

RECIPES FEATURED IN HORROR IN THE HIGHLANDS



WONDERFUL WHISKY MARMALADE PUDDING

Butter for greasing
8 tablespoons marmalade
4 oz. butter, softened
4 oz. caster sugar
2 tablespoons Drambuie (optional)
Grated rind of 1 orange
2 eggs
6 oz. flour, sifted
1¼ teaspoons of baking powder
Pinch of salt
Milk

Grease a 2 lb. pudding basin and spoon 4 tablespoons of the marmalade into the bottom.

Cream together the butter and sugar until pale and fluffy. Beat in the remaining marmalade, Drambuie and orange rind.

Add the eggs a little at a time, beating after each addition. Fold in half the sifted flour, then fold in the rest with the baking powder and salt. Add a little milk to give a soft-dropping consistency.

Pour the mixture into the basin, cover with buttered grease proof paper or foil, and secure with string. Allow a some room for the pudding to rise. Place in the steamer or a boiling pan of water and steam for 1 hour. Don't let the pan run dry or the marmalade will burn.

Invert the pudding on to a serving plate. Serve with lots of custard or cream and a bit of extra warmed marmalade. **Serves 4.**

Note:

You can also cook this in the oven in a bain marie.

RECIPES FEATURED IN HORROR IN THE HIGHLANDS



OMNIPOTENT OATCAKES

8 oz. oats

2 oz. whole wheat flour

½ teaspoon bicarbonate of soda

½ teaspoon sugar

2 oz. butter

1 teaspoon salt

Hot water

Pre-heat the oven to 375°F/190°C.

Pulse the oats in a food processor to make an oat flour. For a coarser texture, you can leave oats as is. Mix together the oat flour, whole wheat flour, salt, sugar and bicarbonate of soda.

Add the butter and rub together using fingers until the mixture has the consistency of breadcrumbs.

Add the water a little at a time and combine until you have a thick dough. The amount of water needed will vary depending on the oats. Use your hands to form a ball.

Dust flour on a work surface and roll out the dough to approximately ¼-inch thick. Use a cookie cutter to cut out 2-inch rounds.

Place the oatcakes on a baking tray and bake for approx. 20-30 minutes or until slightly golden brown at the edges. **Makes 16.**

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SACRED SCOTTISH PANCAKES

4 oz. flour
½ teaspoon bicarbonate of soda
1 teaspoon cream of tartar
1 tablespoon sugar
2 teaspoons cooking oil
1 egg, beaten
Approximately ¼ pint milk

Sift the flour with the bicarbonate of soda and cream of tartar into a mixing bowl. Stir in the sugar and oil, then beat in the egg and milk gradually until a thick batter is formed.

Heat a griddle until hot. Wrap a small piece of fat in a piece of kitchen paper and use to grease griddle between frying each batch of pancakes.

Drop batter onto the hot griddle, a spoonful at a time, leaving room for the batter to run. Cook until golden-brown on the underside and bubbles rise on the surface. Turn over and cook the other side.

Keep the pancakes hot in a warm tea-towel while cooking the remaining batter. Serve with maple or golden syrup and fresh cream.

Makes approx. 16

Notes:

These are sometimes called drop scones. They are traditionally cooked on a griddle. If a griddle is not available, a heavy-based frying pan can be used, or the pancakes can be cooked directly on the hot plate of an electric cooker.

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DEVILISHLY DELICIOUS DUNDEE CAKE

- 8 oz. flour
- Pinch of salt
- 8 oz. butter
- 8 oz. caster sugar
- 4 large eggs
- 12 oz. golden raisins
- 12 oz. raisins
- 6 oz. candied mixed peel
- 4 oz. candied cherries
- Grated rind of half lemon
- 3 – 4 oz. whole almonds, blanched

Pre-heat the oven to 300°F/150°C.

Grease an 8-inch round cake tin and line with double greaseproof or parchment paper. Tie a band of brown paper round the outside of the tin and let it extend about two inches above the rim. Set the tin on a double piece of brown paper on a baking tray.

Sift together the flour and salt. Beat the butter until soft. Add the sugar and cream until light and fluffy. Beat the eggs into the mixture, a little at a time. Fold in the flour and, when evenly combined, fold in the golden raisins, raisins, mixed peel, cherries and lemon rind. Chop 1 oz. of the almonds; add to the cake mixture. Spoon into the tin.

Arrange the rest of the almonds over the leveled cake surface. Bake just below the center of the oven for 3½ hours. If the cake shows signs of browning too quickly, cover the top with a sheet of damp greaseproof or parchment paper and reduce the heat to 275°F/135°C for the last hour. Remove the cake from the oven when a skewer comes away clean from the cake.

Cool in the tin for 30 minutes, then turn out and cool on a wire rack. Wrap the cake in foil, with the lining paper still in place. The cake is best kept for at least 1 week and up to 1 month to bring out the full flavor. **Makes a 4 lb. cake.**