Thistledown Lane

Mam's Recipe Book

Ten little bakes from the warmest kitchen on Thistledown Lane



Hello, my lovely!



Come in, the kettle's on. These are my very favourite bakes: the hazelnut buns Bramble loves, the honey buns that brought back Old Wren's chirp, and a whole lane of gingerbread hedgehogs. Every one is easy enough for little paws, with a grown-up close by. Roll up your sleeves, and let's get baking!

Love, Mam x

Little bakers' kitchen rules

1. Wash your paws before you start.
2. Always bake with a grown-up. Ovens, hobs, hot pans and sharp knives are for grown-ups.
3. Look out for the **Grown-up** steps. Those are the hot or sharp jobs.
4. Check the **Contains** line on every recipe for allergies. The Hazelnut Buns have nuts in.
5. Use oven gloves, and let bakes cool before you touch them.
6. Tidy up together. Washing up is part of baking!

Oven temperatures are given for fan ovens, conventional ovens and gas. All ovens are different, so check bakes a few minutes early.

What shall we bake?



Hazelnut Buns
Bramble's favourite
4



Honey Buns
Old Wren's get-well buns
5



Apple Cake
Mam's autumn cake
6



Blackberry Muffins
Bramble's berry muffins
7



Oaty Acorn Biscuits
Lilly's crunchy biscuits
8



Cheese Scones
Moss's favourite savoury bake
9



Leaf Pile Cupcakes
autumn cupcakes
10



Jam Tarts
little jammy tarts
11



Old Wren's Seedy Flapjacks
Old Wren's favourite
12



Gingerbread Hedgehogs
a whole lane of hedgehogs
13



Hazelnut Buns

Bramble's favourite

🍽️ **Makes 12 buns** ⏱️ **15 mins + 15 mins baking** 🔥 **170°C fan · 190°C · gas 5**

You will need

- 100g soft butter
- 100g caster sugar
- 2 eggs
- 100g self-raising flour
- 1 tbsp milk
- 50g chopped toasted hazelnuts

Equipment

- 12-hole bun tin
- 12 paper cases
- mixing bowl
- wooden spoon
- teaspoon

What to do

1. **Grown-up:** Ask a grown-up to heat the oven. Put the paper cases in the bun tin.
2. Beat the butter and sugar together until pale and fluffy.
3. Crack the eggs into a cup, then beat them in a little at a time.
4. Gently fold in the flour and milk, then stir in half of the hazelnuts.
5. Share the mixture between the cases, about one heaped teaspoon each, and sprinkle the rest of the nuts on top.
6. **Grown-up:** A grown-up bakes them for 15–18 minutes, until golden and springy when you press the top.
7. Leave to cool on a wire rack before eating.



Mam's tip: One for you, one for me, and one for Old Wren! Not for anyone who can't eat nuts: use chocolate chips instead.

Contains: wheat (gluten), egg, milk, NUTS (hazelnuts)



Honey Buns

Old Wren's get-well buns

🍽️ **Makes 12 buns** ⏱️ **15 mins + 15 mins baking** 🔥 **170°C fan · 190°C · gas 5**

You will need

- 100g soft butter
- 50g caster sugar
- 3 tbsp runny honey
- 2 eggs
- 120g self-raising flour

Equipment

- 12-hole bun tin
- 12 paper cases
- mixing bowl
- wooden spoon
- pastry brush

What to do

1. **Grown-up:** Ask a grown-up to heat the oven. Put the paper cases in the bun tin.
2. Beat the butter, sugar and 2 tablespoons of the honey until creamy.
3. Beat in the eggs one at a time.
4. Gently fold in the flour.
5. Share the mixture between the cases.
6. **Grown-up:** A grown-up bakes them for about 15 minutes, until golden.
7. While they're still warm, brush the tops with the last spoonful of honey.



Mam's tip: Something soft, something warm, and something nice. That's a honey bun. (Honey isn't for babies under one.)

Contains: wheat (gluten), egg, milk



Apple Cake

Mam's autumn cake

🍽️ **Makes 1 cake (8 slices)** ⏱️ **20 mins + 40 mins baking** 🔥 **160°C fan · 180°C · gas 4**

You will need

- 2 eating apples
- 150g soft butter
- 150g caster sugar
- 3 eggs
- 150g self-raising flour
- 1 tsp ground cinnamon

Equipment

- 20cm round cake tin, lined with baking paper
- mixing bowl
- wooden spoon
- peeler and knife (for a grown-up)
- skewer

What to do

1. **Grown-up:** Ask a grown-up to heat the oven, and to peel, core and thinly slice the apples.
2. Beat the butter and sugar together until fluffy.
3. Beat in the eggs one at a time.
4. Fold in the flour and the cinnamon.
5. Spread the mixture in the tin and smooth the top.
6. Lay the apple slices on top, round and round like a flower.
7. **Grown-up:** A grown-up bakes it for 40–45 minutes. A skewer pushed into the middle should come out clean.
8. Cool in the tin for 10 minutes, then lift out and cool before slicing.



Mam's tip: Lovely warm with custard, or cold with a cup of tea.

Contains: wheat (gluten), egg, milk



Blackberry Muffins

Bramble's berry muffins

🍽️ **Makes 12 muffins** ⏱️ **15 mins + 20 mins baking** 🔥 **180°C fan · 200°C · gas 6**

You will need

- 250g self-raising flour
- 1 tsp baking powder
- 100g caster sugar
- 1 egg
- 200ml milk
- 80ml sunflower oil
- 150g blackberries, washed

Equipment

- 12-hole muffin tin
- 12 muffin cases
- 2 bowls (or a bowl and a jug)
- whisk or fork
- spoon

What to do

1. **Grown-up:** Ask a grown-up to heat the oven. Put the cases in the muffin tin.
2. Mix the flour, baking powder and sugar in a big bowl.
3. Whisk the egg, milk and oil together in a jug.
4. Pour the wet mixture into the dry and stir just a little. Lumpy is good for muffins!
5. Gently stir in the blackberries.
6. Spoon the mixture into the cases.
7. **Grown-up:** A grown-up bakes them for 20–22 minutes, until risen and golden.
8. Cool on a wire rack.



Mam's tip: Frozen blackberries work too. Add them straight from the freezer.

Contains: wheat (gluten), egg, milk



Oaty Acorn Biscuits

Lilly's crunchy biscuits

🍽️ **Makes about 16** ⏱️ **15 mins + 15 mins baking** 🔥 **160°C fan · 180°C · gas 4**

You will need

- 100g butter
- 75g soft light brown sugar
- 1 tbsp golden syrup
- 100g porridge oats
- 100g self-raising flour

Equipment

- 2 baking trays, lined
- small pan (for a grown-up)
- mixing bowl
- wooden spoon

What to do

1. **Grown-up:** Ask a grown-up to heat the oven, and to melt the butter, sugar and syrup in a pan.
2. Tip the oats and flour into a bowl.
3. Pour in the melted mixture and stir everything together.
4. Roll walnut-sized balls and put them on the trays, well apart.
5. Squash each one flat. Pinch one end to make an acorn shape, if you like.
6. **Grown-up:** A grown-up bakes them for 12–15 minutes, until golden.
7. Leave on the trays for 5 minutes. They go crunchy as they cool.



Mam's tip: No peeking too soon, Lilly! They're soft when they come out.

Contains: wheat (gluten), oats, milk



Cheese Scones

Moss's favourite savoury bake

🍽️ **Makes 8 scones** ⏱️ **15 mins + 12 mins baking** 🔥 **200°C fan · 220°C · gas 7**

You will need

- 225g self-raising flour
- 1 tsp baking powder
- a pinch of salt
- 50g cold butter, cubed
- 100g grated cheddar
- 125ml milk, plus a little to brush

Equipment

- baking tray, lined
- mixing bowl
- round cutter
- pastry brush

What to do

1. **Grown-up:** Ask a grown-up to heat the oven.
2. Rub the butter into the flour, baking powder and salt with your fingertips, until it looks like breadcrumbs.
3. Stir in most of the cheese, keeping a little for the tops.
4. Add the milk and squish it into a soft dough. Don't squash it too much!
5. Pat it out on a floury table until it's as thick as your thumb.
6. Cut out circles and put them on the tray. Brush with milk and sprinkle on the last of the cheese.
7. **Grown-up:** A grown-up bakes them for 12–15 minutes, until tall and golden.
8. Eat warm, with butter.



Mam's tip: Just one each, Moss. Well. Maybe two.

Contains: wheat (gluten), milk



Leaf Pile Cupcakes

autumn cupcakes

🍽️ **Makes 12 cupcakes** ⏱️ **25 mins + 15 mins baking** 🔥 **170°C fan · 190°C · gas 5**

You will need

- 100g soft butter
- 100g caster sugar
- 2 eggs
- 100g self-raising flour
- For the icing: 150g icing sugar, 1–2 tbsp water, orange, red and yellow food colouring

Equipment

- 12-hole bun tin
- 12 paper cases
- mixing bowl
- small bowls for icing
- cocktail stick

What to do

1. **Grown-up:** Ask a grown-up to heat the oven. Put the cases in the tin.
2. Beat the butter and sugar, beat in the eggs, then fold in the flour.
3. Share between the cases.
4. **Grown-up:** A grown-up bakes them for 15 minutes. Leave them until completely cold.
5. Mix the icing sugar with a few drops of water until thick, and colour most of it orange.
6. Spread the orange icing on the cakes.
7. Colour two tiny bowls of icing red and yellow. Dot them on and drag a cocktail stick through each dot to make little leaves.



Mam's tip: Every cake is different, just like every leaf.

Contains: wheat (gluten), egg, milk



Jam Tarts

little jammy tarts

🍽️ **Makes 12 tarts** ⏱️ **15 mins + 15 mins baking** 🔥 **180°C fan · 200°C · gas 6**

You will need

- 1 × 320g sheet of ready-rolled shortcrust pastry
- about 12 tsp jam (strawberry, raspberry or blackberry)
- a little flour for dusting

Equipment

- 12-hole bun tin
- round cutter (a little wider than the holes)
- small star or leaf cutter
- teaspoon

What to do

1. **Grown-up:** Ask a grown-up to heat the oven.
2. Unroll the pastry and cut out 12 circles.
3. Press each circle gently into the bun tin.
4. Put one teaspoon of jam in each. Not too much, or it bubbles over!
5. Cut tiny stars or leaves from the leftover pastry and pop one on each tart.
6. **Grown-up:** A grown-up bakes them for 12–15 minutes, until the pastry is golden.
7. **Grown-up:** Hot jam is VERY hot. Leave them to cool completely before eating.



Mam's tip: Try a different jam in every tart, and see which is everyone's favourite.

Contains: wheat (gluten); check the pastry packet



Old Wren's Seedy Flapjacks

Old Wren's favourite

🍽️ **Makes 16 squares** ⏱️ **15 mins + 20 mins baking** 🔥 **160°C fan · 180°C · gas 4**

You will need

- 125g butter
- 100g soft light brown sugar
- 3 tbsp golden syrup
- 250g porridge oats
- 50g mixed seeds (sunflower and pumpkin)

Equipment

- 20cm square tin, lined
- pan (for a grown-up)
- wooden spoon
- knife (for a grown-up)

What to do

1. **Grown-up:** Ask a grown-up to heat the oven, and to melt the butter, sugar and syrup in a pan.
2. Stir in the oats and seeds until every oat is shiny.
3. Tip into the tin and press flat with the back of a spoon. Press, press, press!
4. **Grown-up:** A grown-up bakes it for 20–25 minutes, until golden at the edges.
5. **Grown-up:** A grown-up cuts it into squares while warm.
6. Leave it in the tin until completely cold, then lift out.



Mam's tip: Told you. I see everything! (Old Wren always knows when the flapjacks are ready.)

Contains: oats, milk, seeds (check for sesame)



Gingerbread Hedgehogs

a whole lane of hedgehogs

🍽️ **Makes about 20** ⏱️ **30 mins + 12 mins baking** 🔥 **170°C fan · 190°C · gas 5**

You will need

- 350g plain flour
- 2 tsp ground ginger
- 1 tsp bicarbonate of soda
- 100g butter
- 175g soft light brown sugar
- 1 egg
- 4 tbsp golden syrup
- chocolate chips for eyes and noses

Equipment

- 2 baking trays, lined
- mixing bowl
- rolling pin
- clean kitchen scissors

What to do

1. **Grown-up:** Ask a grown-up to heat the oven.
2. Rub the butter into the flour, ginger and bicarb until it looks like breadcrumbs. Stir in the sugar.
3. Beat the egg and syrup together, add to the bowl and squish into a dough.
4. Roll out until as thick as a coin. Cut little egg shapes and pinch one end into a pointy nose.
5. Snip little prickles along the back with clean scissors.
6. Press in chocolate chips for an eye and a nose.
7. **Grown-up:** A grown-up bakes them for 10–12 minutes. Leave them to cool on the trays.



Mam's tip: There! A whole lane full of hedgehogs. Now, who's for a cup of tea?

Contains: wheat (gluten), egg, milk; chocolate may contain soya



Happy baking!

Read along with Mam, play games and meet all the friends at thistledownlane.co.uk