



Currys

— Christmas —

cookbook

Festive Treats
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Spicy Stained -Glass Biscuits

Thank you Bethany Spicer from Dorset for this decorative, sweet Christmas treat.



“This recipe is lovely because it’s so versatile; the types and amounts of spices used can be varied depending on personal preference”

Ingredients

450g plain flour
1-2 tsp ginger (depending on how much spice you like)
1/2 tsp cinnamon
1/2 tsp mixed spice
110g butter
100g light or dark brown sugar
1 egg
150g golden syrup
A packet of hard boiled sweets
For decoration you will also need some icing pens or stiff glaze icing, made using icing sugar and a little bit of water.

Instructions

1. Preheat oven at 200°C /180°C for fan ovens/gas mark 5.
2. Cream together the butter and sugar until light and fluffy.
3. Add the egg and beat in well.
4. Add in the golden syrup and stir until it is mixed in completely (Tip: use a hot tablespoon for measuring the syrup to help it slide off easily).
5. In a separate bowl, weigh out the flour and spices and lightly mix together. Add this to the creamed mixture.
6. Stir well until a dough begins to form – as it begins to come together you can use your hands to lightly mould it into a ball
7. Roll out on a lightly floured surface to a thickness slightly deeper than a £1 coin. Cut into your desired shapes - stars, men and round baubles are all particularly festive - and then use a smaller cutter to remove the centre of the biscuit. Keep re-rolling the trimmings until all the dough has been used up. Place dough shapes on a baking tray lined with baking parchment.
8. Place a boiled sweet into the centre of each biscuit. If they are too big use the end of a rolling pin to lightly crush them. This is also good if you want to make multicoloured stained windows.
9. Place into a preheated oven at 200°C /180°C for fan ovens/gas mark 5 for 8-10 minutes. They are ready when the edges have lightly browned and the boiled sweets have melted down.
10. Leave to cool slightly on the trays until the sweets have hardened and then transfer to a cooling rack to let cool completely
11. Decorate as you wish, and enjoy!

Note: These biscuits work perfectly as edible Christmas tree decorations. Simply pierce a small hole in the dough before baking and re-widen when the biscuits are fresh out of the oven. When they are cool they can be threaded with ribbon or cotton and hung on the tree (just make sure to not hang them too close to the light bulbs!)



Esther's White Chocolate Cranberry Cheesecake

Thank you Cheong Yin Lum Esther from Guilford for this indulgent festive recipe. #MadeWithLove



"Inspired by my American friend - I wanted to make her something that reminded her of home for Thanksgiving"

Ingredients

Crust:

250g digestive biscuits

100g low fat butter

Cheesecake filling:

600g low fat cream cheese

100g caster sugar

1 tsp vanilla extract

5 medium-sized eggs

1 tsp lemon juice

100g white chocolate

2 tbsp plain flour

Cranberry sauce:

150g frozen/fresh cranberries

60g sugar

150g strawberry jam (or substitute with blueberry/raspberry jam)

Instructions

1. Preheat the oven to 160°C

2. **Crust:** Crush the digestive biscuits into fine crumbs. Melt the low fat butter in the microwave for approx 1 minute. Mix the melted butter and crushed biscuits together until it becomes like a paste. Put the mix in the 8 inch cake tin, spread and press to cover the bottom of the cake tin. Ensure that the base is even, then put it in the fridge to cool.

3. **Cheesecake filling:** Whisk the low fat cream cheese, caster sugar and eggs together. Once you have a nice creamy mixture with no lumps, add in vanilla extract, lemon juice and plain flour. Melt the white chocolate in a microwave for approximately 2 minutes.

IMPORTANT: Take the white chocolate out of the microwave at every 30 second interval and give it a stir. This will prevent the chocolate from burning. Add the melted white chocolate into the mixture and give it a good whisk. Pour the mixture into the cake tin and bang it lightly on the counter top a few times to allow air bubbles to escape. Bake the cake for 50 minutes at 160°C. After 50 minutes, the middle of the cake should be a little bit wobbly. Open the oven and allow cake to

cool a few minutes before removing it completely, to prevent the cake from cracking.

4. **Cranberry sauce:** Put the cranberries in a pan and slowly bring to a gentle boil. Add the sugar and stir slowly until dissolved. Once the cranberries start to soften, remove from heat. Add in the strawberry jam and give it a good stir. Gently pour the sauce onto the cake and allow to cool before putting it in the fridge.

5. Leave the cake in the fridge for at least 8 hours before serving and enjoy!



Perfect Cinnamon Buns



**Thank you Elaine
Lo from London for
this marvellously
moreish recipe.**

**“Inspired by the first time I tasted traditional
cinnamon buns in Canada last year”
(Makes about 11-13 individual rolls)**

Ingredients

237ml whole milk
1/4 cup canola oil
1/4 cup caster sugar
4g active dry yeast
2 cups (+ 1/4 cup) all-purpose unbleached flour
(strong white flour)
1/4 (heaping) tsp baking powder
Just under 1/4 tsp baking soda
1/3 tsp salt
1/4 cup unsalted butter (melted)
1/4 cup caster sugar
1/4 cup brown sugar
11g cinnamon

Instructions

1. Preheat oven at 375°C
2. To make the dough, mix whole milk, oil and sugar in a large soup or stock pan. Heat to just before boiling. Remove from heat and allow to cool in the pan for about an hour. When lukewarm, add both packages of yeast and allow to sit for a few minutes. Then add 8 cups of flour. Gently stir until just blended and allow to rise for at least an hour.
3. After rising for an hour, add the additional 1/4 cup of flour, baking powder and soda and the salt. Gently fold mixture together until just blended.
4. To make the rolls, generously sprinkle flour to your rolling surface. Using half the dough, shape it into a rectangle and roll into a long rectangular shape that is approximately 7 inches wide. Pour 1/2 cup of melted butter on the dough and use a pastry brush to spread it fairly evenly all over the surface. Blend both sugars in a bowl and sprinkle 1 cup of the mixture on top of the butter evenly. Then sprinkle evenly with lots of cinnamon. (Now I like my rolls simple but at this stage you could also vary the recipe by adding finely chopped nuts like pecans or raisins!)
5. Using the same pastry brush, add a light layer of butter to the bottom of each pie tin.
6. Starting at one end, carefully roll the dough tightly until it resembles a snake or a long line of dough. Try and keep it tight and once complete, pinch the end so it doesn't become loose or fall apart. Use a sharp chef's knife to cut 1 inch thick rolls.
7. Lay each roll into the pie tins. I find that 7 fit perfectly in the tin so they aren't too crowded. Allow the rolls to rise for at least 30 minutes at room temperature. Or, you may wrap the tins tightly in saran wrap and cover with foil and freeze before dough rises.
8. Bake in a preheated oven at 375°C for about 15-20 minutes until the rolls are lightly golden brown.



Festive Yule Log

**Thank you Karen Jay
from Rotherham for this
chocolaty Christmas treat.**



"An old favourite that I was taught back in school & always use. Makes a great alternative to Christmas cake for people who don't like fruit cake"

Ingredients

Cake:

3 eggs
3oz caster sugar
2oz self raising flour
1oz cocoa powder

Filling & coating:

100g unsalted butter
1oz cocoa powder
2oz icing sugar

Instructions

1. Preheat oven at 220°C
2. Whisk the eggs and sugar together until light and creamy
3. Fold in the flour and cocoa powder then bake in a lined baking sheet for around 10 mins at 220c
4. Once out of the oven trim the edges of the roll and roll up using a piece of parchment paper inside and leave to cool
5. Combine the filling ingredients together to make a smooth butter cream icing
6. When the roll is completely cool, uncurl, remove the paper and apply around 1/3 of the filling to the inside and roll back up
7. Use the remainder of the butter cream to decorate the outside of the roll
8. Dust with icing sugar and decorate your log in a festive fashion



Homemade Chocolate Honeycomb



**Thank you Agata
Pokutycka from
barktime.wordpress.com
for this crunchy
festive sweet.**

"The recipe came to be after many trial and error attempts of achieving a perfect crunch on our honeycomb"

Ingredients

375g caster sugar
125g good quality honey
100g golden syrup
125ml water
15g of bicarbonate of soda
200g melted chocolate

Instructions

You'll need:

A medium size saucepan, ideally with heavy bottom for heat distribution

A tray greased with butter and lined (a silicone one is ideal about 9" x 9" x 2")

A second tray for cooling

A sugar thermometer

A sauce whisk, or any small whisk

1. Place the cooling tray in the freezer to chill
2. Combine sugar, honey, golden syrup and water in your saucepan. Place over low heat and cook gently, stirring continuously. Occasionally brush down the side of the pan and your spoon with a pastry brush dipped in boiling water to remove any sugar crystals. After around 5-7 minutes the sugars should have dissolved, stop stirring. Increase the heat to high and bring to the boil. Cook, without stirring until the syrup reaches 145°C on a sugar thermometer. Remove from heat and immediately add the bi-carbonate of soda and whisk like made for 10 seconds to incorporate it. Your mixture will bubble and foam violently, don't worry this is good,

now quickly pour the mixture into the tray and set aside to cool completely.

3. When cool turn the honeycomb out onto a clean surface. Break into desired pieces.

4. Retrieve your cooling tray from the freezer

5. In a double boiler melt your chocolate till it is smooth and glossy. Line a tray with a good dusting of icing sugar. Drop the honey comb into the chocolate and with a fork turn the pieces till they are fully coated. Fish out the pieces one at a time with a fork to allow excess chocolate to drain away and drop onto the ice cold cooling tray. Again set aside to cool for an hour at room temperature.

6. Enjoy!



Christingle Ice Cream

Recipe by Lisa from
unitedcakedom.com



"This ice cream is delicious, smooth, and it tastes just like Christmas to me"

Ingredients

175g Terry's Milk Chocolate Orange
55g Terry's Dark Chocolate Orange
375ml double cream
375ml whole milk
150g sugar
generous pinch of salt
4 egg yolks
120g Terry's Dark Chocolate Orange, chopped

Instructions

1. Make sure your ice cream maker pot has been in the freezer for at least 24 hours and don't take it out of the freezer until you are about to use it. Always follow the manufacturer's instructions. Prepare an ice bath.
2. Melt the milk and dark chocolate with the double cream in a bowl over a simmering pot of water. Gently stir until melted and set aside.
3. In a saucepan warm the milk, sugar, and salt. In a separate bowl whisk the egg yolks together. Once the milk mixture is warm slowly pour over the egg yolks, whisking the whole time. Pour back into the saucepan and stir continuously until the custard coats the spatula and you can run a finger through it and it leaves a line.
4. Pour the custard through a sieve into the melted chocolate mixture. Place the bowl in the prepared ice bath and stir until mixture is cool.
5. Chill the mixture thoroughly in the fridge, before freezing in the ice cream maker according to the ice cream maker's instructions! Towards the end of churning add the chopped dark chocolate.
6. Eat right away or place in a container and freeze until ready to serve!



Advocaat & Mincemeat Ice-cream

Recipe by Adrian
York from
the-hedonist.com



“Perfect on its own or to accompany
Christmas pudding”

Ingredients

1 ½ cups Mincemeat
6 tbsp Advocaat
2 large eggs
¾ cup sugar
2 cups double cream
1 cup milk

Instructions

1. Place your ice cream maker bowl in the freezer to chill down at least 24 hours in advance of preparation.
2. Spread the mincemeat out on a foil-covered baking tray to a thickness of 1 cm. and then seal it off with cling film-place in freezer.
3. Whisk the eggs in a glass mixing bowl for two minutes until aerated, then slowly add the sugar whilst whisking for another minute. Blend in the double cream and milk. Switch on your ice cream maker with the frozen bowl inserted and pour the sweet cream base into the bowl. Leave to blend and chill for approx. 45 minutes.
4. Add the Advocaat and continue to blend for another 5 minutes. Put the mix into your freezer container.
5. Take the mincemeat out of the freezer and then add bite size chunks to the ice-cream.
6. Blend and mix thoroughly with your ice cream maker until the mincemeat is spread throughout the ice cream.
7. Eat right away or place in a container to freeze until you're ready to serve.



Apple and Cinnamon Frozen Yoghurt

Recipe by Dannii from hungryhealthyhappy.com



"When I think of Christmas flavours, apple and cinnamon come to mind & this recipe makes a healthier, but creamy Christmas Day dessert"

Ingredients

350g (12 oz) 0% Greek Yoghurt
2 medium green apples, peeled and diced
1 tbsp butter
1 tbsp cold water
2 tbsp pure maple syrup
1 tbsp vanilla extract
1 tbsp cinnamon

Instructions

Note: If you don't have an ice cream maker, you can do this recipe by hand. Just keep getting it out of the freezer every 30 minutes to stir. But this will give it an icy consistency, rather than smooth, and it is more effort!

1. Make sure your ice cream maker is totally frozen according to the instructions.
2. Add the butter to a small pan and once melted, add the apples and cook for 2 minutes. Add the water and half the cinnamon and cook for a further 2 minutes.
3. Put the cooked apples and the rest of the ingredients in a food processor/blender and blend until smooth.
4. Put the mixture in your ice cream maker (with it already running) and leave for 15-20 minutes. Keep checking the consistency. It will be ready to eat straight away.





A big thank you to all the contributors to this year's Currys Christmas Cookbook. Merry Christmas everyone!

Contributors:

Spicy stained-glass biscuits
Bethany Spicer
from Dorset

Christingle Ice Cream
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Esther's White Chocolate Cranberry Cheesecake
Cheong Yin Lum Esther from
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Advocaat & Mincemeat Ice-cream
Adrian York from
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Perfect cinnamon buns
Elaine Lo from London

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