

# THE GREAT BRITISH PICNIC

Planning to eat al fresco despite the temperamental weather? At least you'll guarantee a great spread with these nostalgic bakes



## Coconut Macaroons

**Makes:** 20  
**Prepare:** 10 minutes  
**Cook:** 30 minutes

400g desiccated coconut  
250g condensed milk  
2 large egg whites  
½ teaspoon salt  
2 tbsps melted dark chocolate, for drizzling (optional)

1. Preheat the oven to 160°C/gas 2 and line a baking tray with baking parchment. Place the coconut and condensed milk in a large bowl and stir together until combined; the coconut should be moistened but not overly wet.
2. In another bowl, whisk the egg whites and salt together until they hold stiff peaks, then gently fold into the coconut mixture. When completely combined, scoop out tablespoonfuls of the mix and gently roll into balls, then place on the prepared baking tray, giving each one a gentle press with the palm of your hand to flatten it slightly.
3. Bake the macaroons for 30 minutes or until lightly golden. Allow to cool on a wire rack for at least 30 minutes before drizzling with chocolate (optional) and eating (not optional).

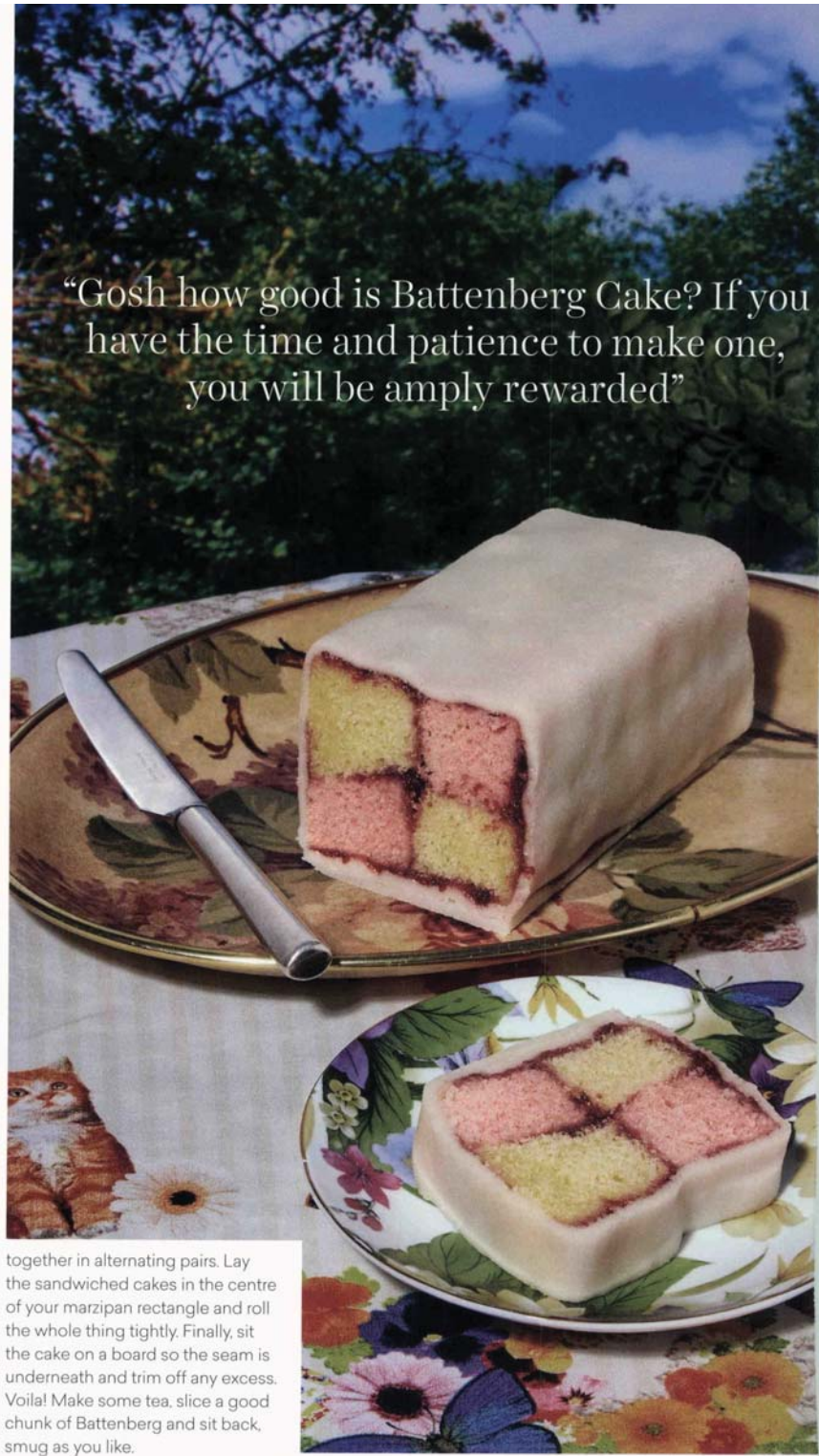


## Battenberg Cake

Serves: 6  
Prepare: 20 minutes  
Cook: 30 minutes

150g butter, at room temperature, plus extra to grease  
150g caster sugar  
2 large free-range eggs  
150g self-raising flour  
2 drops red food colouring  
3-4 tablespoons raspberry jam, for spreading  
400g shop-bought marzipan

1. Preheat the oven to 180°C/gas 4 and grease and line a small baking tray, roughly 24 cm x 18 cm x 5 cm. Using foil, create a firm barrier down the middle of the tray, to make sure the batters don't run into each other.
2. As with so many good classic cakes, you need to start by creaming together the butter and sugar until they are pale and fluffy, almost white. This is easiest done in a stand mixer or with a hand whisk and may take as long as 5 minutes. Next, mix in the eggs, one at a time, ensuring that the first one is fully incorporated before adding the next. Finally, ditch the whisk and, using a large metal spoon, gently fold in the flour.
3. Add half the cake mixture into one half of the baking tray. Now add the red food colouring to the other half of the mixture in the bowl and combine thoroughly, then carefully spoon this pink cake mixture into the other half of the baking tray.
4. Bake for 30 minutes or until a skewer inserted in the centre comes out clean. Remove the cakes from the oven and allow to cool in the tin for a couple of minutes before turning out onto a wire rack and leaving to cool fully.
5. Meanwhile, roll out your marzipan into a perfect square, roughly 30 cm x 30 cm and about 3 mm thick, then keep it covered with a clean tea towel. Now all that's left to do is the assembly. Cut the two coloured sections of cake in half lengthways and trim the edges to give you four neat, similar-sized strips. Spread each strip of cake with raspberry jam on all sides and sandwich them



“Gosh how good is Battenberg Cake? If you have the time and patience to make one, you will be amply rewarded”

together in alternating pairs. Lay the sandwiched cakes in the centre of your marzipan rectangle and roll the whole thing tightly. Finally, sit the cake on a board so the seam is underneath and trim off any excess. Voila! Make some tea, slice a good chunk of Battenberg and sit back, smug as you like.



Recipes taken from  
**Max's Picnic Book**  
 by Max Halley and  
 Benjamin Benton  
 (Hardie Grant,  
 £16.99) Photography  
 © Louise Hagger

### Perfect Scones

Makes: 12  
 Prepare: 10 minutes  
 Cook: 10 minutes

- 500g plain flour
- ¼ tsp salt
- 1 ¼ tsp bicarbonate of soda
- 4 ¼ teaspoons cream of tartar
- 75g cold unsalted butter, diced
- 300ml whole milk
- 1 large egg, beaten

1. Preheat the oven to 220°C/gas 8 and lightly grease a baking tray. Sift the flour, salt, bicarb and cream of tartar into a large bowl. Rub in the butter with your fingertips until it is fully incorporated. Add the milk and mix until the dough has just come together – do not overwork.
2. Turn it out onto a floured surface

- and shape into a round. The dough should be a little raggedy, you are not after smooth perfection. This will help to keep the scones 'short', or light and fluffy to you and me.
3. Roll out the dough to a thickness of about 3 cm (1¼ in) thickness. Dip a cookie cutter into some flour, then stamp out as many scones as you can from the first roll. You may need to re-roll to get the last few scones from the dough, but be careful to not overwork.
  4. Place the scones on the baking tray very close together, then brush the tops with the beaten egg. Bake for 10 minutes or until risen and golden.
  5. Allow to cool a touch then break them in half and cover them in clotted cream and your favourite jam – bam thank you ma'am!

“The British have this one right: scones, clotted cream and your favourite jam, all washed down with a nice cup of tea, is about as perfect as life gets”



RECIPES / PICNIC FOOD



### Homemade Clotted Cream

Makes: 1 litre  
 Prepare: 1 minute  
 Cook: 12 hours

1 litre double cream

1. Preheat the oven to 90°C/gas ¼. Pour the cream into a shallow baking dish and bake it, uncovered, for 12 hours. You do not need to do anything: do not stir it, do not look at it, do not even think about it.
2. When the time is up, carefully remove from the oven and leave to cool at room temperature. You'll end up with a thick layer of clotted cream, and possibly some thin cream beneath. You can spoon some from the top for eating right away. To keep the rest for future use, spoon the top layer of thick cream into a Kilner jar or airtight container and chill in the fridge – it will last for up to 5 days. Any thin cream left in the dish can be kept in the fridge for a few days and used in cooking, baking, or added to your coffee or cereal.



Quince Jelly, £3.50 for 340g,  
 plumduffandstuff.co.uk