



Apple and Raspberry Loaf

Ingredients

- 120 ml Yorkshire Rapeseed Oil
- 170g golden caster sugar
- 50ml milk
- 3 eggs
- 170g self-raising flour
- 1 tsp baking powder
- 1 large cooking apple, peeled and finely sliced
- 1 small handful of fresh or frozen raspberries

Method

Put the sugar, flour, oil, milk, baking powder and eggs into a bowl and beat well until it forms a golden batter. Peel and slice the apple. Put about a quarter of the mixture into a loaf tin and then place in half of the apple. Put a further quarter of the mixture in the tin and add raspberries scattering across the tin. Place a further quarter of mixture in tin and add final sliced apple. Top with the remaining mixture and sprinkle with a tablespoon of golden caster sugar. Place in a pre-heated oven at 160C and leave for approximately one hour and 10 minutes. Use skewer to test whether fully cooked. Serve warm or cold with crème freche, custard or ice cream or just by itself!

Foraged Bramble Flapjacks

Ingredients

- 2 tbsp golden syrup
- 100g brown sugar
- 100ml Yorkshire Rapeseed Oil
- 25g butter
- 250g oats
- 3 to 4 handfuls of blackberries or other foraged fruit

Method

Preheat the oven to 180C. Combine sugar, syrup, oil, butter in a microwaveable bowl and melt gently together in microwave for a few seconds. Add the berries and stir together. Add the oats and continue stirring until all the ingredients are evenly combined. Press into a lined baking tray and bake for 15 to 20 minutes. Remove from the oven and allow to cool in the tray. Once cooled turn out and slice. Enjoy!

Lemon & Thyme Scones

Ingredients

- 60g Yorkshire Rapeseed Oil with Lemon
- 250g self-raising flour
- 1tsp dried thyme
- 1/4 tsp salt
- 130ml milk plus extra for glazing

Method

Preheat the oven to 200C, line a baking tray with baking paper. Mix the flour, salt and thyme together in a bowl. Add the Yorkshire Rapeseed Oil with Lemon and the milk and mix everything together to form a soft dough. Turn the dough out onto a floured surface and pat it out with your hands until it's about 2cm thick. Using a 6cm pastry cutter, cut out rounds and place them on the lined baking tray. Gather and reroll the trimmings to make more scones. Brush the top of each scone lightly with milk and bake in the oven for about 20 minutes until risen and golden. Remove from the oven and place on a wire rack to cool before serving.

Dark Chocolate Cake with Blackberry Jam Middle

Ingredients - For the cake

- 170ml Yorkshire Rapeseed Oil
- 175g plain flour
- 50g cocoa powder
- 1 heaped tsp baking powder
- 1 heaped tsp bicarbonate of soda
- 2 tbsp treacle
- 2 eggs

For the filling

- 75g golden caster sugar
- 120ml milk
- 150g blackberry jam
- 200ml double cream
- 2 tsp icing sugar
- A handful of chocolate chips (optional)

Method

Preheat the oven to 170C Grease and line 2 x 20cm circular cake tins. Combine all the cake ingredients in a bowl and beat to form a smooth batter. Pour the batter into the prepared cake tins, spitting equally between them both. Place in the oven and cook for 20-25 minutes or until cooked. A skewer inserted into the middle of the cake should come out clean if it is cooked. Leave to rest for a few minutes then remove from the tins and cool on a wire rack.

When the cakes are cooled whip the cream until firm, adding the icing sugar just at the end of whipping. Spread the jam generously over one of the cakes, followed by the cream. For a bit of extra luxury scatter in the chocolate chips if using them, then place the second cake on top. Dust with Icing sugar to finish.

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