

Given recipes for the Domestic/Handicraft Classes

Class 120 – Galaxy Chocolate Millionaire’s Shortbread

Ingredients

Shortbread

200g butter softened, unsalted	80g caster sugar	225g plain flour
60g Galaxy chocolate chopped up		

Caramel Layer

170g butter unsalted	75g caster sugar	80g golden syrup
397g condensed milk		

Chocolate topping

250g Galaxy chocolate melted

Method

Shortbread base

Preheat the oven to 180C/160Fan/Gas4. Grease and line an 8 inch (20cm) square tin. Mix the butter and sugar until creamy. Add the flour and mix to form a soft dough then mix in the chopped chocolate. Put mixture into the tin and press until it is compact and even. Bake for 20-25 minutes, until lightly golden and then leave to cool in the tin.

Caramel Layer

Put all ingredients into a pan on a low heat and stir until everything is melted together. Bring the mixture to the boil, stirring continuously. Let it boil until thick and golden (about 5 minutes or more). Pour over the shortbread base. Put in the fridge to set for at least 2 hours.

Chocolate topping

Melt the chocolate, pour it over the caramel layer and smooth out. Leave to set at room temperature. Cut into 16 squares. It can be kept in the fridge for up to 2 weeks.

Class 129 – For men only : Six Lightsabers (Cheese Straws)

Ingredients

320g puff pastry sheet
Paprika, for sprinkling

2 eggs yolks, beaten

100g cheddar cheese, grated

Method

Cut the pastry sheet into two, each approximately 16 x 24 cm. Using a pastry brush, brush most of the egg mixture over the pastry sheets then sprinkle with the grated cheese and press down lightly. Cover and chill in the fridge for 15 minutes.

Preheat the oven to 200C/180Fan/Gas6. Line two baking trays with greaseproof or baking paper.

Sprinkle the cheese with paprika. Cut the cheese pastry sheets into strips about 1-2cm wide. Twist each strip into a fairly tight spiral and place on the baking trays. Brush with any remaining egg yolk. Bake for 15 minutes, or until golden-brown.