

Fruit Pizzas

Ingredients

- 250g basic yeast dough
- ½ a small box strawberries
- 2 kiwi
- a small bunch of grapes
- 250g ricotta
- 1 tsp. honey
- ½ tsp. cinnamon
- zest of a lemon



Method

- Light the oven, Gas mark 6, 200°C. Lightly grease an ovenproof dish.
- Add the lemon zest to the yeast dough and knead well.
- Roll out the dough about 1cm thick and cut out shapes using different cutters. Prick with a fork and bake in a hot oven for about 15 minutes.
- Meanwhile, mash the ricotta and stir in the honey and cinnamon. Spread the ricotta mixture on the pizza bases and garnish with fresh fruit.

Date Pinwheels

Ingredients

- 500g basic yeast dough
- 1 packet pitted dried dates
- 2 oranges

Method

- Put the dates, orange zest and orange juice in a pan. Cook until the dates melt. Leave to cool.
- Light the oven, Gas mark 6, 200°C. Lightly grease an ovenproof dish.
- Roll out dough and cut into small squares. Put a teaspoon of dates' filling in the middle of each square. Cut a slit in each corner. Shape into a pinwheel. Bake for about 15 minutes.



Bread Pudding

Ingredients

- 250g stale wholemeal bread
- 200ml fresh white milk
- 1 apple
- 1 teaspoon cocoa powder
- 100g sultanas/currants
- ½ tsp. mixed spice
- ½ tsp. cinnamon
- ½ tsp. nutmeg
- Juice and zest of an orange
- 1 tbsp. sesame seeds/



Method

- Lightly grease a loaf tin with sunflower oil.
- Roughly chop the bread and place in a mixing bowl together with the milk.
- Using a masher, mash the bread and if needed a fork, until the mixture is smooth.
- Core and chop the apple on a chopping board using a vegetable knife.
- Zest the orange rind and squeeze the orange and add to the bread mixture.
- Add the remaining ingredients, the dried fruit, chopped apple, honey and spices to the bread mixture and mix well.
- Place mixture in a greased ovenproof dish and sprinkle the sesame seeds on top.
- Bake in the oven at 190°C, Gas Mark 5 for 30 – 40 minutes or until a skewer inserted in the middle comes out clean.