

DOG BISCUITS

Ingredients

150g plain flour 1 heaped tsp cornflour 60g butter
1 chicken stock cube 1 tbsp marmite 1 egg
1 tsp milk (optional)

METHOD

Heat oven to 150° /Gas Mark 2 and grease and flour a baking tray.

In a large bowl combine the plain flour, corn flour and margarine and gently work with a knife.

Add the stock cube and rub all the ingredients together until it resembles breadcrumbs. Add egg and marmite, mix with your hands and lightly knead. Add splash of milk if too dry.

Flour surface and roll out to the thickness of a pound coin. Stamp out as many shapes as you can.

Place the biscuits on the tray and pop into the oven, bake for 15 minutes. Place on rack



PUPCAKES

Ingredients

165g self-raising flour
165g finely grated carrots
2 eggs
60ml honey

To Decorate

280g cream cheese
small dog treats

METHOD

Preheat oven to 170° /Gas Mark 3 and spray a mini muffin tin with non stick baking spray.

Beat together all ingredients until well mixed.

Place a tsp of mixture into each muffin cup and once full, tap the tin a couple of times on the work surface to level out the mixture.

Bake for 25 mins then leave to cool completely before removing from the tin.

Whip the cream cheese until smooth and then spread or pipe onto the cupcakes.

Decorate with a tasty doggie treat if you like.



Fun for everyone! Two and four legged alike.

APPENDIX 1 RECIPE IDEAS



Brewing the Perfect Pot of Tea

- Treat your water kindly. Run the tap a little so the water's nicely aerated, and only boil it once to keep the oxygen level up. Oxygen in water helps flavour!
- Keep everything toasty. Tea likes hot water, but a chilly teapot cools things down – so swirl a little boiling water around the empty pot first. For bonus points, use that water to warm the cups too.
- Add tea and water. Add two tea bags to a regular teapot or one tea bag to a mini tea pot. If you're using loose tea, add one tea-spoon per person and one for the pot. Pour the hot water in and stir a bit.
- Wait patiently. Tea needs time to unlock all its flavour, so give it 4-5 minutes to do its thing. This is a perfect time to munch a sneaky biscuit or daydream about holidays.
- Customise your brew. Many like a splash of semi-skimmed or whole milk, but your brew is unique to you – so add milk, sugar, honey, lemon, or nothing at all. Most importantly, enjoy!



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Ayrshire Cancer Support, 5 Dundonald Road, Kilmarnock, Ayrshire, KA1 1BQ

Ayrshire Cancer Support, 22 Wellington Square, Ayr, KA7 1EZ

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Menu for Traditional Afternoon Tea

“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.” - Henry James

Traditional afternoon tea consists of a selection of dainty sandwiches, scones served with clotted cream and preserves, as well as cakes and pastries. Tea grown in India or Ceylon (now known as Sri Lanka) is poured from silver tea pots into bone china cups.

Dainty Sandwich Fillings ideas

- Smoked salmon & cream cheese
- Egg mayonnaise & cress
- Chicken and mayonnaise
- Cucumber & cream cheese
- Cheese & chutney
- Ham & mustard
- Prawn & mayonnaise
- Beef & horseradish
- Tuna & mayonnaise
- Roasted vegetables & cream cheese
- Tomato & basil



Cakes and Pastry ideas

- Macarons
- Fancies
- Chocolate cake
- Rich fruit cake
- Bakewell tart
- Egg custard tart
- Lemon tart



Chai Tea Latte

¾ cup boiling water
 1 chai tea bag
 1 ½ teaspoons honey
 1 tsp white sugar
 ¾ cup milk (heated)
 Cinnamon

Pour boiling water over tea bag in a mug; let steep for 4-6 minutes.
 Remove and discard tea bag.

Stir honey and sugar into tea to dissolve. Stir milk through tea to serve.

Garnish with a cinnamon stick or powder to taste.



Gin MarTEAni (alcoholic)

10 ml sugar syrup
 50 ml gin
 75 ml cold Earl Grey tea
 Cucumber
 Basil

Brew Earl Grey tea & allow to cool.
 Muddle fresh cucumber & basil in a cocktail shaker.
 Add gin, tea and sugar syrup, then shake.
 Strain into a martini glass.
 Garnish with fresh cucumber, basil or lemon slice

Classic Victoria Sponge

Ingredients

200g caster sugar
 200g softened butter
 4 eggs, beaten
 200g self-raising flour
 1 tsp baking powder
 2 tbsp milk

For the filling

100g butter, softened
 140g icing sugar, sifted
 a drop of vanilla extract (optional)
 half a 340g jar good-quality strawberry jam (we used Tiptree Little Scarlet)
 icing sugar, to decorate



Method

Heat oven to 190C/fan 170C/gas 5. Butter two 20cm sandwich tins and line with non-stick baking paper.

In a large bowl, beat all the cake ingredients together until you have a smooth, soft batter.

Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon. Bake for about 20 mins until golden and the cake springs back when pressed.

Turn onto a cooling rack and leave to cool completely.

To make the filling, beat the butter until smooth and creamy, then gradually beat in icing sugar. Beat in vanilla extract if you're using it.

Spread the butter cream over the bottom of one of the sponges. Top it with jam and sandwich the second sponge on top.

Dust with a little icing sugar before serving. Keep in an airtight container and eat within 2 days.