

# SODMAS RECIPES

## SODMAS SALAD

### Ingredients

- 75g/3oz Cream Plain Flour (less 2 tablespoons)
- 3 Eggs (separated)
- Pinch of Salt
- 75g/3oz Caster Sugar
- 2 tablespoons Cocoa
- 1 level teaspoon Baking Powder

### *Filling & Icing*

- 50g/2oz Butter
- 150g/5oz Dark Chocolate (broken into pieces)
- 1 tablespoon Golden Syrup
- 250ml carton of Cream
- 225g/8oz Icing Sugar (sieved)

### *To Decorate*

1. Icing Sugar and Holly Sprigs

### Method

1. Preheat oven to 200°C/400°F/Gas 6. Line a swiss roll tin 28cm x 18cm/11" x 7" with greaseproof paper.
2. Put the egg whites into a large clean dry bowl, add a pinch of salt. Beat until mixture is stiff and dry looking in appearance. Add the sugar and continue beating until thick and shiny. Finally beat in egg yolks until thick and trail of beaters remain. Sieve the flour, cocoa and baking powder together and gradually add to the egg mixture folding it in with a metal spoon.
3. Transfer to the prepared tin and spread evenly. Bake for 10 minutes. Lay a sheet of greaseproof paper dusted with caster sugar on the work surface. When the cake is baked, turn it onto the paper, remove the lining paper, and trim the edges with a sharp knife. Roll the cake up from its longest edge with the paper inside. Leave to cool.
4. Make the icing: Melt the chocolate and butter in a bowl over a pan of hot water. Take from the heat and stir in the syrup and 5 tablespoons of the cream. Beat in the icing sugar until smooth.
5. Whisk the remaining cream until stiff. Remove the paper from the cake, spread the cream and carefully roll up again into a log.
6. Cut a thick diagonal slice from one end of the log. Lift the log onto a plate, then arrange the slice on the side with the diagonal cut against the cake to make a "branch".
7. Spread the icing over the "log" and the "branch" (don't cover the ends).
8. Use a fork to mark the icing to give the effect of tree bark. Dust with icing sugar to resemble snow and decorate with holly leaves.

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## SODMAS SOUP

### Ingredients

- 60g/ 2 oz unsalted butter
- 3 table spoons golden syrup
- 1 x 100g bar milk or dark chocolate
- 90g/ 3 oz rice krispies

### Method

2. Melt the chocolate in small bursts in the microwave or over a bain marie (in a bowl over a saucepan of simmering water)
  3. Add the butter, cut in to small pieces, stir in till melted
  4. Add the syrup, stir
  5. Add the rice krispies and stir in to the chocolate mix, gently
  6. Spoon in to 12 bun cases
  7. Leave to cool
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## SODMAS PIE

### Ingredients

- 85g (3½oz) sugar
- 85g (3½oz) butter
- 1 egg yolk
- 45g (1¾ oz) currants (optional)
- ½ x 5ml spoon (teaspoon) mixed spice
- 170g (6½oz) plain flour
- Small amount of milk (if required)
- a pinch of salt

### Method

1. Pre heat oven to 200°C/400°F/Gas Mark 6
2. Cream together the sugar and butter
3. Beat in the egg and add, a little at a time, the currants (optional) and other dry ingredients
4. Mix to a stiff dough, using a little milk if the dough is too stiff.
5. Roll out on a floured surface to about 3mm (1/8") thickness
6. Prick all over (using fork)
7. Cut into rounds using a 7.5cm (3") round crinkly biscuit cutter (or the top of a cup if no cutters are available)
8. Grease a baking tray
9. Bake for about 20 minutes until they are lightly coloured
10. Take out of the oven, leave for 1 minute, then place biscuits on a wire rack until cold and crisp