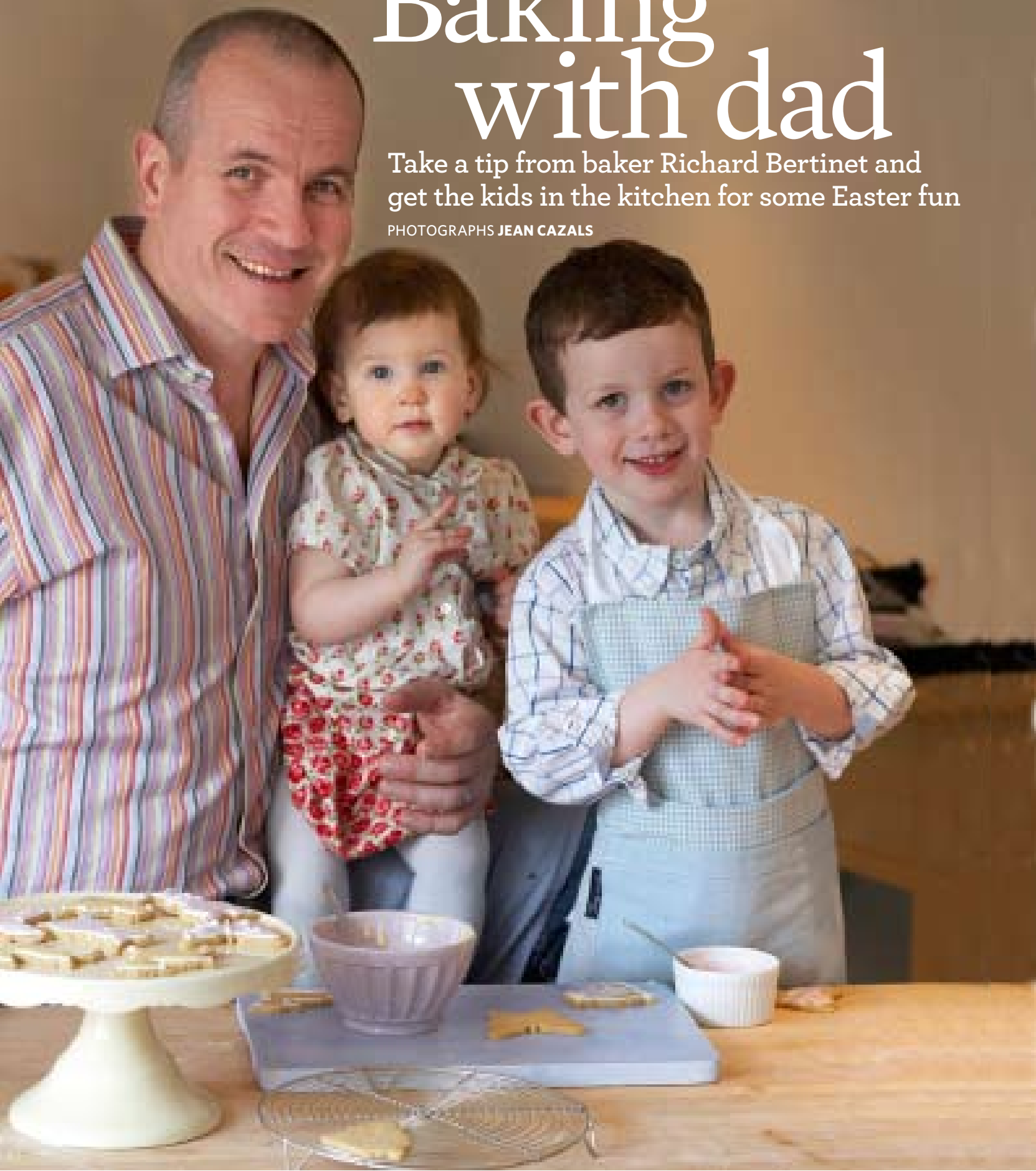


EASTER TREATS

# Baking with dad

Take a tip from baker Richard Bertinet and get the kids in the kitchen for some Easter fun

PHOTOGRAPHS JEAN CAZALS





Easter lemon cake, page 86



**I LOVE EASTER.** It's usually the first time after Christmas we get a chance to spend a few days together as a family and, unlike Christmas, there's none of the extended build-up that makes everyone so frazzled. It's the perfect opportunity to spend some time with the kids, making goodies to enjoy over the weekend and to give to friends and family. Our children, Tom, left, Jack and Lola Maude, love to join in and help bake. Not that we get away from chocolate eggs entirely – there's always the obligatory egg hunt on Sunday morning. Our bakery is busy at this time of year as the shelves look even more lovely than usual laden with some of our Easter favourites – hot cross buns, chocolate-dipped madeleines and pretty iced biscuits...

Originally from Brittany, Richard Bertinet trained as a baker in both Brittany and Paris. After working as a chef in France and then the UK he became a food consultant and developed speciality breads for supermarket chains. In 2004, with a young family, Richard and his wife Jo decided it was time to leave London and head west. He opened his cookery school, the Bertinet Kitchen, in Bath in 2005. The Bertinet kitchen won a gold award at the 2008/2009 South West Tourism Excellence Awards. [www.thebertinetkitchen.com](http://www.thebertinetkitchen.com); 01225 445531

## Easter lemon cake

**Serves 12**

My kids adore this cake. It's fabulously sticky and moreish with a really good zesty lemon kick. Scatter the top with a handful of chocolate mini eggs and tie with a ribbon for a pretty finish to Easter Sunday tea.

**Prep time** 30 minutes plus cooling

**Cook time** 50-55 minutes

**Do ahead** Make the cake up to 3 days ahead and store in an airtight container. Can be frozen before icing

**225g soft butter**

**350g caster sugar**

**350g plain flour**

**3 teaspoons baking powder**

**zest of 2 lemons**

**120ml milk**

**4 large eggs**

**For the syrup**

**juice of 4 lemons**

**6 tablespoons icing sugar, sifted**

**For the decoration**

**6 tablespoons icing sugar**

**a handful of mini chocolate eggs**

**You will also need**

**a 20cm round, deep, loose-bottomed cake tin, base lined with baking parchment**

Preheat the oven to 180°C, fan 160°C, gas 4. In a large bowl, cream the butter and sugar with an electric hand whisk (or in a mixer) until pale and fluffy. Sift in the flour, baking powder and a pinch of salt and mix well. Stir in the lemon zest and then the milk. Then mix in the eggs, one

at a time, until well combined. Tip the mixture into the tin and bake for 50-55 minutes until risen and firm to the touch. Leave to cool in the tin for about an hour.

In a small bowl, make the syrup by blending the lemon juice and icing sugar together. Prick the top of the cake all over with a skewer and pour the syrup evenly over the top so that it sinks into the cake. Leave to cool completely then remove from the tin.

In another bowl, mix the icing sugar with a little water to make a runny icing. Pipe or drizzle over the cake then scatter with the mini eggs.

**Per serving** 477cals; 20g fat (12g saturated fat); 73g carbohydrate; 6g protein; 48g added sugar; 0.7g salt; 1g fibre

## Iced shortbread biscuits

**Makes about 16**

This recipe comes from Sara Stanley, who teaches our cupcakes and cake-making classes. Sara is brilliant at perfect and beautiful icing – I am considerably less dexterous but when we're making these with the children half the fun is being creative and having a go.

**Prep time** 45 minutes

**Cook time** 20 minutes

**Do ahead** Make the biscuits up to 3 days ahead. Store in an airtight container

**150g soft butter**

**75g light muscovado sugar**

**150g plain flour, plus extra for dusting**

**75g cornflour**

**1 medium egg white**

**200g icing sugar, sifted**

**red and yellow food colouring (optional)**

**You will also need**

**2 baking sheets, lightly greased or lined with baking parchment and a 7.5cm round cutter or Easter cutters (available from [www.thebertinetkitchen.com](http://www.thebertinetkitchen.com) and [www.janeasher.com](http://www.janeasher.com))**

**Plus a piping bag and nozzle for the icing (or use a freezer bag and snip off the corner)**

Preheat the oven to 150°C, fan 130°C, gas 2. In an electric mixer or in a large bowl with a wooden spoon, beat together the butter and sugar until pale and fluffy. Scrape the mixture down from the sides frequently to ensure even mixing. Add the flour, cornflour and a pinch of salt and mix until you can form a ball. Roll out on a lightly floured surface to around 4mm thick. Cut out shapes with cutters and reroll the dough as necessary. Only prick the shortbreads with a fork if you're not going to ice them. If you're icing them it's better not to have little dimples; you risk a few bubbles but that's ok.

Using a palette knife or fish slice, put the shortbreads on the baking sheets. Bake for 15-20 minutes or until lightly golden. Cool on a cooling rack before icing.

For the icing, lightly beat the egg white, then gradually add the icing sugar and continue beating (either in a mixer or with an electric hand whisk or wooden spoon) until it forms soft peaks. ▷



Iced shortbread biscuits

To decorate the shortbread, pipe an outline around each biscuit. Then, if using food colouring, divide the remaining icing between two bowls and add a few drops to each. Stir in a little more water to make a runnier 'flooding' consistency. Fill the centre of the biscuits with the runnier icing and leave to set. If you are feeling creative keep some white icing back before you colour it to add details to the shapes once the coloured icing has set. To stop a crust forming on the icing when you're not using it, keep it covered with clingfilm, pressed down so that it's in contact with the icing.

**Note:** this recipe contains raw/partially cooked eggs.

**Per serving** 185cal; 8g fat (5g saturated fat); 30g carbohydrate; 1g protein; 18g added sugar; 0.2g salt; 0.3g fibre

## Chocolate-dipped madeleines

**Makes 12**

Madeleines are a traditional French treat. I make mine with honey and lemon but all French bakers have their own variations.

**Prep time** 15 minutes, plus standing

**Cook time** 20 minutes

**Do ahead** Make the madeleines up to a day ahead; store in an airtight container

**150g plain flour**  
**1 teaspoon baking powder**  
**75g caster sugar**  
**25g clear honey**  
**2 large eggs**  
**100g soft butter**  
**zest of ¼ lemon**  
**100g dark chocolate, broken into pieces**  
**You will also need**  
**a nonstick madeleine tin**  
**(see page 111)**

Sift the flour and baking powder into a large bowl. Add the sugar, honey and eggs and mix until smooth. Leave for 1 hour.

Preheat the oven to 190°C, fan 170°C, gas 5. In a separate bowl, whisk the butter with the lemon zest until light and fluffy; combine with the flour and honey mixture. Spoon into the madeleine tin and bake for 10-12 minutes until golden. Remove from the tin and cool on a baking rack.

Melt the chocolate in a bowl over a pan of simmering water until smooth. Dip the madeleines in to just cover one end, then leave to set on a cooling rack.

**Per serving** 193cal; 10g fat (6g saturated fat); 23g carbohydrate; 3g protein; 9g added sugar; 0.3g salt; 0.6g fibre



Chocolate-dipped madeleines



## Hot cross buns

**Makes 16**

We make these in our Bath bakery at Easter and they always go down a treat. The mixture will also make 2 hot cross bun loaves (use 2 x 2lb/900g loaf tins and bake for 25-30 minutes, covering the tops with tin foil if browning too much).

**Prep time** 45 minutes, plus resting and proving

**Cook time** 20 minutes

**Do ahead** Make the buns up to a day ahead and store in an airtight container

**3 tablespoons mixed spice**  
**75g chopped mixed peel**  
**175g sultanas**  
**250g whole milk**  
**500g strong bread flour, plus a little extra for dusting**  
**60g soft unsalted butter**  
**1 x 7g sachet fast-action dried yeast**  
**40g caster sugar**  
**2 large eggs, at room temperature,**



Hot cross buns

lightly beaten together

**For the egg wash**

**1 large egg**

**For the cross paste**

**50g plain flour**

**a few drops of vegetable oil**

**For the glaze**

**50g caster sugar**

**1-2 teaspoons dark rum (optional)**

**You will also need**

**a large baking tray and a piping bag and nozzle (see page 86)**

Blend together the mixed spice, mixed peel and sultanas in a bowl and set to one side. Warm the milk to body temperature; it should feel neither warm nor cold when you dip your finger in.

Put the flour in a large bowl and rub in the butter with your fingertips. Stir in the yeast, sugar and ½ teaspoon of salt. Then mix in the eggs and the milk with one hand to form a soft, sticky dough. Mix in the dried fruit mixture then tip on to a work surface and work the dough – slide your fingers underneath then swing the dough upwards and then slap it back down, away from you. Stretch the front of the dough towards you, then lift it back over itself in an arc, still stretching it forwards and sideways and tucking it in around the edges. Keep repeating this sequence. Don't add flour to the work surface at this stage. The dough will come together after a while and feel elastic. Keep on working until it comes cleanly away from the work surface; this ▷



**Rhubarb and white chocolate muffins**

will take about 15 minutes. Now, lightly flour the surface and form the dough into a smooth ball, folding the edges into the centre. Alternatively make the dough in an electric mixer with a dough hook.

Return the dough to the bowl, cover with a clean tea towel and leave in a warm room to rise for 1½-2 hours. It should double in size. When the dough has risen, tip it on to your work surface and divide

into 16. Roll each piece into a tight ball and put on a baking tray close together. For the egg wash, lightly beat the egg with a pinch of salt and brush over each bun, keep the rest for later. Put the buns in a warm place for about 1½ hours until risen and nearly doubled in size again.

Preheat the oven to 220°C, fan 200°C, gas 7. To make the cross paste, sift the flour into a bowl, add a pinch of salt, the oil and 2-3 tablespoons of cold water, a little at a time, to form a paste. Brush the buns with spare egg wash and pipe a cross on top of each bun. Bake for about 15 minutes until golden brown.

Meanwhile, to make the glaze, put the sugar and 50ml of water in a saucepan. Bring to the boil and continue to boil for a few minutes until syrupy. Stir in the rum, if using. Brush over the warm buns and leave to cool on a wire rack.

**Per serving** 217cals; 5g fat (3g saturated fat); 39g carbohydrate; 6g protein; 3g added sugar; 0.1g salt; 0.5g fibre

**350g caster sugar**  
**200g rhubarb, trimmed and cut into 1cm lengths**  
**100g soft unsalted butter**  
**225g plain flour**  
**2 teaspoons baking powder**  
**3 tablespoons hot milk**  
**2 large eggs**  
**100g white chocolate, chopped**  
**icing sugar, for dusting**  
*You will also need*  
**a 12 cup muffin tray, lined with muffin cases**

Preheat the oven to 190°C, fan 170°C, gas 5. Put 125g of the sugar and 125ml of water in a pan and bring to a boil, stirring to dissolve the sugar. Poach the rhubarb in the syrup for 30 seconds. Drain and cool, discarding the syrup.

Put the butter and remaining 225g sugar in an electric mixer and cream together until pale and fluffy, or mix in a bowl with an electric hand whisk. Sift in the flour and baking powder and then the hot milk. Add the eggs, one at a time – the mixture should be quite moist. Mix in the cooled rhubarb and the chocolate and then spoon the mixture into muffin cases. Bake for 20-25 minutes until golden brown then cool on a wire rack. Dust with icing sugar to serve.

**Per serving** 305cals; 11g fat (6g saturated fat); 51g carbohydrate; 4g protein; 33g added sugar; 0.3g salt; 0.8g fibre □

## Rhubarb and white chocolate muffins

**Makes 12**

If you like a bit of spice add a teaspoon of ground ginger to the flour.

**Prep time** 25 minutes

**Cook time** 30 minutes

**Do ahead** Make up to 3 days ahead and store in an airtight container.

Can be frozen

## CHILD'S PLAY

Sainsbury's has given its stores an Easter theme with cute creations by Sarah Watkins, from the design team at head office. They are perfect for adapting to homemade cards, so get the kids involved in making these, too.

- Use these pictures to make a template and draw around your chosen material. Felt cut out with pinking shears is ideal.
- Play around with materials. Mix paper with textiles: you can use scraps of wrapping paper, bits of wallpaper or foil from Easter eggs.
- Stick your materials together with glue or sew them together with brightly coloured cotton – you don't have to be great at sewing!
- If you want to write a message on your card (like the Happy Easter sign, pictured), roll up tiny balls of tissue paper and stick them down to make the letters.



■ Try using clothes pegs, matchsticks, lollipop sticks or pipe cleaners for the chick's legs.



■ Raid the sewing box for buttons.