

## Custard 'Tea Buns' with Homemade Jam

50g Bird's Eye custard powder  
250g plain flour  
110g caster sugar  
3 teaspoons baking powder  
125g butter, cubed  
1½ teaspoons vanilla extract  
180ml evaporated milk  
1 tablespoon lemon juice  
100g raisins

Line a 9x9 inch baking tray with baking parchment. In a bowl, combine the flour, custard powder, sugar and baking powder. Add the butter and rub in until the mixture looks like coarse breadcrumbs. Add in the raisins.

Mix together the lemon juice, vanilla and milk. Make a well in the dry ingredients and pour in the wet ingredients. Just mix enough to form a dough ball. Roll out to 3cm thickness and cut out buns with a 5cm cutter and place in the prepared baking tray. Bake at 200C for 15 to 20 minutes or until golden brown.



### **Homemade Jam**

300g pack frozen British summer fruits  
300g granulated sugar  
3 tablespoons lemon juice

Put the fruit in a large saucepan, add the sugar and lemon juice, then heat gently until the sugar dissolves and the fruit has defrosted, about 10-15 minutes. Put a saucer into the freezer. Boil the jam hard for 5 minutes, then take the cold saucer out of the freezer and drop a little jam onto it. Allow to cool for a few seconds, then push the jam with your finger. If it wrinkles, it's ready. If not, boil for another minute and try again until it does wrinkle. Allow the jam to settle for 10 minutes, then put into a sterilised jar to store for up to 6 months, or let it set and then chill and use within a couple of weeks.