

Ann's Simple Recipes

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Cottage Pie

Ingredients



1lb / 450g Minced Beef
1 Large red onion
4oz / 120g Mushrooms
3 Dessert spoons of gravy granules
2lb Potatoes
2oz / 60g of Cheddar Cheese
1 Large Tomato

Instructions

Brown the mince in a pan with a little oil.
Chop the onion and mushrooms and add to the mince.
Make up the gravy with 1 6floz / 450ml boiling water and add to the mix.
Stir and place the mince mixture into a large oven tin.
Boil and mash the potatoes and then cover the mince filling.
Slice the tomato and place on the top.
Bake in an oven at gas mark 6 / 180c for 40 minutes.

“All my family love the cheese and tomato topping.
This is my go-to comfort food”

Top Tip: Use lamb mince for a tasty Shepherd's pie

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Coconut cake

Ingredients



8oz / 225g Self raising flour
4oz / 120g Butter
2oz / 60g Desiccated coconut
2oz / 60g Sugar
2 eggs
6oz / 170g Icing sugar

Instructions

Sift the flour into a mixing bowl.

Beat the eggs and add to the bowl along with the sugar, butter and desiccated coconut.

Mix the ingredients well until they form a creamy consistency.

Grease a 7" / 18cm cake tin.

Add the mix and level with a spoon.

Bake at gas mark 4 for 1 hour or 150c for 50 minutes.

Check with a skewer that the cake is cooked.

When the cake is cold, mix the icing sugar with a small amount of water until it is a thin paste.

Mix in a handful of coconut and spread onto the cake.

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Apple, Apricot & Pistachio Loaf

"I make this Cake for Sarah, my daughter-in-law. She is **wheat** and **gluten intolerant**, but this recipe is **gluten free**. She find's shop bought versions tasteless, but this recipe should give you a moist flavoursome cake."

Ingredients



8oz / 225g **Gluten free** self-raising flour
4 tbsp vegetable oil
2 oz/ 60g Soft brown sugar
2 Large eggs
4oz/ 120g diced dessert apple
4oz/ 120g Dried apricots
4oz/ 120g Peeled Pistachios

Instructions

Sift the flour into a mixing bowl.
Beat the eggs and add to the bowl along with the sugar, apple, apricots and pistachios.
Mix the ingredients well until they form a thick batter.
Using the oil grease a loaf tin.
Add the batter and level with a spoon
Bake in a low oven gas mark 2 / 150c for 1 hour.
Check with a skewer that the cake is cooked.
Rest in the tin for 30 minutes before turning out.

Ann's Top Tip

Instead of pistachio's try other nuts such as walnuts or pecans

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Chicken, Ham & Mushroom Pie

Ingredients



1lb / 500g Cooked chicken
4oz / 125g Chunky ham
2oz / 60g Mushrooms
8oz / 250g Frozen puff pastry
1 Egg
Thick gravy

Instructions

Dice the chicken and the ham and slice the mushrooms.

Mix the Chicken, ham and mushrooms with the gravy and pour the mixture into a pie dish.

Roll out the puff pastry and cover the mixture in the pie dish.

Beat the egg and brush onto the pastry top.

Bake in the oven for 45 minutes on gas mark 4 / 160°C

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Quiche

Ingredients



18oz (500g) Plain flour
7ozs (200g) Butter
Pinch of salt
2 Eggs
4ozs (120g) Mature cheddar
2 Rashers of bacon
1 Red onion
½ pint (280ml) of milk

Instructions

To make the pastry base Sift the flour into a large bowl add the diced butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Stir in a pinch of salt, then add 2-3 tbsp water and mix to a firm dough. Knead the dough briefly and gently on a floured surface then roll out. Line your flan tin(s) with the dough and bake for 15 minutes at gas mark 4 / 160°C. To make the filling Chop the bacon and the onion and beat the eggs. Mix the bacon, onions, eggs, cheese & milk in a large bowl. Pour the mixture into the tin(s) and bake for 40 minutes on gas mark 5 / 170°C, till firm to the touch.

Try adding other ingredients such as peppers or broccoli.

Top tip: Use ready made pastry and simply roll it out.

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Butternut Squash Soup

“This is my favourite soup and is one of the easiest to make”

Ingredients



1 Butternut Squash –Approx. 1Kg

1 Large red onion

1 Pint of chicken stock

Croutons (optional)

Instructions

Dice the butternut squash & onion, then boil until soft.

Drain and allow to cool for a few minutes.

Place the squash and onion carefully in a blender and add the stock.

Blend until smooth.

Can be eaten straight away or refrigerated and

heated in a pan on a medium heat until bubbling.

Add croutons and enjoy.

Top tips: For an extra kick add some chilli flakes at blending stage.

Buy the butternut squash ready diced into cubes

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Sultana Cake

Ingredients



8oz / 250g Self raising flour

4oz / 120g Butter

4oz / 120g Sultanas

1 Large egg

2oz / 60g Sugar

1 teaspoon Mixed spice

Instructions

Beat the egg

Sift the flour into a large mixing bowl and add the other ingredients (including the egg).

Mix until you have a thick cake batter.

Place the batter into a 7" / 18cm greased cake tin.

Bake on gas mark 4 for 1 hour or 160c for 50mins.

Check with a skewer that the cake is cooked through.

When cool, turn your cake out and sprinkle some sugar on it to finish.

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Toad In The Hole

Ingredients



1lb / 500g
Sausages 4oz / 120g plain flour
1 egg
½ pint / 280ml milk
Pinch salt
1oz / 3g of Lard or dripping

Instructions

Sift the flour into a large bowl.

Add the egg, milk and salt and whisk to a smooth batter.

(You can use a blender to do this).

Place the lard or dripping into an oven tin and heat at gas mark 7 or 200c until melted.

(It needs to be hot!).

Add the sausages to the tin and cook in oven for 10 mins.

After 10 minutes add the batter mix covering the whole pan.

Bake for a further 30-40 mins until nicely risen.

Top tip: Replace the sausages for Chops for a tasty alternative.

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