

**DAY**  
SPECIAL

**FOOD**  
THEME DAYS

**RED**  
**NOSE**  
DAY

15<sup>TH</sup> MARCH

**Recipe Booklet**

**THE**  
**RED**  
**NOSE**  
**DAY**  
SPECIAL

We're supporting Comic Relief in the kitchen!

**Accent**



**RED  
NOSE  
DAY** 15<sup>TH</sup> MARCH

**We all know that Red Nose Day is the chance to act silly to raise money for charity, but how many of us know what actually goes into making it so special?**

**Set up by the comedy community 26 years ago, Comic Relief uses comedy and laughter to get across messages about issues and problems that affect the lives of many people.**

**The heart of what Comic Relief is about is their commitment to help end poverty and social injustice. Comic Relief was launched live on BBC ONE on Christmas Day 1985 from a refugee camp in Sudan. The charity began with a few live events and the first Red Nose Day was broadcast three years later in 1988.**

**The projects that Comic Relief support cover a huge range of issues. Across the UK it has helped disabled people challenge prejudice and discrimination, supported older people in their fight to get their rights recognised and provided escape routes for women living with domestic violence. Comic Relief promise that for every pound donated by the public, a pound goes to helping people. They can do this because the cost of running Comic Relief is met by cash donations from all types of organisations such as the government and corporate donors. Many of the people involved in Comic Relief also volunteer their services for free or are paid 'in kind' i.e. they swap their labour for something in return.**

**Comic Relief cash is also given to approximately 70 charities in the UK and Africa. Some you may recognise include Oxfam, Sight Savers and Christian Aid. They help fund projects both at home and abroad and since its launch Red Nose Day has raised over 600 million pounds....!!**

**To help celebrate Red Nose Day, whether it be in support or to raise money we have put together this small selection of recipes for you to try at school or at home for the big day...have fun cooking.**

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## CREAM CHEESE CHERRY CAKE

**SERVES**  Ten

**ALLERGENS**  Wheat, Sulphur Dioxide, Milk, Egg, Gluten

## INGREDIENTS

- 225g cream cheese, softened
- 225g baking margarine
- 300g caster sugar
- 1½tsp. vanilla extract
- 4 eggs, free range
- 280g plain flour
- 1½tsp. baking powder
- ¼tsp. lo salt
- 170g glace cherries, halved
- 4tbsp. plain flour
- 60g pumpkin seeds, chopped

## METHOD

1. Preheat oven to 170°C.
2. Cream the cream cheese, baking margarine, sugar and vanilla together until smooth. Beat in eggs one at a time. Sift together the 280g flour, baking powder and salt; fold into cream cheese mixture. Roll the cherries in 4 tablespoons flour, until coated and then fold into the cake mixture.
3. Sprinkle pumpkin seeds over the bottom of an ungreased cake tin. The bottom should be completely covered, add a few more seeds, if necessary. Spoon the cake mixture into the tin over the top of the seeds.
4. Bake for approx. 40 minutes, or until an inserted skewer comes out clean. Allow cake to cool in tin. Run knife around outside edge and centre tube. Ease cake out of tin, and onto plate.



## RED VELVET CUPCAKES

**SERVES**



Twenty

**ALLERGENS**



Wheat, Barley,  
Milk, Egg, Gluten

## INGREDIENTS



- 120g butter
- 300g caster sugar
- 2 eggs, free range
- 250ml buttermilk
- 2tbsp. red food colouring
- 1tsp. vanilla extract
- 1½tsp. bicarbonate of soda
- 1tbsp. vinegar
- 250g plain flour
- 5tbsp. cocoa powder
- 1tsp. lo salt

## METHOD



1. Preheat oven to 180°C and grease two 12 cup muffin tins or line with 20 paper cases.
2. In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy. Mix in the eggs, buttermilk, red food colouring and vanilla. Stir in the bicarb and vinegar. Combine the flour, cocoa powder and salt; stir into the mixture just until blended. Spoon the mixture into the paper cases, dividing evenly.
3. Bake in the preheated oven for approx. 20 minutes, until the tops spring back when lightly pressed. Cool in the tin set over a wire rack.
4. When cool, arrange the cupcakes on a serving platter and ice with desired frosting.





## RED NOSE DAY SHORTBREAD 'DODGERS'

**SERVES**



Twenty  
four

**ALLERGENS**



Wheat, Milk, Gluten

## INGREDIENTS



- 250g unsalted butter
- 100g caster sugar
- 250g plain flour, plus 10g for dusting
- 125g cornflour
- Lo salt, pinch
- 200g raspberry jam
- ½ lemon, zest only

For the buttercream:

- 150g unsalted butter, softened
- 200g icing sugar
- 2tsp. semi skimmed milk
- ½tsp. vanilla extract

To decorate:

- 75g royal icing sugar

## METHOD



1. Preheat the oven to 170°C. Grease two baking trays and line with parchment.
2. Cream the butter and sugar together in a bowl until pale and fluffy. Gradually sift and fold in the flour, cornflour and salt gradually until it binds together. Tip on to a lightly floured work surface. Knead together (take care not to overwork it). Wrap in cling film and put in the fridge for 15 minutes.
3. Meanwhile add the zest into the jam and warm approx. 2 minutes, to make it more manageable.
4. Flour a work surface and roll the dough to 6mm/¼in thick. Use a small cookie cutter to cut 48 circles. Use an apple corer to cut out a small circle in the centre of 24 of the biscuits. Place on the prepared baking trays. Bake for 15 minutes, or until the edges are just starting to brown. Leave to cool on the baking tray for 10 minutes before carefully moving to a wire rack.
5. For the buttercream, cream the butter in an electric mixer until light and fluffy. Add the icing sugar, cream and vanilla extract and mix well. Place in a small piping bag.
6. Mix the royal icing sugar with a little water until a smooth mixture is achieved. Place in a piping bag.
7. To assemble, put a dollop of jam on a shortbread disc. Pipe the buttercream around the jam. Place a disc with the centre cut out on top and gently push down. Pipe a smile and eyes with the royal icing.



## RED NOSE DAY PAVLOVAS

**SERVES**



Ten

**ALLERGENS**



Milk, Eggs

## INGREDIENTS



For the meringues:

- 8 egg whites
- 2tsp. cornflour
- ½tsp. red food colouring
- 1o salt, pinch
- 420g caster sugar
- 1 pomegranate, seeds only
- 350ml whipping cream

For the pomegranate and orange syrup:

- 3 fresh oranges, juiced
- 50g sugar

## METHOD



1. Preheat the oven to 140°C. Line a baking tray with parchment paper.
2. In a large glass bowl, whisk the egg whites and salt until frothy.
3. Add the cornflour and then add the sugar gradually and continue whisking.
4. When the egg whites form stiff peaks, approx. 10-15 minutes, gently fold in the red food colouring, creating swirls.
5. With the help of two large slotted spoons, spoon the mixture onto the parchment-lined baking tray. The meringues should be about 10-12 cm large and 6 cm high. 'Twirl' your spoon around and finish off with a spiky peak.
6. Bake for about 1 hour. Switch off the oven, and leave them to cool inside the oven with the door slightly open for 15 minutes.
7. Squeeze the juice of the 3 oranges. Heat in a saucepan with water and sugar. Bring to a boil, turn down the heat and simmer until thick and glossy. Set aside and leave to cool.
8. Serve the meringues with whipped cream, a handful of pomegranate seeds thrown on top and drizzle with the pomegranate and orange syrup.



## RED NOSE PINEAPPLE & BANANA BARS

**SERVES**



Twelve

**ALLERGENS**



Wheat, Barley, Oats,  
Soya, Milk, Gluten

## INGREDIENTS



- 250g plain flour
- 200g caster sugar
- $\frac{3}{4}$ tsp. bicarbonate of soda
- $\frac{1}{2}$ tsp. lo salt
- $\frac{1}{2}$ tsp. ground cinnamon
- 227g pineapple, tinned, with juice, finely chopped in a food processor
- 2 eggs, free range
- 125ml vegetable oil

- 2 bananas, mashed
- 1tsp. vanilla extract
- 60g glace cherries, halved

For the icing:

- 50g butter, melted
- 1tsp. vanilla extract
- 350g icing sugar
- 4tbps. milk, semi skimmed
- Glace cherries, halved to top

## METHOD



1. Preheat oven to 180°C. Grease and flour a suitable baking tin.
2. In a large bowl, mix together the flour, sugar, bicarbonate of soda, salt and cinnamon. Make a well in the centre and pour in the chopped pineapple, eggs, oil, bananas and 1 teaspoon vanilla. Stir in the cherries. Mix well and pour into prepared tin.
3. Bake in the preheated oven for approx. 30 minutes, until a skewer inserted into the centre of the cake comes out clean. In a bowl, combine melted butter, vanilla and icing sugar. Beat in milk, one tablespoon at a time, until desired consistency is achieved.
4. Once the cake is cooled, spoon over the icing and just before it sets, place the cherry on the top.





## RED NOSE BELGIAN BUNS

**SERVES**



Twelve

**ALLERGENS**



Wheat, Sulphur Dioxide,  
Milk, Egg, Gluten

## INGREDIENTS



- 450g strong white bread flour
- 1tbsp. fast action yeast
- 4tbsp. caster sugar
- 115g baking margarine
- 200ml milk, semi skimmed, warm
- 1 egg, free range, beaten
- 6tbsp. lemon curd
- 115g sultanas
- 300g icing sugar
- 6tbsp. lemon juice
- 12 glace cherries

## METHOD



1. Combine all the dough ingredients, in a large mixing bowl. Stir the ingredients together until they form a ball and then knead for 10 to 12 minutes.
2. Once the dough is pliable and slightly sticky place in a large greased mixing bowl and cover.
3. Leave to rest in a warm place for at least one and a half hours or until doubled in size.
4. Transfer the dough to a floured work surface and roll out into a rectangle about 40 x 25cm.
5. Spread the dough with lemon curd and sprinkle with the sultanas.
6. Starting from a long side, tightly roll up the dough like a Swiss roll and with a sharp knife cut into 12 even slices.
7. Lay slices flat on your lined baking trays and cover with a cloth or greased cling film. Leave to rise from approximately 40 minutes until well risen.
8. Preheat oven to 200°C.
9. Bake the buns for approx. 20 minutes until lightly golden brown.
10. Sieve icing sugar into a large bowl and mix with the lemon juice until nice and smooth. Add extra lemon juice if necessary, the icing should drop slowly off your spoon.
11. Spoon the lemon icing onto the top of each bun and top with a cherry.





## RED NOSE DAY CHOCOLATE POPS

**SERVES**



Twelve

**ALLERGENS**



Wheat, Barley, Oats,  
Soya, Milk, Gluten

## INGREDIENTS



- 397g condensed milk, tin
- 125g butter
- 400g digestive biscuits, finely crushed
- 1tbsp. cocoa powder
- 300g chocolate, milk
- 100g smarties
- 50g icing sugar
- 12 lolly sticks

## METHOD



1. Add the condensed milk and butter to a saucepan and heat gently on the stovetop until the butter has melted.
2. In a bowl, mix the crushed biscuit crumbs together with the cocoa powder. Add the condensed milk mixture to the biscuit crumbs and stir together until well combined. Put the mixture in the fridge for about 1 hour to cool down completely.
3. Roll the mixture into balls (about the size of a big cherry tomato) and place on a baking tray which has been lined with greaseproof paper. Return to the fridge to chill.
4. Gently melt your chocolate in a heatproof bowl over a pan of simmering water.
5. Using a kebab stick or something similar to hold your truffles, dip them in the melted chocolate and place back on the baking tray.
6. Mix the cornflour with a little water to make the icing and decorate as you wish with the icing and smarties.
7. Use melted chocolate to fix decorations. Return to fridge to set.



## EMPIRE BISCUITS

**SERVES**



Twelve

**ALLERGENS**



Wheat, Sulphur Dioxide,  
Milk, Gluten

## INGREDIENTS



- 230g butter, softened
- 100g caster sugar
- 250g plain flour, sifted
- 170g raspberry jam
- 12 glace cherries, halved
- 480g icing sugar
- 60ml milk, semi skimmed

## METHOD



1. Preheat oven to 180°C. Line baking trays with baking parchment.
2. Cream together butter and sugar until fluffy and light. Gradually stir in the flour until well blended. On a lightly floured surface, roll the dough out to 5mm thickness. Cut into circles using a cookie cutter.
3. Bake in preheated oven for approx. 8 minutes, until lightly golden. Allow biscuits to cool on baking trays for 5 minutes before removing to a wire rack to cool completely.
4. Sandwich one teaspoon of jam between two biscuits. Repeat with remaining biscuits.
5. In a medium bowl, mix together icing sugar and milk to form a spreadable icing. Spread on top of the biscuit sandwiches. Top each biscuit with half a cherry whilst the icing is still wet.



## RED NOSES & FENNEL SALAD

**SERVES**



Ten

**ALLERGENS**



None

## INGREDIENTS



- 3 fennel bulbs
- 2 radishes, bunch, halved
- Iced water
- 75ml olive oil
- 1 lemon, juiced
- Lo salt, pinch
- Ground black pepper, pinch

## METHOD



1. Trim the top and bottom of the fennel bulbs. Cut the bulbs in half lengthwise and very thinly slice them crossways.
2. Add the sliced fennel and radishes to a bowl of ice water and let stand for approx. 15 minutes, until very crisp.
3. In a separate bowl, whisk the oil with the lemon juice and seasoning.
4. Drain the fennel and radishes thoroughly. In a bowl toss the fennel and radishes with the dressing and let stand for 5 minutes, then serve.





## RED & WHITE NOSE SALAD

**SERVES**



Ten

**ALLERGENS**



Sulphur Dioxide, Milk

## INGREDIENTS



- 650g cherry tomatoes
- 350g mozzarella pearls
- 15 basil leaves, finely chopped
- 30ml pomace oil
- 15ml balsamic vinegar
- Lo salt, pinch
- Ground white pepper, pinch

## METHOD



1. Cut the tomatoes in half and place in a bowl with the remaining ingredients.
2. Season well with salt and pepper, cover and chill until ready to serve.



## RED NOSE DAY SMOOTHIE

**SERVES**



Ten

**ALLERGENS**



Milk

## INGREDIENTS



- 550g natural yoghurt
- 300ml apple juice
- 1 banana
- 200g fruits of the forest, frozen
- 100g spinach
- 2tsp. honey

## METHOD



1. Put all the ingredients in a blender.
2. Purée for one minute. Pour out and enjoy!



## RED NOSE COOKIES

**SERVES**



Twenty

**ALLERGENS**



Wheat, Soya, Milk, Egg, Gluten

## INGREDIENTS



- 265g plain flour, sifted
- Lo salt, pinch
- 150g butter, softened
- 75g demerara sugar
- 75g soft brown sugar
- 1 egg, free range yolk
- 1tsp. vanilla extract
- 5ml red food colouring paste
- 100g chocolate chips

## METHOD



1. Preheat the oven to 160°C. Line two baking sheets with greaseproof paper.
2. Sift the flour and salt into a bowl. Stir in butter, sugars, egg yolk, vanilla extract and food colouring to form a soft dough.
3. Divide into 20 balls and place spaced apart on the baking sheets. Divide the chocolate chips between the biscuits pushing into the mixture.
4. Bake for approx. 12 minutes, until golden. Remove from the heat and leave to cool for a few minutes on the trays before transferring to a wire rack to cool completely.





## CHOCOLATE & SULTANA CRISPIE CAKES

**SERVES**



Ten

**ALLERGENS**



Barley, Sulphur Dioxide,  
Soya, Milk, Gluten

## INGREDIENTS



- 200g dark chocolate
- 30g sultanas
- 200g rice crispies
- 5 glace cherries

## METHOD




1. Break the chocolate into small pieces and melt it in a heat proof bowl placed over a pan of simmering water – or in the microwave. Stir in the sultanas and the cereal and coat in the chocolate to cover, adding more cereal if required.
2. Dollop the mixture into paper cases and top each with a glace cherry. Put in the fridge to set up for an hour or so to set up.
3. Serve to enjoy.



## MALTESERS CHOCOLATE BROWNIE WITH SALTED CARAMEL SAUCE

**SERVES**  Twelve

**ALLERGENS**  Wheat, Barley, Soya, Milk, Egg, Gluten

## INGREDIENTS

For the brownie:

- 250g dark chocolate
- 200g baking margarine
- 200g caster sugar
- 3 eggs, free range
- 125g self-raising flour
- 50g cocoa powder
- 80g maltesers chocolates

For the salted caramel sauce:

- 455g caster sugar
- 120ml tap water
- 235g honey
- 475ml double cream
- 120g unsalted butter, cubed
- 1tbsp. vanilla extract
- 40g maltesers chocolates, chopped, to serve
- ½tsp sea salt flakes, to serve

## METHOD

To make the brownies

1. Preheat the oven to 140°C. Grease a baking tray with baking margarine, then line with greaseproof.
2. Break up the chocolate and put in a medium-sized bowl with the baking margarine. Place the bowl over a pot of gently simmering water, making sure the water doesn't touch the bottom of the bowl. Stir occasionally until completely melted and combined.
3. Whisk together the sugar and eggs until they have become smooth and creamy. Add the chocolate mixture and combine thoroughly. Slowly sift in the flour, stirring until completely combined. Add the cocoa powder, a pinch of salt and Maltesers.
4. Pour the mixture into the lined tin. Smooth the top and bake in the middle of the oven for approx. 20 minutes, until the top is cooked and cracking slightly but the inside is still gooey.
5. Remove the brownies from the oven and leave to cool on a wire rack. Once completely cooled, take out of the tray, remove the foil and chop into squares.

To make the salted caramel sauce

1. Place the sugar and honey in a large saucepan with 120ml water and stir continuously over a medium heat until all the sugar has dissolved. Lower the heat and leave for 10 minutes, until it is gently simmering and has started to turn a light caramel colour.
2. Remove from the heat and whisk in the cream. Once combined, gradually add the butter, vanilla extract and ½ tsp salt. Return to the low heat and stir for 2 minutes to allow the caramel to thicken.
3. To serve, pour the caramel sauce over the brownies and sprinkle over the chopped Maltesers and sea salt flakes.

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