

Simple Herby Bread

Servings: 3 flatbreads

Ingredients:

- *220g plain flour*
- *1 tbsp fresh chopped herbs from your SUNNY border (thyme/marjoram)*
- *1 tsp baking powder*
- *1 tsp salt*
- *120ml water*
- *80ml oil, plus a little extra for brushing*



1. Preheat the oven to 200°C, and place a heavy baking tray in the oven to heat.
2. In a bowl, mix the flour, chopped herbs, baking powder and salt.
3. Make a well in the centre. Pour in the water and oil and mix until it forms a dough.
4. Turn the dough out and knead gently 4–5 times to bring it together.
5. Divide into 3 pieces and roll each piece out thinly (about 0.5 cm thick).
6. Place the rolled dough on baking paper, brush lightly with oil, sprinkle with salt and extra herbs if you like.
7. Slide the dough (on the baking paper) onto the hot baking tray and bake for 8–10 minutes, until golden and lightly crisp.
8. Cool slightly, then break or cut into pieces to serve warm.

Simple Flower Cupcakes

Servings: 12 Cupcakes

Ingredients:

For the cupcakes

- 200g unsalted butter
- 200g caster sugar
- 3 eggs
- 200g self-raising flour
- 1 tsp vanilla extract
- 2 tbsp milk

For the buttercream icing

- 250g icing sugar
- 125g unsalted butter
- 1½ tsp vanilla extract
- 1½ tbsp milk
- *campanula flowers from your SHADY border to decorate*



1. Preheat the oven to 180C. Line a 12-hole cupcake tin with 12 paper cases.
2. In a large bowl, cream together the butter and sugar until the mixture is pale and fluffy.
3. Beat in the eggs one at a time, mixing until the egg is completely incorporated into the batter before adding the next.
4. Mix in the vanilla extract and fold in the flour using a large metal spoon until no traces of flour are visible. Gently stir in the milk to loosen the mixture.
5. Spoon the mixture equally between the cases. Bake for 25 minutes, or until the cakes spring back when the centre is pressed gently with a finger.
6. Remove from the oven and take the cakes out of the tin after about 5 minutes. Place them on a wire rack to cool completely.
7. To make the buttercream icing, sift half the icing sugar into a bowl with the softened butter and beat until light and fluffy. Beat in the remaining icing sugar then beat in the vanilla extract and milk.
8. Using a palette knife or spatula, spread about a tablespoon of icing onto each cake or pipe out using a bag. Decorate with your edible campanula flowers.