

Recipes



25 YEARS

Sip Sip Hooray!



Easy Sausage Rolls



by **Sandra Garrad**

Volunteer with The Shakespeare Hospice

Ingredients:

1 x 320g Jus-Rol ready rolled Puff Pastry Sheet
Lashford Sausages (approx. 250g - I use just 4 sausages if they are fairly long)
1 Egg beaten

Makes 20

Method:

- Skin the sausages
- Unroll the pastry sheet and cut in half down the long length
- Lay the skinned sausages down the middle of each half of the pastry sheet

- Moisten one long edge on each sheet. and roll the pastry firmly round the sausages, making sure it is sealed.
- At this point the roll can be chilled for 20/30 mins to make it easier to cut to size.
- Cut the roll into approx. 1½" lengths (or longer if preferred).
- Place on greaseproof paper (or use Bake-o-Glide) on baking tray, with the 'join' underneath.
- Brush with a little beaten egg and make two or three scissor snips in the top of each sausage roll.
- Bake at 190° for approx. 20/25mins.





Raspberry Ripple Blondies



by Becky Fuller
Retail Operations Manager

Ingredients for Raspberry Ripple

100g raspberries
1 tbsp golden caster sugar
1 tsp lemon juice

Ingredients for Cheesecake Swirl

100g full-fat soft cheese
1 tbsp golden caster sugar
1 tbsp plain flour
1 medium egg

Ingredients for the Blondies

175g soft unsalted butter,
plus extra for greasing
200g soft light brown sugar
100g golden caster sugar
150g white chocolate, chopped into small pieces
3 medium eggs
1 tsp vanilla extract
200g plain flour
1/2 tsp baking powder
50g raspberries, plus extra to serve

Method:

- Simmer raspberry ripple ingredients until raspberries burst (8 mins).
 - Sieve, discard seeds, and cool.
 - Grease/line a 20x30cm tin.
 - Preheat oven to 180°C.
 - Mix cheesecake swirl ingredients, set aside.
 - Melt butter and sugar
100g white chocolate; cool 10 mins.
 - Beat in eggs, vanilla, sifted flour, baking powder, and salt.
 - Fold in remaining white chocolate and raspberries.
 - Pour into tin.
 - Spoon cheesecake mix over and swirl with a spoon.
 - Dollop teaspoons of raspberry ripple, swirl to marble.
 - Bake 30-35 mins until edges crisp.
 - Cool, cut into squares.
- Optional: serve with fresh raspberries.

