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Opening Extract from...

Cook Now, Eat Later

Recipes That Make Your Life Easier

Written by Mary Berry

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MARY BERRY

COOK NOW EAT LATER

RECIPES THAT MAKE YOUR LIFE EASIER

headline

Mary Berry is well known as the author of more than seventy cookery books with total sales of over 5 million. She has presented a number of television series and is currently a judge on *The Great British Bake Off*. She contributes to radio programmes and cookery magazines, and is loved for her practical and unfussy approach. She gives many demonstrations around the country but when she is at home, she loves to be with her family and tending her garden – her other great passion.

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V MAKES 12 SQUARES

Peppadew and Cheddar Scone Bake

Lovely for a lunch box or with soup or salad. Serve with butter or cream cheese. These can be cut into more than 12 pieces if you want a smaller slice.

COOK NOW EAT LATER

TO PREPARE AHEAD
Bake up to 24 hours in advance. Reheat and refresh in the tin in a moderate oven at 180°C/350°F/Gas 4 for about 10 minutes.

TO FREEZE
Allow the baked scone to cool completely, then pack into a strong polythene bag and freeze for up to 3 months. Thaw at room temperature and reheat and refresh in a moderate oven as above to serve.

TO COOK IN THE AGA
Slide the traybake tin on to the grid shelf on the floor of the Roasting Oven for about 15 minutes or until a perfect golden brown. Slide the plain cold sheet on to the second set of runners and bake for a further 5–10 minutes until firm.

450g (1 lb) self-raising flour
4 teaspoons baking powder
1 teaspoon salt
½teaspoon mustard powder
freshly ground black pepper
100g (4 oz) butter, at room temperature
225g (8 oz) mature Cheddar, grated
100g (4 oz) peppadew bell peppers, drained and finely sliced
2 eggs
milk

Lightly grease a 30 x 23cm (12 x 9 in) traybake tin or roasting tin. Preheat the oven to 220°C/Fan 200°C/Gas 7.

1 Measure the flour, baking powder, salt and mustard powder into a large bowl and add a little black pepper. Add the butter and rub into the flour using the fingertips until the mixture resembles fine breadcrumbs. Stir in the cheese and peppers.

2 Break the eggs into a measuring jug, beat together, and make up to 300ml (½ pint) with milk. Add to the flour mixture, mixing to form a soft dough.

3 Knead the dough quickly and lightly until smooth, then roll out on a lightly floured work surface to an oblong to fit the roasting tin. Mark into 12 squares and brush the top with a little milk.

4 Bake in the preheated oven for about 20 minutes until the scone is well risen and golden. Turn out on to a wire rack to cool. Break apart to serve.

