

## **VE Day Celebrations**



**This Friday the 8<sup>th</sup> of May marks 75 years since fighting in Europe stopped, towards the end of World War 2.**

**At 3pm on Friday, people all over Great Britain are invited to celebrate in their own homes or gardens and raise a glass to “toast” the end of the war.**

**With the help of your parents put your life skills into practise and prepare a VE Day afternoon tea.**

**You could make your favourite sandwiches (cut into rectangles), scones, home bakes and have some tea or juice.**

**Below are a few recipes and activities for you to try if you wish.**

**Kirstie Allsopp’s Union Jack celebration cake recipe**



### Ingredients

- 200g (7oz) plain flour
- 405g can light condensed milk
- 2 eggs
- 2tsp vanilla extract
- 150g (5½oz) margarine or butter
- 3tsp baking powder
- 6tbsp strawberry conserve or jam
- 200g (7oz) icing sugar
- 100g (3½oz) margarine or butter, softened
- 2tsp vanilla extract
- 200g (7oz) mixed summer berries, to decorate
- 2 x 18cm (7in) sandwich cake tins, base lined with parchment

### Method

- Preheat the oven to 180°C, 350°F, Gas Mark 4.
- Place the flour, condensed milk, egg, vanilla extract, margarine and baking powder in a bowl and beat with an electric hand mixer for 2-3 minutes until pale and fluffy.
- Spoon into the tins and bake for approximately 25-30 minutes until springy to the touch and golden brown. Cool slightly then transfer to a cooling rack to cool completely.
- Place one half of the cake onto a serving plate and spread with the jam. Sandwich together with the other half.
- Beat the icing sugar, butter and vanilla with a few drops of water to bring the mixture to a soft consistency. Spread onto the cake. Arrange the berries on top in a Union Jack shape if you like!

Alternatively – decorate a pre-made cake with icing and berries!

### Easy Eton Mess (Serves 5)

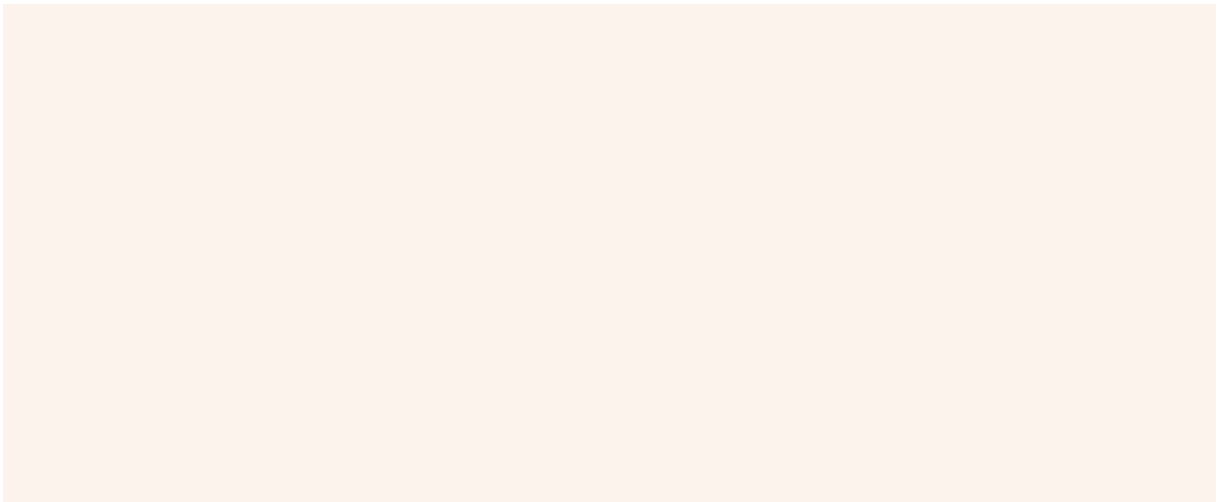


## **Ingredients**

- **6 meringue nests**
- **500g Greek yoghurt /double cream**
- **500g fresh or frozen (defrosted) summer berries**
- **sugar to sweeten if needed**

## **Method**

- **Start by crushing up the meringue into pieces and placing into a bowl.**
- **Fold through the Greek yoghurt. If you are using cream instead, use double or whipping cream and whisk up so that it holds soft peaks.**
- **Sweeten the berries if needed, with a little sugar and stir through the meringue and yoghurt. Don't over mix, you don't want the yoghurt to turn completely pink.**
- **Serve immediately and enjoy!**



## Classic scones with jam & clotted cream

### Ingredients

- 350g self-raising flour, plus more for dusting
- ¼ tsp salt
- 1 tsp baking powder
- 85g butter cut into cubes
- 3 tbsp caster sugar
- 175ml milk
- 1 tsp vanilla extract
- squeeze lemon juice
- beaten egg, to glaze



### Method

1. Heat oven to 220C/fan 200C/gas 7.
2. Tip 350g self-raising flour into a [large bowl](#) with ¼ tsp salt and 1 tsp baking powder, then mix.
3. Add 85g butter cubes, then rub in with your fingers until the mix looks like fine crumbs then stir in 3 tbsp caster sugar.
4. Put 175ml milk into a jug and heat in the microwave for about 30 secs until warm, but not hot.
5. Add 1 tsp vanilla extract and a squeeze of lemon juice, then set aside for a moment.
6. Put a [baking sheet](#) in the oven.
7. Make a well in the dry mix, then add the liquid and combine it quickly with a cutlery knife – it will seem pretty wet at first.
8. Scatter some flour onto the work surface and tip the dough out. Dredge the dough and your hands with a little more flour, then fold the dough over 2-3 times until it's a little smoother. Pat into a round about 4cm deep.
9. Take a 5cm [cutter](#) (smooth-edged cutters tend to cut more cleanly, giving a better rise) and dip it into some flour. Plunge into the dough, then repeat until you have four scones. You may need to press what's left of the dough back into a round to cut out another four.
10. [Brush](#) the tops with a beaten egg, then carefully place onto the hot baking tray.
11. Bake for 10 mins until risen and golden on the top. Eat just warm or cold on the day of baking.
12. If freezing, freeze once cool. Defrost, then put in a low oven (about 160C/fan140C/gas 3) for a few mins to refresh.

VE Day bunting – print and colour your own bunting to hang in your house or garden.

