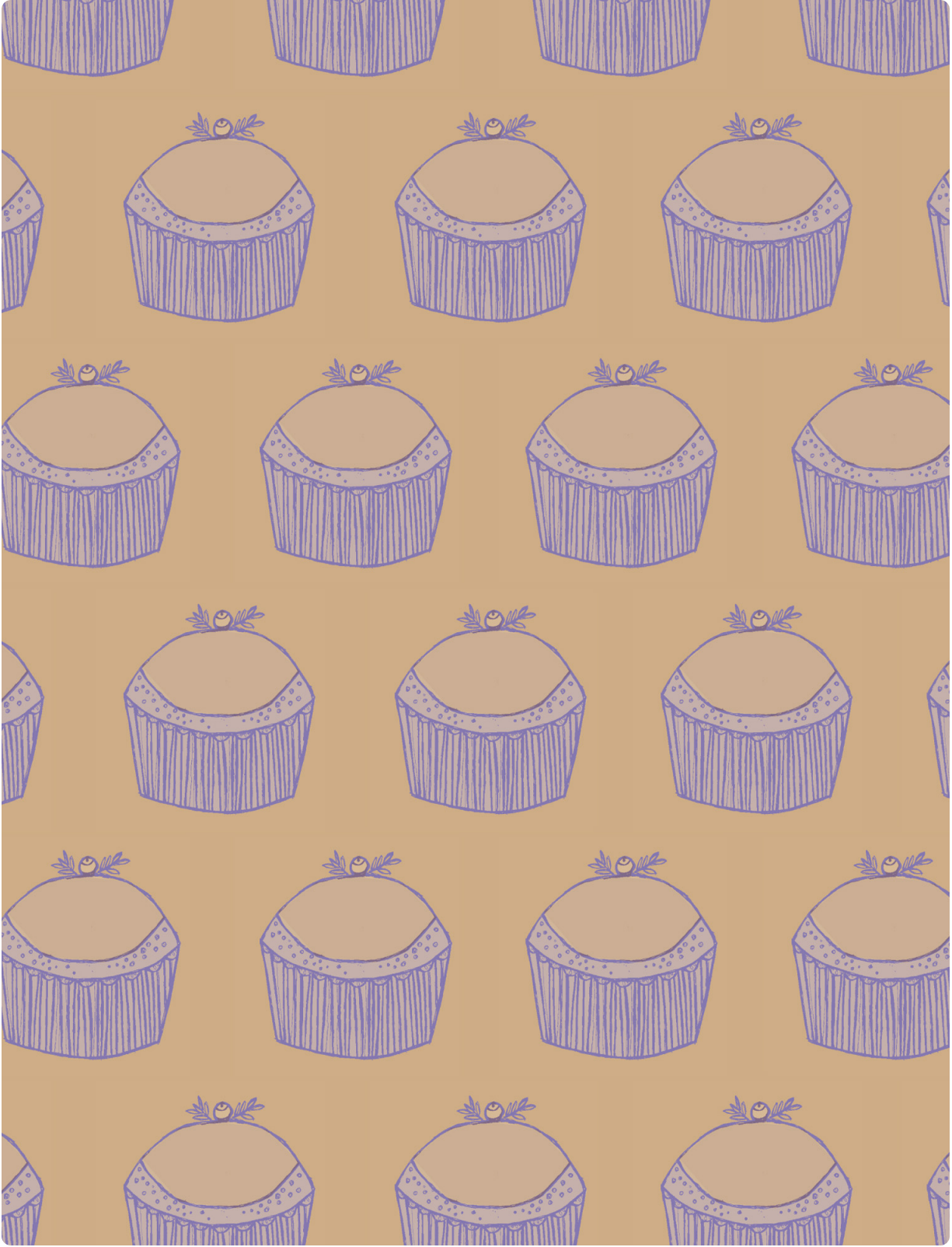


72
NOVEL
RECIPES

Cakes & Bakes
with a Literary Twist



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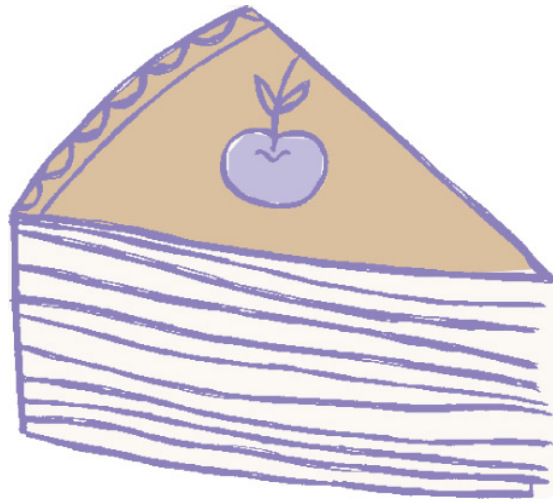
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Copyright



ABOUT THE BOOK

Bake your way through the classics

From Jane Éclair to Tart of Darkness, Banana Karenina and On the Rocky Road, Flapjack and the Beanstalk, Nineteen-eighty Petit Fours, Middlemarshmallows and many more!

Enjoy biscuits and cakes, puddings and pies, from romance and comedy through to horror and science fiction, and discover fun, edible versions of your favourite novels.

The ultimate treat for book (and cake) lovers

ABOUT THE AUTHOR

Miss Victoria Sponge is a writer and baker born in Sandwich, Kent. She studied literature and culinary arts at the University of Madeira, graduating cream of the crop. She rose to fame as the author of such classic books as *The Mona Pizza: Italian Cooking Meets Italian Art*, *The Godfather: Fish and Film* and *Madame Butterfly Buns: An Opera (Cake)*. She lives in Bakewell with her French financier boyfriend and their two cats, Ginger and Biscuit. *Scone with the Wind* is her fourth book.

SCONE WITH THE WIND



Cakes & Bakes with
a Literary Twist

Miss Victoria Sponge





‘I declare after all there is no enjoyment
like reading! How much sooner one tires
of anything than of a book!’

Jane Austen, *Pride and Prejudice*

INTRODUCTION

NOTHING IS MORE ENJOYABLE THAN CURLING UP WITH A GOOD BOOK, UNTIL NOW THAT IS. WITH *SCONE WITH THE WIND*, YOU CAN TUCK INTO A GOOD BOOK *AND* A PIECE OF CAKE. A VERY ENJOYABLE PROSPECT INDEED.

There is something strikingly special about each and every cake and bake in this book. For these are not just any recipes, these are recipes with a literary twist. The Jane Éclair, the Key Lime & Punishment, Wuthering Bites and the Mansfield Tart. Within these pages your favourite bakes find a connection with your best-loved books to produce a mouthwatering masterpiece that always ends happily ever after. It's a novel way to get into the classics that is both bite-sized and easily digestible.

So here you can magic up the Midsummer Pudding's Dream or experiment with the Strange Cake of Dr Jelly & Mr H'Ice Cream. Bake for your big brother the Nineteen-Eighty Petits Fours, or get the gang together for a slice of Brighton Rock 'n' Roll. From thrillers to romances, children's books to plays, coming-of-age tales to dystopian dramas, every genre cooks up a storm in this tasty *tour de force*.

As well as 72 delicious recipes, each with an idiosyncratic introduction to whisk you from the kitchen to the literary world, we've also included some menu ideas to help you create themed afternoon teas, parties, picnics and book club meetings.

Prepare to discover some culinary creations that are just as imaginative as the classic stories we know and love. A coconut pavlova to carry you away to the Caribbean romance of *Love in the Time of Cholera*; an icy cool grapefruit-and-gin sorbet to summon up the bootlegged bluster of *The Great Gatsby*, and the perfect blend of chocolate and childhood nostalgia in our Charlie & the Chocolate Brownies to transport you to Willy Wonka's factory.

Are you sitting comfortably?
Then we'll begin...

BAKING ESSENTIALS

THERE REALLY IS SOMETHING FOR EVERYONE IN THIS BOOK - WHETHER YOU'RE LOOKING FOR A KNOCKOUT BIRTHDAY CAKE, A FANCY TART OR A SIMPLE CRUMBLE CAKE AS THE PERFECT FINISH TO A SUNDAY LUNCH. SO HAVE A GO - AND HAVE FUN!

USEFUL EQUIPMENT

Here's a list of equipment you will find very useful when making the cakes, bakes and goodies in this book:

- › large mixing bowl
- › small bowls - for icings and fillings
- › measuring jug
- › set of digital scales
- › set of measuring spoons - ranging from teaspoon to tablespoon
- › set of round cookie cutters
- › wooden spoons, teaspoons, dessertspoon and a large metal spoon
- › hand whisk and an electric hand whisk (makes beating so much quicker)
- › sharp knife, a round-ended knife and a small serrated knife
- › rolling pin
- › palette knife - perfect for spreading icing on top of cakes and lifting biscuits and bakes from trays

- › flexible plastic spatula - ideal for scraping cake mixture out of bowls into tins
- › small and medium-sized saucepans
- › couple of baking sheets
- › lots of non-stick baking paper and paper cupcake and muffin cases.
- › cling film, foil and baking beans - for blind baking
- › kitchen sugar thermometer (very important to achieve the correct temperature when deep-frying and making marshmallows)
- › piping bag and nozzles - 0.5cm round, 1cm round and star-shaped, and 1.5cm round and star-shaped nozzles are used in this book.
- › a selection of cake tins - square and round; 20cm/8in round, 20 × 20cm/8 × 8in square, 20 × 30cm/8 × 12in rectangle, 23cm/9in loose-bottomed tart tin, 12-hole muffin tin
- › a selection of small ovenproof ramekins
- › oven gloves and dry tea towels

BASIC INGREDIENTS & COOK'S NOTES

The great thing about these recipes is that they all use accessible, easy-to-find ingredients. But here are a few tips and notes anyway to make sure that your baking is as easy as can be - and gives delicious results.

BUTTER - always use unsalted unless otherwise stated.

EGGS - should be large unless otherwise specified. These are best used at room temperature, and whenever possible should be free

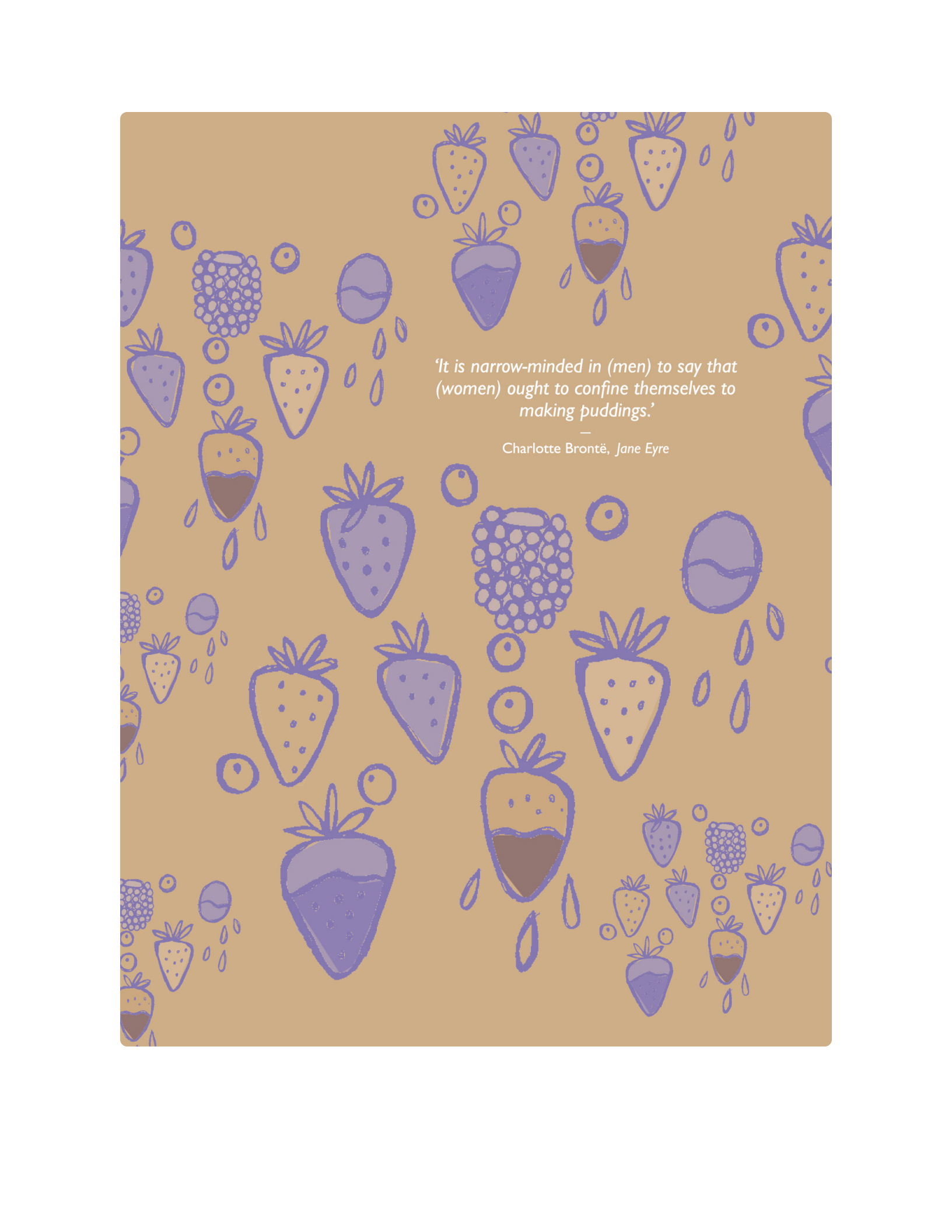
range. Uncooked or partially cooked eggs should not be eaten by the very young, very old, pregnant or immunocompromised people.

FOOD COLOURING - for the best results, use food colouring paste, which is available in cook shops or good supermarkets. If you prefer to use a natural food colouring, use it cautiously as some brands can affect the resulting bake and can impart a taste in the finished bake and/or topping.

SERVING SIZE - the number of cakes or serving size specified in these recipes should be viewed as a guide.

COOKING - get to know your oven, identify any hot spots and cold spots. If you're not sure, you can buy an inexpensive oven thermometer to check your oven is running at the correct temperature. Never open the oven door in the first 20 minutes of baking a cake, as your cake may sink in the middle.

EATING AND STORAGE - this is the best bit! Most cakes and bakes are best eaten on the day they are made (unless otherwise stated). If you are using a fresh cream, soft cheese, or custard filling/topping, make sure your bake is kept chilled until ready to serve. If you have leftovers, store them in an airtight container and refrigerate as necessary.



*'It is narrow-minded in (men) to say that
(women) ought to confine themselves to
making puddings.'*

—
Charlotte Brontë, *Jane Eyre*



ROMANCE &
COMEDY

Recipe List

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SCONE WITH THE WIND

CLASSIC SCONE WITH SCARLETT O'HARA STRAWBERRY JAM



THIS DELICIOUS RECIPE has all the dramatic ingredients of a much-loved classic, not to mention heaps of drawling (or should we say drooling) Southern charm. It's the belle of the baked goods. What better way to enjoy these unpretentious puffs of perfection than smothered in jewelled Scarlett strawberry jam and rich, rich clouds of clotted cream? (No need to answer; it's a Rhett-orical question).

As for the age-old question as to which to layer first - the cream or the jam - frankly, my dear, I don't give a damn.

Makes 10 scones & 1 jar of jam

300g/11oz self-raising flour, plus extra for dusting

75g/2½oz butter, diced

75g/2½oz caster sugar

225-250ml/8-9fl oz milk

1 large egg, lightly beaten

For the Scarlett O'Hara jam

500g/1lb 2oz ripe strawberries, hulled and roughly chopped

500g/1lb 2oz jam sugar

1 vanilla pod, halved

juice of ½ lemon

clotted cream, to serve

1. To make the jam, first put a saucer in the freezer. Tip the strawberries into a heavy-based pan with the sugar and vanilla pod and heat gently, stirring, until all the sugar has dissolved and the strawberries have broken down to small pieces. Stop stirring, then squeeze in the lemon juice and increase the heat.

2. Bring to the boil and bubble for 8–10 minutes, skimming off the scum as you go. At this point the jam should be almost ready. To test for setting point, spoon a little jam onto the cold saucer. Leave to stand for a minute then push your finger through the jam – if the surface wrinkles, it is ready, if not, keep cooking and repeat the wrinkly jam test at 2-minute intervals.

3. Once the jam is ready, leave to stand for 15 minutes then remove the vanilla pod. Ladle into warm sterilised jars and seal. Set aside while you make the scones.

4. Heat the oven to 200C/400F/gas 6. Line a couple of baking trays with baking paper.

5. In a large bowl, rub the flour and butter together until the mixture looks like fine crumbs. Add the sugar and a pinch of salt and stir to combine. Add the milk a little at a time to make a soft dough – you may not need all of it. The dough should not be sticky.

6. Tip out the dough onto a lightly floured surface, knead briefly then press or roll out to 2.5cm (1in) thickness. Use a 6–7cm (2.5in) cutter to stamp out rounds of dough, then gather up and roll out any offcuts and stamp out more circles. Transfer to the baking tray. Brush the tops with beaten egg and bake for 12–15 minutes or until risen and golden. Remove from the oven and allow to cool completely.

7. To serve, split the scones in half and spread one half generously with jam and the other with clotted cream. Sandwich together and enjoy with a cup of tea or a glass of bubbles.



Scone with the Wind