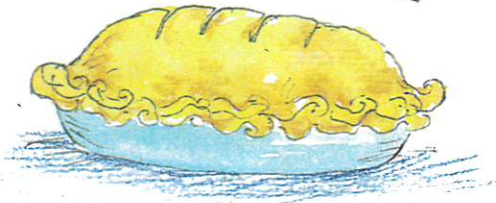
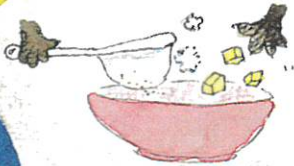


GRANDMA'S GOLDEN PIE



FOR THE PASTRY YOU WILL NEED:

100g self raising flour, a pinch of salt and a little water, 50g butter, 1 egg.
Set oven to 220°C, gas mark 7.



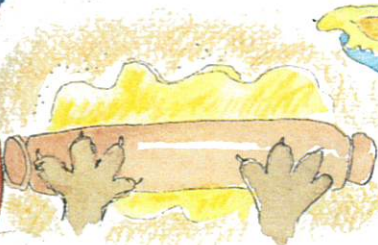
1. Sieve flour into bowl. Add cubes of butter.



2. Rub together between paws until it resembles breadcrumbs.



3. Add pinch salt and a little water. Mix into dough.



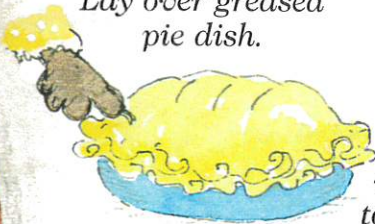
4. Roll out half of dough. Lay over greased pie dish.



5. Paint edges with beaten egg to seal.



6. Add filling of your choice. Roll out other half of dough and place on top.



7. Press round edge to seal. Make slits in top. Trim off edges and brush with egg for a golden finish.



8. Bake until golden – 20 to 25 minutes.

GRANDMA'S
FILLING
1 onion,
grated
a little
butter.

pinch
cayenne pepper,
pinch dried
thyme,
1 egg.



One
bothersome
boy.



One
naughty
girl.

DADDY BEAR'S HUFF PUFFS



YOU WILL NEED:

175g chocolate, 50g butter,
2 tablespoons syrup,
125g rice crispies, cornflakes or huff puffs,
paper cake cases.



1. Put butter and
syrup into pan.



2. Add the chocolate.
Save some for the pan
please, Grandma.



3. Heat gently
until melted.



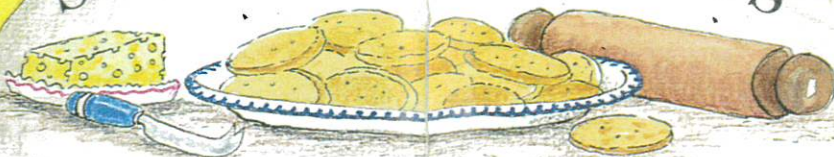
4. Add the crispies and
mix together.



5. Carefully spoon into
cases. Allow to cool, then
put in the fridge to harden.



CHEESY SNIPSNAP BISCUITS



YOU WILL NEED:

125g self raising flour,
pinch salt, 1/2 teaspoon
of mustard powder,
50g butter,
75g grated cheese, 1 egg.

Set oven to
180°C, gas mark 4.



1. Sieve the flour, salt and
mustard into a bowl.



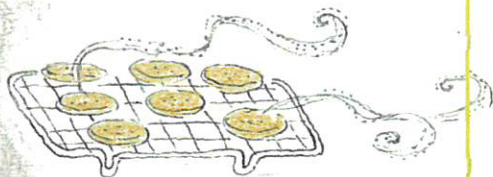
2. Mix in cheese and beaten
egg to make dough.



3. Roll out dough on a
floured surface until quite
thin. Use cutters or a knife
to make shapes.



4. Lay biscuits on a
greased tray and bake
for 10-15 minutes.



5. Cool on a wire rack.
They taste great on the
day but will also keep
in a tin for a
few days.



6. But you might
want to wolf them
straight away.

GRANDMA'S
SPECIAL
FILLINGS
Cheese and onion,
100g grated
cheese, a little
cooked potato,
sauteed