roth Chocolate and 100g of Moser Roth Caramel Chocolate.