

Cherries in Wine Jelly

Ideal for cool Christmas cheer.

125ml	Sugar
35ml	Gelatin
125ml	Cold water
750ml	Sweet white wine
65ml	Cherry liqueur
2X	Strips of orange and lemon peel
1	Cinnamon stick
6	Whole cloves
1	Tin cherries – stones and stalks removed OR
500g	Fresh cherries - stones and stalks removed

Method:

Sprinkle gelatin over cold water and allow to soften for 10 minutes. In a saucepan, combine wine, sugar, liqueur, orange and lemon peel, cinnamon stick and whole cloves. Heat over moderate heat, stirring for 5 minutes – until sugar is dissolved. Stir in gelatin mixture and cook, stirring until gelatin is dissolved. Strain mixture into a metal bowl, set the bowl over another bowl of crushed ice and allow mixture to cool, stirring until thickened. Stir in cherries, pour jelly mixture into a decorative mould (eg: star shape), and chill overnight. De-mould and serve with whipped cream.

Cherry Roll

Very tasty as a late breakfast or for morning tea.

1000ml	Cake flour (560g)
5ml	Salt
10gm	Anchor Yeast (10g)
90gm	Margarine
2	Extra large eggs
20ml	Luke warm milk
100ml	Sugar (80g)

Method:

Sift dry ingredients together, except the sugar. Add sugar. Whip eggs and melted margarine together. Mix with the dry ingredients and knead for 10 minutes until dough becomes elastic. Place in a dish that is lightly greased. Cover the dish with plastic and let it stand for 20 minutes in a warm place.

Knead down for 3 minutes. Roll out with a rolling pin until approximately 5mm thick. Spread 375ml de-pipped canned cherries (pulverized) or cherry Jam over dough and roll. Place in dish and let it rise until double the size. Bake for 20 – 25 minutes at 200 °C. Boil syrup of canned cherries with 30ml corn flour, 50ml sugar and 10ml margarine and paint over baked dough. Let it cool and slice and serve.

