



Advent Bake-along

KEEPING TRADITIONS ALIVE

Recipes:

Christmas Pudding (Christ the King)
Cranberry & Ginger Muffins (Advent 1)
Christmas Hermits (Advent 2)
St Lucia Buns (Advent 3)
Italian Snowballs (Advent 4)
Bake-ahead Cinnamon Buns
(Christmas Morning)



THE SHOPPING LIST IS POSTED ON
WALTHAMGROUPCHURCHES.CO.UK



tricky list

WAITROSE, LAKELAND, AMAZON, GOOGLE...

Things to find or order early:

A pudding basin, foil, greaseproof, string
(cheesecloth, if you can be bothered)
crystallised ginger & fresh cranberries
pearl or coarse sugar (Muffins)
Saffron (St Lucia Buns)
Cardamom (St Lucia Buns)
Anise Essence ('Snowballs')
Candied orange, cherries (Hermits)

FOR EACH RECIPE I'LL OFFER SWAPS FOR
THE THINGS YOU CAN'T FIND.



Christmas Pudding

CHRIST THE KING - 22 NOV

You will need:

1 lb raisins
1 lb currants
some dates, prunes, figs
cinnamon, nutmeg, ginger, ground cloves
1 carrot + 1 apple + 1 egg
3/4 lb sugar (all white, or 2:1 white:brown)
3/4 lb Trex or Suet
1 T Treacle + zest of 1 lemon (optional)
8 oz SR Flour + 8 oz Breadcrumbs
stout or brandy or whisky (glug glug glug)



PLUS A PUDDING BASIN, FOIL, GREASEPROOF, STRING & A BIG POT



Cranberry & Ginger Muffins

ADVENT 1

You will need:

1 package fresh cranberries (or frozen)
a big handful of crystalized ginger, chopped
8 oz flour + 5 oz sugar
2 teas. baking powder + 1/2 teas. salt
1 egg + 8 oz milk + 4 oz oil
muffin tin & papers
coarse sugar for the top (optional, but good)



PLUS A PUDDING BASIN, FOIL, GREASEPROOF, STRING & A BIG POT



Mary Stewart's Hermits

ADVENT 2

You will need:

8 oz butter + 2 oz Sour Cream (or Creme Fraiche)

7 oz dark brown sugar (= 1 cup, packed)

3 eggs

2 teas. vanilla + 1/4 teas. salt

2 teas each: cinnamon, nutmeg, cloves or allspice

the fruit is measured by volume: 1 cup = vol. of 8 fl oz

1 cup chopped dates + 1 1/2 cups raisins

1/2 cup currants + 1 cup candied fruit (orange, cherry...)

1 cup pecans or walnuts

19 oz flour + 2 teas baking soda

Stewarts & Bohans have been making these since the 1880s.



St Lucia Buns

ADVENT 3 (ST LUCY'S DAY: 13 DEC.)

You will need:

8 oz milk + 1/4 teas. saffron threads
(crushed seeds of 6- 8 cardamon pods - instead of
or in addition to the saffron)
4 oz butter (room temp.)
19 oz good flour (protein count apx 11%)
1 T instant yeast
1 1/2 oz potato flour or Smash (yes, it'll be OK)
1 1/2 teas salt
3 large eggs
1 teas vanilla essence

FOR LUCY, THE CUSTOM IS TO LIGHT CANDLES & EAT STICKY
BUNS. IS IT ANY WONDER SHE'S BELOVED?



Anise Cookies "snowballs"

ADVENT 4

You will need:

3 eggs + 2 teas. anise essence
4 oz sugar + 4 teas. baking powder
6 oz vegetable oil or melted butter
4 oz milk
17 oz flour

Glaze: 4 oz icing sugar
3-4 T milk + 1 teas anise essence
100s & 1000s

ANICE IS HARD TO FIND. TRY UNCLEEROYS.CO.UK



Cinnamon Buns

FOR CHRISTMAS MORNING

You will need:

14-15 oz good flour (at least 11% protein)

2 teas instant yeast

3/4 oz potato flour or Smash (yes, it's OK)

1/2 oz powdered milk

3 T sugar + 1 1/2 teas salt

2 oz butter (room temperature)

5 1/4 oz warm water + 4 oz warm milk

later:

cinnamon + butter + icing sugar + cream

BAKE AHEAD AND FREEZE OR KEEP WRAPPED FOR 48 HOURS
JUST TAKES MINUTES ON CHRISTMAS MORNING