

Easter Simnel cake By Mary Berry



Simnel cake was traditionally given by servant girls to their mothers when they returned home on Mothering Sunday(γιορτή της μητέρας) and it's now become a classic Easter cake. The almond-paste(=marzipan) balls represent the eleven apostles(not including Judas).

Ingredients

- 100g/3½oz glacé (=με γλάσο) cherries
- 225g/8oz butter, softened, plus extra for greasing
- 225g/8oz light muscovado sugar(=μαύρη ζάχαρη)
- 4 large free-range(ελευθέρας βοσκής) eggs
- 225g/8oz self-raising flour (=αλεύρι που φουσκώνει μόνο του)
- 225g/8oz sultanas(=σουλτανίνα)
- 100g/3½oz currants(=κορινθιακή σταφίδα)
- 50g/2oz chopped candied peel(=ζαχαρωμένη φλούδα)
- 2 lemons, grated(=τριμμένο) zest(=ξύσμα) only
- 2 tsp ground(=αλεσμένος) mixed spice(=ανάμικτα μπαχαρικά)(cinnamon=κανέλα,nutmeg=μοσχοκάρυδο,ginger and cloves=γαρύφαλο or allspice=μπαχάρι)

For the filling and topping(=επικάλυψη)

- 450g/1lb marzipan(=αμυγδαλόπαστα)
- 1–2 tbsp apricot jam, warmed
- beaten free-range egg, for glazing(=γλασάρισμα)

Method

1. Preheat(=προθερμαίνω) the oven to 150C/130C Fan(=ψήσιμο με αέρα)/Gas(=αέριο) 2.
Grease a 20cm/8in deep round cake tin and line(=to cover the inside surface of something, στρώνω με λαδόκολλα) the base and sides with baking parchment.
2. Cut the cherries into quarters, put in a sieve(=σουρωτήρι) and rinse under running water. Drain(=σουρώνω) well then dry thoroughly on kitchen paper.
3. Place the cherries in a bowl with the butter, sugar, eggs, self-raising flour, sultanas, currants, candied peel, lemon zest and mixed spice and beat well until thoroughly mixed. Pour half the mixture into the prepared tin.
4. Take one-third of the marzipan and roll it out to a circle the size of the tin and then place on top of the cake mixture. Spoon(=παίρνω με το κουτάλι) the remaining cake mixture on top and level(=ισιώνω) the surface.
5. Bake in the preheated oven for about 2½ hours, or until well risen, evenly brown and firm to the touch. Cover with aluminium foil(=αλουμινόχαρτο) after 1 hour if the top is browning too quickly. Leave to cool in the tin for 10 minutes then turn out, peel off the paper and finish cooling on a wire rack(=σχάρα).
6. When the cake is cool, brush the top with the apricot jam and roll out half the remaining marzipan to fit the top. Press firmly on the top and crimp(=πιέζω) the edges to decorate. Mark a criss-cross pattern on the marzipan with a sharp knife. Form the remaining marzipan into 11 balls.
7. Brush the marzipan with beaten egg and arrange the marzipan balls around the edge of the cake. Brush the tops of the balls with beaten egg and then carefully place the cake under a hot grill to turn the almond paste(marzipan) golden.

http://www.bbc.co.uk/food/recipes/easter_simnel_cake_82449

Mary Berry's hot cross buns



For this recipe you will need a piping bag(=κορνέ) fitted with a fine 3mm nozzle(=στόμιο), but if you don't have a nozzle you could use a piping bag and snip(=ψαλιδίζω) the end(=άκρη) off.

Ingredients

- 500g/1lb 2oz strong white flour, plus extra for dusting(=πασπαλίζω)
- 75g/2¾oz caster sugar (=ζάχαρη άχνη)
- 2 tsp mixed spice powder
- 1 tsp ground cinnamon
- 1 lemon, finely grated zest only
- 10g/¼oz salt
- 10g/¼oz fast-action dried (=powdered or 'fast-action' dried yeast which is sold in sachets and just sprinkled straight into a bowl of flour) yeast(=μαγιά)
- 40g/1½oz butter
- 300ml/10fl oz milk
- 1 free-range egg, beaten
- 200g/7oz sultanas
- 50g/1¾oz finely chopped mixed candied peel
- oil, for greasing

For the topping

- 75g/2¾oz plain flour

- 2 tbsp [golden syrup](#)(=μελάσα, golden syrup is just water, sugar and citric acid that come together in a way that forms a thick liquid used in baking soda and to sweeten foods), for glazing

Method

1. Put the flour, sugar, spices and lemon zest into a large bowl and mix together. Then add the salt and yeast, placing them on opposite sides of the bowl.
2. Melt the butter in a pan and warm the milk in a separate pan. Add the butter and half the tepid(=χλιαρός) milk to the dry ingredients. Add the egg and use your hands to bring the mixture together, incorporating(=ενσωματώνω) the flour from the edges of the bowl as you go. Gradually add the remaining milk, to form a soft pliable(=εύκαμπτος, ευλύγιστος) dough(=ζύμη) (you may not need all of the milk).
3. Tip(=αναποδογυρίζω) the dough out on to a lightly floured work surface. Knead(ζυμώνω) by hand incorporating the sultanas and mixed peel into the dough. Lightly knead for 10 minutes until silky and elastic and forming a smooth ball. (The kneading can also be done in a food mixer with a dough hook.) Oil a bowl and place the dough in a bowl, cover with cling film(μεμβράνη φαγητού) and leave to rest in a warm place for about 1½ hours or until doubled in size.
4. Turn the risen dough out on to a lightly floured surface. Knock back and knead for a further 5 minutes. Return to the bowl, cover with cling film and leave in a warm place to rise for a further hour, or until doubled in size.
5. Turn the dough out again on to a floured surface and divide into 12 equal pieces, shaping each of these into a ball. Line 1-2 baking trays with paper and place the balls on the tray, placing them fairly close together and flattening them slightly.
6. Slip each baking tray into a large clean polythene bag, making sure the bag doesn't touch the buns. Leave for 40-60 minutes until the buns have doubled in size.
7. Preheat the oven to 220C/200C Fan/Gas 7.
8. For the topping, add the flour to a bowl with 100ml/3½fl oz water. Mix together to make a paste and spoon into the icing bag.
9. When the buns have risen remove the polythene bags and pipe a cross on each bun. Bake for 15-20 minutes until pale golden-brown, turning the baking trays round halfway through if necessary.
10. Melt the golden syrup in a pan and while the buns are still warm, brush the buns with a little syrup to give a nice shine, before setting aside to cool on a wire rack.

Easter garibaldi biscuits by James Martin



These traditional Easter biscuits are packed with currants and spice before being cut into cute Easter shapes.

Ingredients

- 110g/4oz [butter](#), softened at room temperature
- 110g/4oz [caster sugar](#), plus extra for sprinkling
- 1 free-range [egg](#), separated
- 225g/8oz [plain flour](#) (white flour otherwise known as plain or all-purpose flour. It is commonly used for cakes, pastries and biscuits) sieved (=κοσκινισμένο), plus extra for dusting(=πασπαλίζω)
- good pinch mixed spice
- 55g/2oz [currants](#)
- 30g/1oz [candied peel](#)
- 3 tbsp [milk](#)

Method

1. Preheat the oven 170C/150C Fan/Gas 3. Line a baking tray with greaseproof paper.
2. Cream(=χτυπάω μέχρι να ασπρίσει) the butter and sugar together in a bowl until light and fluffy. Beat in the egg yolk (=κρόκος) until well combined.
3. Fold the flour into the mixture, then stir in the mixed spice, currants and candied peel. Stir in enough milk to form a stiff dough.
4. Roll the dough out onto a floured surface and cut out the biscuits with fluted and Easter-shaped cutters. Place onto the baking sheet and bake for 10 minutes.

5. Remove the biscuits from the oven, brush with the egg white(=ασπράδι), sprinkle with sugar and return to the oven for 5–10 minutes, or until pale golden brown.
6. Remove the biscuits from the tray and set aside to cool on a wire rack.

https://www.bbc.co.uk/food/recipes/easterbiscuits_67742/amp

Celebration chocolate cake BY Mary Berry



Ingredients

- 190g/6½oz [self-raising flour](#)
- 150g/5oz [caster sugar](#)
- 2 level tbsp [cocoa powder](#)
- 1 level tsp [bicarbonate of soda](#)
- 1 level tsp [baking powder](#)
- 2 tbsp [golden syrup](#)
- 2 free-range [eggs](#)
- 150ml/¼ pint [sunflower oil](#)
- 150ml/¼ pint [milk](#)

For the icing(=γλάσο)

- 200g/7oz [white chocolate](#)
- 150ml/¼ pint [double cream](#) (=κρέμα γάλακτος)
- 1 x 125g/4½oz tub full-fat [cream cheese](#)

Method

1. Heat the oven to 180C/160C Fan/Gas 4 and grease and line with greased greaseproof paper the bases of two 20cm/8in straight-sided loose bottomed sandwich tins.
2. Sift (=κοσκινίζω) the dry ingredients into a large bowl and make a well in the centre. Add the syrup, eggs, oil and milk, mix with an electric hand whisk and pour into the tins.
3. Bake in the oven for 25-30 minutes, or until the cakes spring (=πετάγομαι) back when lightly pressed with your fingertips. Turn out on a wire rack, remove the paper and leave to cool.
4. For the icing, break the white chocolate into a bowl. Heat the double cream in a pan, until very hot but not boiling and pour the hot cream over the white chocolate to melt it. Stir (=ανακατεύω) until melted and set aside to cool.
5. Spoon the cream cheese into a bowl then gradually add the white chocolate mixture and stir until combined. Set aside to cool a little, until thick enough to ice.
6. Spread half of the icing on one cake, sit the other cake on top and spread the remaining icing on top to give a pretty finish.

Recipe Tips

This is a great recipe to make for and with children. Mary always places a large plate underneath the mixing bowl so that there's no worry that when the child cracks an egg on the side of the bowl most of it doesn't go on the table.

https://www.bbc.co.uk/food/recipes/celebration_18175/amp