

Sweet recipes from Foodbank donations

<p><u>Peach Delight</u> tin peaches packet biscuits custard</p>	<p>Place the biscuits in a plastic bag, bash into crumbs using a rolling pin or tin. Open tin of peaches, drain, keep juice separately. Dice fruit. Take 4 tall glasses, layer up as follows: biscuit, fruit, custard, top with some grated chocolate.</p>
<p><u>Peach Tart</u> Peach Delight ingredients as above 1 tbsp cornflour or arrowroot</p>	<p>Lay the biscuit crumbs in the base of a round dish. Top with custard, lay the sliced peaches on top. Warm the juice in a saucepan. Put the cornflour or arrowroot in a small dish, add 1 tbsp of water and mix well, pour this into the warmed juice and stir until thickened. Once cooked through pour over the peaches to set the glaze.</p>
<p><u>Baked Rice</u> tin peaches or any fruit tin rice pudding jam biscuit crumbs</p>	<p>Open rice pudding and place in a greased ovenproof dish. Add tinned fruit and jam, crumble the biscuits on top. Bake in oven 150° C / gas 4 for about 25 minutes.</p>
<p><u>Bread and Butter Pudding</u> marmalade raisins, any chopped dried fruit brioche, croissants or any bread including gluten free 150 gr butter or margarine ½ pt. cream, or milk or plant-based milk eggs (can leave out but won't set as well) cinnamon chocolate drops</p>	<p>This is the easiest way to make bread and butter pudding. In a large bowl break the bread up randomly. Add the dried fruit, marmalade and cinnamon. In a bowl add the liquid and eggs, beat together. Pour this onto bread mixture, mix well and allow to absorb. May need a little extra liquid depending on quantity of bread used. Place into a greased ovenproof dish. Leave for half an hour then bake in a hot oven 180°C / gas 5 for 30 minutes, serve with cream, custard or ice cream. You can use crusts of bread which often don't get eaten, save these up in the freezer.</p>

