

In my books "Pipke & Popke" in Dutch and German and "Pippa & Paul" in English you find a nice story about the Monster of Loch Ness and information about Häggis.

My books are available via Amazon.de and Bol.com, also as E-Book.

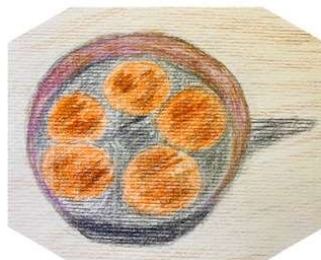
Here some Teatime Recipes for you

### Apple Gingerbread

**Ingrediens:** 1/2 lb. Cooking apples, sugar to taste, 3 oz. demerara sugar, 1/4 lb. golden syrup, 3 oz. butter, 6 oz. self-rising flour, 1 teaspoon ground ginger, 1/4 teaspoon ground cloves, 1 egg.  
1 oz. ca 30 gram

#### **Preparation:**

- Set oven to 350 Grad Fahrenheit / 200 Grad Celsius.
- Grease an 8-inch x 6-inch baking tin.
- Peel, core and slice the apples.
- Put into a pan with a little water and a little bit of sugar.
- Stew gently until tender, then mash and cool.
- In a separate pan melt the syrup and butter and demerara sugar together gently until dissolved.
- Leave to cool.
- Sift the flour, ginger and cloves into a bowl and make a well in centre.
- Add the egg to the syrup mixture and beat well into the flour.
- Stir in the mashed apples and continue to beat all well together.
- Turn into the tin and cook for 30 minutes until firm.
- Leave to stand for a few minutes in the tin before turning out to cool on a wire rack.
- Cut into slices.



## Potato Scones

**Ingredients:** 1/2 lb. cooked potatoes, 2 oz. flour, 1/2 oz. butter, pinch of salt, a little bit buttermilk to bind.

**Preparation:**

- Grease girdle or heavy frying-pan.
- mash the potatoes with the butter and a little milk.
- mix with a spoon,
- Add a pinch of salt and a little of the flour.
- Knead the mixture, adding more flour until it is all taken up and the duff is fairly stiff.
- Turn out on to a floured surface.
- Roll out to 1/4-inch-thick and cut into rounds using a breakfast cup as a cutter.
- Place on the hot greased girdle or frying-pan.
- Cook for about 2 minutes until the underside is brown.
- Turn and repeat on the other side.
- Serving piping hot, spread with butter.

## Lemon Tarts

**Ingredients:**

**Base:** 3 oz. flour, 2 oz. butter, 3/4 oz. icing sugar, 2 teaspoons cold water.

**Filling:** the juice of a small lemon, 2 oz. caster sugar, 1 egg, Icing sugar for dusting

**Preparation:**

- Set oven to 375 Grad Fahrenheit (210 Grad Celsius).
- Grease deep patty tins for 6 tarts.
- Sift the flour into a bowl.
- Rub in the butter and add the icing sugar.
- Add sufficient of the water to make a moist dough.
- Roll out on a floured surface, cut into rounds and line the patty tins.
- Bake blind for 10 minutes.
- Remove from the oven and reduce temperature to 350 grad Fahrenheit.
- Meanwhile beat together the egg, caster sugar and lemon juice.
- Fill the pastry cases with the mixture and bake until set and the pastry is browned.
- Serve hot or cold.

**Enjoy!**