



BAKESHOP
**SECOND
STREET**
COOKIES & CANDIES

12 REASONS TO BE FRUITFUL



CALENDAR
2022

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BAKESHOP
**SECOND
STREET**

FRUIT OF THE MONTH

Chocolate Orange Bundt Cake

INGREDIENTS

11 oz (320g) all-purpose flour, sifted
2 ½ teaspoons baking powder
4 eggs
11 oz (300g) granulated sugar
8 oz (225g) unsalted butter melted, plus more for greasing
Orange juice from 4 oranges
Orange zest from 2 oranges
1 teaspoon vanilla
1 teaspoon salt

GLAZE:

4 oz (115g) dark chocolate, broken into pieces
4 oz (120ml) whipping cream
candied orange peel from 2 oranges

INSTRUCTIONS

Preheat oven to 180°C/350°F. Grease a (10-inch) cake pan or bundt pan and set aside. In a medium bowl mix together flour, salt and baking powder.

In a separate bowl, whisk together eggs and sugar until pale and fluffy, about 5 minutes. Slowly add the cooled melted butter, mix until combined. Add orange juice, zest, and vanilla extract and keep whisking slowly until combined. Add flour mixture to wet mixture and whisk just until combined.

Pour batter into prepared pan. Bake for 50-60 minutes or until a toothpick inserted into the centre of the cake comes out clean. If the top is browning too quickly while baking, cover loosely with foil. Once baked, allow the cake to cool completely.

For the Chocolate Glaze: Gently heat the cream in a saucepan, add the broken chocolate to the warm cream and stir until melted. Pour over the cake, allowing it to drip generously over the sides.

Allow the glaze to set before adding the candied orange peel.

ORANGES

- JAM-PACKED WITH VITAMIN C AND A GOOD SOURCE OF POTASSIUM.
- THEY ARE BEST STORED OUT OF DIRECT SUN-LIGHT, IN AN OPEN BOWL SO AIR CAN CIRCULATE.
- USE UP THE JUICE, ZEST AND PEEL OF EXTRA ORANGES WITH THIS SHOWSTOPPER.

JANUARY

SUN	MON	TUE	WED	THU	FRI	SAT
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31	1	2	3	4	5

- **New Years Day**



FRUIT TIPS

- LEMONS ARE SENSITIVE TO ETHYLENE, SO ENSURE THEY ARE KEPT AWAY FROM FRUITS THAT EMIT ETHYLENE LIKE APPLES.
- LEFTOVER LEMON JUICE CAN BE STORED IN ICE CUBE TRAYS IN THE FREEZER FOR USE AT A LATER DATE.
- WHEN LIFE GIVES YOU LEMONS MAKE CUPCAKES! USE THE ZEST AND JUICE TO CAPTURE THE SUNSHINE-LIKE FLAVOURS OF THIS FRUIT.

Lemon Cupcakes

LEMON

INGREDIENTS

6 oz (175g) sugar
6 oz (175g) all-purpose / plain flour
6 oz (175g) unsalted butter, softened
3 eggs
Zest of 1 lemon
¾ level teaspoon baking powder
Pinch of salt

ICING:

8 oz (225g) cream cheese, softened
4 oz (110g) unsalted butter softened
Pinch of salt
16 oz (450g) powdered sugar, sifted
Juice and zest of 1 small lemon

INSTRUCTIONS

Preheat the oven to 180°C/350°F. In a bowl, beat together the flour, sugar, butter, baking powder, lemon zest, salt and eggs until smooth.

Divide the batter into the prepared cupcake tins, filling each 3/4 full. Bake for 20 - 30 minutes until golden brown, or until a toothpick inserted in the centre comes out clean. Allow the cupcakes to cool in the pan for 5 minutes before removing to a wire rack to cool completely.

For the icing: In a bowl, beat the cream cheese, butter, lemon juice, zest and salt until smooth. Gradually add the sugar and mix until creamy and smooth. If you have trouble getting the mixture to stick, add more sugar as necessary. Freeze any leftover icing for later use.

FEBRUARY

SUN	MON	TUE	WED	THU	FRI	SAT
30	31	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	1	2	3	4	5



Meringues with Kiwi fruit & Lemon Curd

INGREDIENTS

MERINGUE:

3 egg whites
½ tsp lemon juice
150g sugar

FILLING:

3-4 kiwis, peeled and thinly sliced
300 ml (½ pint) whipped cream

LEMON CURD:

3 egg yolks
6 oz (175g) sugar
2 ½ oz (70g) butter (softened)
3 lemons (juice and zest)

INSTRUCTIONS

Meringue: Preheat the oven to 110°C/230°F.

Carefully separate the egg whites from the yolks. Place the egg whites into a clean, dry bowl of a food mixer. Whisk until they start to look fluffy and double in volume. Add the sugar in spoonfuls at a time. Whisk at full speed until the meringue holds a stiff peak (approximately 4 - 5 minutes) and looks glossy.

Line a baking pan with non-stick parchment paper. Turn the paper over and draw 8-9 circles spaced evenly apart. Turn the paper back over so you can see the circles through the paper.

Spoon the meringue into a piping bag fitted with a plain nozzle and pipe the meringues onto the prepared baking sheet, starting in the middle of the circle, piping around until you reach the edge to form a "nest" effect.

Bake for 2 hours until meringues are crisp. Leave to cool. While the meringues are cooking you can make the lemon curd.

Lemon curd: Over a gentle heat, whisk together the softened butter and sugar over a bain-marie. Add the egg yolks, continue to whisk. Add the lemon juice and zest, whisk until thick and until mixture coats the back of a spoon (approximately 10 minutes). Optional, strain the curd for a smooth texture.

To assemble, heap a spoonful of whipped cream onto each meringue nest, drizzle with lemon curd and top with sliced kiwi fruit.

KIWI

- WHEN THE KIWI IS RIPE AND READY TO EAT, THE FRUIT WILL YIELD TO YOUR SQUEEZE. IT SHOULD BE FIRM BUT NOT MUSHY OR OVERLY SOFT.
- THE SWEET AND DELICATE KIWI FRUIT PAIRS WELL WITH CRUNCHY MERINGUE NESTS TOPPED WITH TART LEMON CURD AND CREAM.

MARCH

SUN	MON	TUE	WED	THU	FRI	SAT
27	28	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31	1	2



BAKESHOP
**SECOND
STREET**

FRUIT OF THE MONTH

Banoffee Pie

INGREDIENTS

10 ½ oz (300g) shortbread cookies, crumbled
2 ½ oz (70g) butter
2 x 397g can caramel condensed milk
2 ripe bananas, sliced
500ml cream
2 oz (60g) coarsely grated milk or dark chocolate

INSTRUCTIONS

Grease and line the base of a 6 inch round springform pan.

Melt butter gently over low heat, add shortbread crumbs and mix together until fully incorporated. Press the crumbs into the springform pan and spread evenly over the base. Freeze for 30 minutes.

Scoop out caramel and spread evenly over the shortbread base. Chop the bananas into even slices and place over the caramel layer.

Whip the cream and place over the bananas, then top the cream with grated chocolate.

Carefully remove springform collar and place pie on a cake stand for the ultimate impression.

BANANA

- ONE OF THE WORLDS MOST POPULAR AND MOST WASTED FRUITS IS ALSO AN EXCELLENT SOURCE OF POTASSIUM.
- USING UP LEFTOVER BANANAS DOESNT GET ANY BETTER THAN IN THIS CROWD PLEASING DESSERT.

APRIL

SUN	MON	TUE	WED	THU	FRI	SAT
27	28	29	30	31	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

- **Easter Sunday**



FRUIT TIPS

- AFTER YOU BRING YOUR CHERRIES HOME, STORE THEM UNWASHED AND UNCOVERED IN THE COLDEST PART OF YOUR FRIDGE.
- PERIODICALLY CHECK FOR DECAY. ONE BAD CHERRY CAN SPOIL THE BATCH!
- EXCESS CHERRIES CAN HELP TURN A SLEEPY CHEESECAKE INTO AN EYE-CATCHING CENTREPIECE.

No-Bake Cherry Cheesecake

INGREDIENTS

Use 10 or 12-inch springform pan

BASE:

16 oz (450g) shortbread cookies, crumbled

2 oz (55g) unsalted butter

FILLING:

2 x (8 oz) package cream cheese (softened)

400 ml heavy cream

80g powdered sugar (sieved)

1 teaspoon vanilla essence

Pinch of sea salt

1 tablespoon freshly squeezed lemon juice

TOPPING:

250-300g cherries

INSTRUCTIONS

Base: Melt butter gently over low heat. Add shortbread crumbs and mix together until butter is fully incorporated. Press the crumbs into springform container.

Refrigerate for 1 hour.

Filling: Place softened cream cheese in a mixing bowl; add powdered sugar and mix on low setting until smooth. Add lemon juice and vanilla; mix again until incorporated.

Whip heavy cream to soft peaks. (Set a small amount aside for decoration) Fold into cream cheese mixture. Pour onto pie crust and spread until smooth.

Topping: Blitz cherries in a blender until smooth. Add cherry puree to the top of cheesecake mixture. Refrigerate for 4 hours until firm. Carefully remove springform pan collar and serve with remaining whipped cream.

CHERRY

MAY

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	1	2	3	4



Strawberry Jam & Scones

INGREDIENTS

5lb ripe strawberries
1lb 8 oz (680g) sugar
Juice of 1 lemon
1 teaspoon sea salt

INSTRUCTIONS

Wash, de-stem, and cut strawberries into halves.

Place the berries in a bowl, add the sugar and salt and toss thoroughly. Let sit at room temperature and mix every 30 minutes for 2 hours. Cover with a lid and refrigerate overnight.

Place the macerated fruit into a stainless steel pot that is big enough to allow for bubbling jam. Bring to a full boil and then turn the heat down. Let the jam simmer while still bubbling. Stir the pot with a wooden or heat-proof spatula occasionally to prevent sticking or burning.

Cook the jam to 104°C-107°C/220°-225°F, depending on how thick you prefer your jam. Test thickness by placing a small amount in a spoon and refrigerate or freeze for a few minutes. The jam should be fully set and leave a clear track when you drag your finger across the jam.

Add the lemon juice. Cook for 5 minutes more and cool the entire pot in an ice bath to stop the cooking, unless canning the jam, in which case, proceed with your preferred canning method.

Once cooled, this jam can be held frozen for several months, or in the refrigerator for 1-2 months. Serve the jam with whipped cream on fresh scones for a moreish experience.

STRAWBERRY

- UNFORTUNATELY STRAWBERRIES CAN GO FROM SWEET PRIME TO A MOULDY MUSH IN THE BLINK OF AN EYE.
- PRESERVING THEM WITH THIS HOMEMADE STRAWBERRY JAM IS ONE OF THE BEST WAYS TO ENJOY THOSE FRESH BERRIES LONG AFTER THE SEASON IS OVER.

JUNE

SUN	MON	TUE	WED	THU	FRI	SAT
29	30	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	1	2	3



FRUIT TIPS

- TO STAY FRESH, RASPBERRIES NEED SOME AIR CIRCULATION. USE THE ORIGINAL CONTAINER THEY CAME IN, WHICH USUALLY HAS SLOTS AND HOLES.
- THE BEST PLACE TO KEEP BERRIES IN YOUR FRIDGE IS WHERE YOU'LL SEE THEM.
- THIS RASPBERRY ICE CREAM IS SATISFYINGLY SWEET, CREAMY AND SO EASY TO MAKE.

No-Churn Raspberry Ice Cream

INGREDIENTS

1 x 14 oz (397g) tin condensed milk
500 ml cream
Pinch of salt
10 oz (300g) raspberries
1 oz (30g) powdered or icing sugar
Zest of 1 Lemon

INSTRUCTIONS

Toss the raspberries in the sugar and leave to macerate for 30 minutes.

Whip the cream to soft peaks, then fold in the condensed milk, lemon zest and salt. Add the raspberries and gently incorporate into the mix.

Pour the mixture into a container and place into the freezer to harden overnight.

RASPBERRY

JULY

SUN	MON	TUE	WED	THU	FRI	SAT
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31	1	2	3	4	5



FRUIT TIPS

- TO RIPEN PEACHES, PUT THEM ON YOUR COUNTER AT ROOM TEMPERATURE UNTIL THEY REACH DESIRED RIPENESS.
- FOR FASTER RIPENING, PLACE PEACHES IN A BROWN PAPER BAG ON THE KITCHEN COUNTER.
- PEACH PIE IS WHAT SUMMER TASTES LIKE. SERVE WITH VANILLA ICE CREAM AND PREPARE FOR SUMMER BLISS.

Peach Pie

PEACH

INGREDIENTS

9-INCH DOUBLE CRUST PIE DOUGH:

20 oz (560g) all-purpose/plain flour,
more for dusting

½ oz (15g) sugar

1½ teaspoon salt

8 oz (225g) cold unsalted butter,
cut into small pieces

3 oz (85g) ice water, more if needed

PIE FILLING:

8 ripe peaches, peeled, pitted and sliced

4 oz (115g) sugar

2 tablespoons of lemon juice

Pinch of salt

2 oz (55g) cornstarch US/ cornflour UK

Egg Wash

Sugar For sprinkling

INSTRUCTIONS

DOUGH:

Mix flour, sugar, and salt in a food processor to combine. Add butter and blend until mixture resembles coarse meal, with a few pea-size pieces of butter remaining.

Drizzle in the ice water. Mix until dough is crumbly but holds together when squeezed (if necessary; add up to 2 tablespoons ice water, 1 tablespoon at a time); do not overmix.

Form dough into two disks, wrap in plastic, and refrigerate until firm, at least 1 hour.

FILLING:

Stir together peaches, sugar, cornstarch, lemon juice, and salt in a large bowl to combine.

PIE:

Preheat oven to 218°C/425°F On a lightly floured surface, roll out one disk of pie dough to 1/8-inch thickness and at least 13 inches in diameter. Roll dough around rolling pin and unroll it over a 9-inch glass pie plate or pie tin, pressing gently to fit into plate. Fill with peach mixture.

Roll out remaining disk of dough in the same manner. Drape over filling or create a lattice top. Trim overhang and crimp the edges. Use a paring knife to make several vents in the top crust.

Refrigerate pie 20 minutes. Brush egg wash over top of pie and sprinkle with sugar. Place a baking pan under the pie dish in case any juices overflow. After 30 minutes, drop temperature to 175°C/350°F and bake for 45 minutes to 60 minutes or until filling is bubbling and clear.

You may need to cover the edge of the pie with foil if it starts to brown before the middle is done. Cool completely before slicing and serve with ice cream.

AUGUST

SUN	MON	TUE	WED	THU	FRI	SAT
31	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31	1	2	3



BAKESHOP
**SECOND
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FRUIT OF THE MONTH

Blackberry and Apple Crumble

INGREDIENTS

FILLING:

2lb apples peeled, cored and sliced

10 oz (280g) blackberries

1 oz (28g) sugar

½ teaspoon cinnamon

CRUMBLE:

7 oz (200g) plain flour

7 oz (200g) brown sugar

7 oz (200g) unsalted butter, diced and chilled

2 oz (55g) rolled oats

1 teaspoon cinnamon

1 teaspoon salt

INSTRUCTIONS

Preheat the oven to 180°C/350°F.

Dice the butter. Mix it through your fingers with the flour creating a breadcrumb texture.

Add the sugar, salt, cinnamon and oats. Mix until combined.

Add the apples and blackberries to a baking dish and dust with the sugar and cinnamon.

Sprinkle the crumble over the fruit and bake in the oven for 45-60 minutes or until the crumble is golden and the apples are soft. Serve the crumble with warm custard, ice cream or whipped cream.

BLACKBERRY

- REMOVE ANY MOULDY BERRIES AND DISCARD. FRESH BLACKBERRIES ARE VERY PERISHABLE AND SHOULD BE EATEN OR FROZEN WITHIN TWO OR THREE DAYS OF PICKING.
- BLACKBERRIES PAIR WELL WITH APPLES IN THIS STRAIGHTFORWARD YET SATISFYING CRUMBLE.

SEPTEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
28	29	30	31	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	1



BAKESHOP
**SECOND
STREET**

FRUIT OF THE MONTH

Double Chocolate Pumpkin Pie

INGREDIENTS

BASE:

12 oz (340g) chocolate covered cookies, crumbled
3 ½ oz (100g) unsalted butter

FILLING:

1 oz (28g) milk chocolate, melted
9 oz (250g) dark chocolate, finely chopped
2 oz (55g) unsalted butter, cut into small pieces
15 oz (425g) pumpkin puree
1 tin (12 oz) evaporated milk
5 oz (150g) light brown sugar
3 eggs
1 tablespoon cornstarch
1 teaspoon vanilla extract
1 teaspoon sea salt
2 teaspoon pumpkin spice

INSTRUCTIONS

Preheat oven to 160°C/320°F degrees. Blitz the cookies in a food processor into fine breadcrumbs. Melt the butter in a saucepan on medium-low heat, then combine with the crushed cookies.

Spoon the cookie mixture into a 9 ½ inch pie dish, press it evenly over the base and up the sides of the pie dish until it's completely covered. Bake for 8 minutes, then leave to cool. Melt 3 oz dark chocolate and gently spread the chocolate in a thin layer on bottom over the base.

Make the filling: In a large heatproof bowl set over a pot of simmering water, melt the remaining (6 oz) dark chocolate and butter, stirring until smooth. Remove from heat.

Mix pumpkin, evaporated milk, brown sugar, eggs, cornstarch, vanilla, salt and pumpkin spice in a medium bowl. Whisk 1/3 pumpkin mixture into chocolate mixture. Whisking in remaining pumpkin mixture until completely incorporated. Place pie dish on a baking sheet, and pour pumpkin mixture into crust. Bake until center is set but still a bit wobbly, about 55 to 60 minutes. Let cool in the pie dish on a wire rack. Before serving, drizzle melted milk chocolate on top.

PUMPKIN

- PUMPKINS ARE MORE THAN JUST FOR CARVING. THEY ARE PACKED FULL OF VITAMINS AND MINERALS AND MAKE DELICIOUS DESSERTS.
- A CLASSIC PIE IS ONE OF THE BEST WAYS TO USE UP LEFTOVER PUMPKIN.

OCTOBER

SUN	MON	TUE	WED	THU	FRI	SAT
25	26	27	28	29	30	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31	1	2	3	4	5

- **Halloween**



BAKESHOP
**SECOND
STREET**

FRUIT OF THE MONTH

Poached Pears

PEAR

INGREDIENTS

Zest and juice of 1 lemon
4 to 6 pears peeled
12 fl oz (350ml) red wine
6 oz (170g) sugar
2 teaspoons vanilla
2 teaspoons cinnamon
Vanilla ice cream or whipped cream for serving

INSTRUCTIONS

In a large saucepan, combine red wine, sugar, lemon juice and zest, vanilla extract, and cinnamon. Bring to a boil.

Add the pears and reduce to simmer for 20 minutes. While simmering, rotating the pears occasionally.

Test for doneness by inserting a knife into the tip, if it's easily pierced, its cooked.

Remove pears from the liquid and transfer to cool in a large bowl.

Bring the sauce back up to simmer and cook until the liquid has been reduced by half.

To serve, slice off a sliver from the bottom of each pear (so it stands upright) place pears into serving bowls. Pour sauce over fruit and enjoy with ice cream or whipped cream.

- UNLIKE OTHER FRUITS, PEARS RIPEN FROM THE INSIDE OUT. BY THE TIME THEY ARE SOFT ON THE OUTSIDE, THE INSIDE FLESH MAY BE OVERRIPE AND MEALY.
- POACHING PEARS COULDN'T BE EASIER AND IMPROVES THE TASTE OF LACKLUSTER PEARS.

NOVEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
30	31	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	1	2	3



BAKESHOP
**SECOND
STREET**

FRUIT OF THE MONTH

Apple Cake

INGREDIENTS

13 oz (370g) all-purpose/plain flour, sifted
2 teaspoon baking powder, sifted
1 teaspoon cinnamon
1 teaspoon vanilla
pinch of salt
6 oz (170g) unsalted, butter
5 oz (140g) plus 1 oz (30g) sugar, divided
3 Granny Smith apples
2 free-range eggs
6 fl oz (175ml) milk
whipped cream (optional, for serving)

INSTRUCTIONS

Preheat the oven to 190°C/375°F. Butter and flour an 8" springform pan.

Combine the sifted flour, baking powder, cinnamon and salt in a bowl and mix to combine evenly.

Using a pastry cutter or your hands, cut the butter into the flour until the mixture looks like fine breadcrumbs. Add sugar and mix to incorporate evenly.

Peel and core the apples. Cut the apples into small ¼" slices. Fold the apples into the flour mixture.

In a medium mixing bowl, whisk together the eggs, vanilla and milk. Pour this liquid into the flour mixture and mix until just combined. The batter should be thick and somewhat stiff.

Transfer the batter to the prepared springform pan and use a spatula to spread it out evenly. Sprinkle the remaining 1 oz sugar over the top.

Bake until the cake is golden brown and a tester inserted into its centre comes out mostly clean (the cake will be quite moist from the apples), about 50 minutes. Let cool in the pan for 20 minutes, then remove the springform collar. Finish cooling before slicing.

To serve, slice the cake and top each serving with a dollop of whipped cream or custard.

APPLE

- **STORING APPLES THE RIGHT WAY IS YOUR TICKET TO MAINTAINING THE FRESHNESS AND FLAVOR OF THIS FRUIT. A COOL, DARK PLACE WORKS BEST.**
- **EVEN JADED LOOKING APPLES CAN BE TURNED INTO A TASTY DESSERT SO MAKE THE MOST OF THEM IN A SIMPLE CAKE.**
- **PAIRS WELL WITH CUSTARD AND CREAM.**

DECEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
27	28	29	30	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

- **Christmas**