

RAISIN TART

66 I like to serve this tart warm, with cream, after a good Sunday lunch, or cold at tea-time. 99

Cost: about 75p. Preparation: 15 min. Cooking: 45 min. Serves 4 to 6

6 oz (175 g) shortcrust pastry

1 oz (25 g) butter

4 oz (100 g) demerara sugar

4 oz (100 g) raisins

1 (size 3) egg

½ tsp (2.5 ml) vanilla essence

Set oven at 400°F, 200°C (Mark 6). Lightly grease a 7-in (18-cm) flan tin. Roll out pastry and use to line tin. Prick base. Bake blind for 20 minutes. Reduce oven temperature to 350°F, 180°C (Mark 4). Melt butter in a small saucepan. Remove from heat and stir in demerara sugar and raisins. Lightly beat egg and stir into mixture together with the vanilla essence. Mix well and pour into flan case. Bake in the oven for 25 minutes or until the filling has set.

Rhubarb sponge pudding

Feeds 4. Takes 60 min.

A light batter poured over chopped rhubarb and sugar bakes itself into a dreamy sponge pudding with a gooey rhubarb base.

70g butter

80g caster sugar

2 eggs

160g self-raising flour, sifted

100ml milk

500g (around 6) rhubarb stalks

80g soft brown sugar

Heat oven to 180C/Gas mark 4. Cream the butter and caster sugar in a bowl until light. Add eggs one at a time, beating well.

Add one-third of the flour, folding lightly, then one-third of the milk, and so on until you have a smooth, light batter.

Cut the rhubarb into 3cm lengths and place in a one-litre buttered pie or baking dish. Scatter with soft brown sugar and pour the batter on top. Bake for 40 minutes or until the topping is spongelike and lightly golden and the rhubarb is cooked. Serve with rich cream.