



Thank you very much for deciding to show your support for Northern Ireland Hospice Care by hosting a coffee morning to raise much needed funds for this extremely worthwhile cause.



Northern Ireland's
Hospice
Coffee Morning
7th June 2007

We all Take Time for a Cuppa everyday so why not put this time to good use by inviting some of your friends, colleagues, classmates or clients to sit down and enjoy a coffee and a chat and you will be helping the hospice at the same time.

In this booklet I have put together a collection of quick and easy tasty recipes for you to prepare and serve to the guests at your coffee morning.

As well as being a delicious accompaniment to a cup of coffee, if you ask your guests for a donation for their tray bake together we can help the hospice raise its target of £40,000

HOW THE MONEY YOU RAISE WILL HELP

All money raised from your coffee morning will go directly to support local hospice care - meeting the needs of patients. Hospice is much more than a building it's a special way of caring for adults and children with life-threatening and life-limiting conditions. Patients and their families are cared for in a variety of ways, such as In-Patient Care, Day Hospice, Out-Patient Clinic, Care at Home and Bereavement Care.

Northern Ireland Hospice Care provided support for over 2700 patients last year and their families. It costs just over £6 million per year to sustain our services for adults and children and we currently receive about £2 million from statutory funding with the remaining £4 million provided through the generosity and support of people like you making donations.



**JENNY BRISTOW
RECIPE
BOOKLET**

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Jenny Bristow supports Northern Ireland's Hospice Coffee Morning

COFFEE PEAR & BRAZIL NUT TART

This moist and tasty tart goes great with a cup of coffee and tastes even better with served with some Greek yoghurt or soured cream. (Serves 8)

INGREDIENTS

25g/1oz flour
25g/1oz brown sugar
25g/1oz butter - softened
1 tbsp Brazil nuts - coarsely chopped
1 dsp coffee & 1dsp water

110g/4oz butter - softened
110g/4oz caster sugar
3 eggs - lightly beaten
175g/6oz self-raising flour
½ tsp baking powder
1-2 dsp natural yoghurt

2 large ripe pears
4 dsp Greek yoghurt or soured cream

METHOD

1. Sieve the flour into a bowl and mix in the sugar. Add the butter and rub in until the mixture becomes crumbly. Mix in the Brazil nuts. Leave to one side.
2. Cream together the butter and sugar for thirty seconds, then add the eggs, flour, baking powder and yoghurt. You should have quite a soft mixture. Add 1dsp coffee and 1tsp water blended.
3. Line the bottom of a 23cm/9 inch tin with greaseproof paper.
4. Peel, core and slice the pears.
5. Pout the cake mixture into the tin. Arrange the slices of pear on top and pour over the Brazil nut topping. Bake in the oven @ 190°C/Gas Mark 5 for 45 minutes or until the cake is firm to the touch.
6. Serve with Greek yoghurt or soured cream.

SNICKERDOODLES

An all American cookie, ideal when you just fancy snacking. All can be made in a blender and great with coffee. These are a lovely soft crumbly biscuit with an open texture that will spread easily. Ensure the consistency of the dough is quite firm.

INGREDIENTS

225g/8oz plain flour
½ tsp baking soda
½ tsp baking powder
1 egg
½ tsp vanilla extract
115g/4oz caster sugar
115g/4oz butter
1 tsp cinnamon powder
2 tsp coffee mocca with 1tbsp water

METHOD

1. Place the flour, baking soda, baking powder, eggs butter, sugar, vanilla and cinnamon powder in a blender.
2. Whizz together until almost blended. Add coffee. Only mix for 5 seconds.
3. Transfer the mixture to a lightly floured table and divide into 12 pieces.
4. Shape into small rounds and place on a baking sheet, well spaced apart.
5. Flatten the top of each 'snickerdoodle' to about half their original height. Bake in an oven @ 180°C/Gas Mark 4 for 10-12 minutes.
6. When cooked, cool and store in an airtight container.

BUTTERMILK & VANILLA SCONES

These light tasty scones are ideal for freezing and can be defrosted and reheated. Ideal for a coffee morning. (Makes 8-10 Scones)

INGREDIENTS

350g/12oz soda bread self-raising flour
50g/2oz butter
25g/1oz caster sugar
½ tsp vanilla essence
180ml/6fl oz buttermilk

TO DECORATE

125ml/4fl oz whipped cream
Jam

METHOD

1. Sieve the flour into a bowl. Add the butter. Cut through and rub in for 1 minute. Add the sugar, vanilla essence and milk. Mix to a firm but soft dough.
2. Transfer the dough to a lightly floured surface, knead and gently roll out to a thickness of 2½ cm/1 Inch and cut out with either a plain or fluted cutter (approximately 2cm/5 Inches in diameter).
3. Place the scones on a floured baking sheet and bake in a preheated oven @ 200°C/Gas Mark 6 for 12-15 minutes or until the scones are golden brown on top.
4. Allow the scones to cool on a wire rack, then split in half and fill with whipped cream and jam.