

Becky's Berry Slice

150 g butter/marg, 1 1/3rd cups castor sugar, 2 eggs lightly beaten, 2 cups self-raising flour, 170 mls or 2/3 cup of buttermilk, 1 teaspoon vanilla 300g frozen blueberries or similar, Coffee sugar for topping

Method

Preheat oven 180 degrees, line 22cm square tin, Beat butter and sugar until light and fluffy, add eggs beating well until combined, stir in flour and buttermilk alternately until smooth, add vanilla, and stir. Spread half the mixture in tin, scatter blueberries over mixture then top with remaining mixture, sprinkle with coffee sugar. Bake in middle of oven for 45-50 minutes until cooked through, leave in tin for 30 minutes to cool then transfer to wire rack. Cut into squares when cold

Buttermilk pancakes

2 eggs separated, 2 cups of buttermilk, 60g butter, 300g plain flour, 1 tsp salt, 1 tsp bi carb soda, extra butter or spray

Beat egg yolks well, then whisk in melted butter and buttermilk. Sift flour etc over egg mixture and fold in. When ready to make pancakes whisk egg whites into soft peaks and fold into batter. Grease pan and ladle into hot pan cook until bubbles appear turn and cook other side. When cooked serve with maple syrup and cream or lemon juice and sugar.

Muffins

Butter, 220g self-raising flour 1/2 cup caster sugar, 3/4 cup 3/4 cup buttermilk, 1 egg, 3/4 cup vegetable oil.

Preheat oven to 180 degrees grease muffin tins with butter, mix flour and caster sugar add any dry ingredients for flavour spices, nuts. Combine buttermilk, egg and oil in a separate bowl, whisk lightly, this is the time to stir in extra wet ingredients eg mashed bananas, berries. Make a well in the centre of the dry ingredients pour in wet ingredients mix lightly. Pour into greased tins 2/3rds full, bake 20-25 mins, remove from oven, turn onto wire rack serve warm

Scones

500g self-raising flour, 2 tsp baking powder, 100g butter, 300mls buttermilk

Preheat oven to 220 degrees grease flour baking trays. Sift flour, baking powder and rub in butter until mixture looks like breadcrumbs. Make a well in the centre pour in buttermilk mix with a knife. Turn onto floured board knead lightly. Cut into rounds and put on tray close together, brush with extra buttermilk, bake 12-15 minutes. Serve with jam and cream