**Given recipes for the Domestic/Handicraft Classes**

**Class 120 – Individual Queen of Puddings** (makes 3 in ramekin dishes holding 150ml)

**Ingredients**

1 large egg yolk 20g caster sugar 200 ml milk

¼ tsp vanilla extract 7g butter cubed 40g cake or bread crumbs

3 dessertspoons of jam 1 egg white 50g caster sugar

**Method**

Whisk egg yolk and 20g caster sugar lightly with a fork. Warm milk, vanilla and butter in a pan until butter melt. Pour over egg mixture and whisk thoroughly. Stir in cake or bread crumbs and leave for 15 minutes. Grease ramekin dishes and fill with mixture until each is two thirds full. Place ramekins in a roasting dish, fill dish with warm water so that the water comes half way up the ramekins. Bake at 160C/Fan140C/Gas 3 for about 30 minutes until the custard is just set.

When ramekins have cooled, spread custard with warmed jam. Whisk egg white until thick then whisk in the 50g caster sugar. Pipe or spoon meringue onto the ramekin custard. Bake at 160C/Fan140C/Gas 3 for 15 minutes.

**Class 129 – For men only: Bunting Biscuits** (makes about 24 biscuits)

**Ingredients**

350g plain flour 100g butter, diced 1 tsp bicarbonate of soda

140g light soft brown sugar 1 large egg 75g golden syrup

2tsp vanilla extracts icing and decoration ribbon or string

**Method**

Cut out a flag shaped triangle template from card. Line baking trays with greaseproof paper. Rub butter and flour together in a bowl, mix in bicarbonate of soda and sugar. Whisk egg, syrup and vanilla together and stir into the other bowl. Knead to form smooth dough. Roll out on a floured surface and use the template to cut out triangle biscuits. Use a pencil to make two holes along the short edge of the triangle for theading the string. Bake one tray at a time at 200C/Fan180C/Gas 6 for 8-10 minutes. Remake holes if necessary and leave to cool. Ice and decorate as desired and thread 3 with ribbon or string to make bunting biscuits.