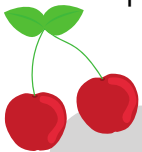


Bake

Marzipan (or Marchpane)

Marzipan sweets were very popular during the Georgian period. They were often served at the end of a meal, or as a sweet treat. Cooks would get creative and sculpt the treats into things like animals, people, castles or fruit, then they were usually put on display as a centrepiece to a dinner party.

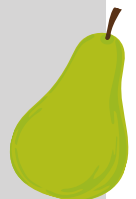


Ingredients

- 50g ground almonds
- 50g icing sugar
- 1 egg white
- 1sp flavouring (rosewater is traditional, but you could use orange or vanilla or none!)
- food colouring



1. Place the almond flour and powdered sugar in a food processor and pulse until combined and any lumps are broken up.
2. Add the egg white and process until a thick dough is formed. It should look like a kneadable dough, so if it's too wet and sticky, add more sugar or almonds
3. Place the dough onto your work surface and knead to make sure all the ingredients are combined.
4. Divide into portions according to the number of colours you want to use.
5. Put on an apron or an old t shirt as this bit can get messy!
6. Add a small amount of the desired food colouring (you can mix a tsp of water to every 6 or so drops of colouring to make it go further) to the marzipan.
7. Knead the marzipan till the colour has mixed through evenly. If you want the colour to be stronger, add a little more colouring.
8. Pinch off smaller pieces of marzipan from your coloured balls and mould into whatever shape you'd like! Fruit, animals, castles... Get creative!



How did you get on? Share your results with us on social media or email learning@bptrust.org.uk



no1royalcrescent
@No1Museum
no1royalcrescent

Bake

Bread and butter pudding

Bread and butter pudding is a very popular baked pudding that supposedly originates from Devon. It was traditionally called 'whitepot' because the ingredients inside the baking pot glistened white with the cream mixture. This Bread and Butter is a modern version of an 18th Century recipe.

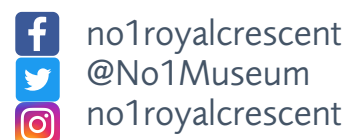
Ingredients

- Slices of Bread
- Unsalted Butter for spreading
- 100g of Currants or Sultanas
- 50g of Sugar
- 900ml of Milk
- 3 Eggs
- Grated Nutmeg
- Orange zest (optional)

1. Preheat the oven to 150C
2. Spread butter over bread slices. Be generous!
3. Arrange bread slices into a lightly buttered baking dish.
4. Sprinkle raisins or currants over.
5. Pour the milk into a saucepan and bring to a boil.
6. Beat the eggs well in a large bowl with the sugar, orange and grated nutmeg.
7. Pour the hot milk over the egg mixture slowly and mix together well (mix quickly and pour slowly to stop the eggs from curdling!).
8. Pour the milk and egg mixture over the dish of bread and butter.
9. Sprinkle the surface with a little more sugar
10. Bake in the preheated oven for 1 hour.
11. Serve while hot!



How did you get on? Share your results with us on social media or email learning@bptrust.org.uk



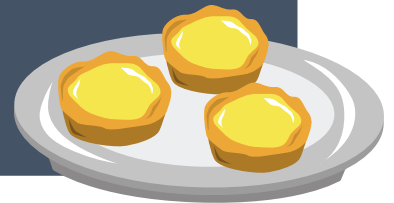
Bake

Jam Tarts

Sweet and savoury pastry tarts have been popular in England for centuries, with the first known recipe dating back to 1440 (nearly 600 years ago!). For a long time sugar was very expensive, so sweet treats were restricted to royalty. But by the Georgian era, West Indian trade and slave labour had made sugar much more affordable, which made jam a very popular filling and spread.

Ingredients

- Pre-made shortcrust pastry
- Fruit jam (your favourite flavour!)



1. Roll out the pastry and cut out 12 circles with a 7.5 cm (3 inch) cutter.
2. Line the 12 holes of a bun tin with the pastry.
3. Place a teaspoon of the jam in each pastry case.
4. Do not overfill or the jam will boil over and make a very sticky mess.
5. Bake at 200 °C for 15 minutes or until the pastry is golden.
6. Cool on a wire rack.

How did you get on? Share your results with us on social media or email learning@bptrust.org.uk



no1royalcrest
@No1Museum
no1royalcrest