

Pastry Lunch Baskets

Story Link – The Lighthouse Keepers Lunch
by Ronda & David Armitage.

You will need

Ingredients - (Makes 6 baskets) 300g white self raising flour; 75g margarine; 75g solid sunflower oil. 225g cream cheese; 4 tbsp yoghurt; 3 slices cucumber; 3 slices red pepper; $\frac{1}{2}$ carrot.

Equipment - Scales; a tablespoon; sieve; rolling pin; 6cm and 8cm circle shaped cutters; baking sheet; oven gloves; wooden spoon; greaseproof paper; 2 bowls; 6 knives; 6 forks; 6 small plates; oven.

What you do

Sieve the flour into the bowl. Rub in the margarine and the solid sunflower oil until the mixture resembles fine breadcrumbs. Add enough water to mix into dough. Cut the dough in half. Roll out one half until roughly $\frac{1}{2}$ cm thick. Use the 8cm cutter to cut out 6 circles for the base of the baskets. Roll out the other piece of dough until roughly 2cm thick. Use the 8 cm cutter to cut out 6 circles then use the 6cm cutter to cut a hole in each large circle.(These are the “rings” which will form the sides of the baskets).

Rub a little water around the edge of the base circles and press one “ring” gently onto each base. Grease the baking sheet and place the baskets onto the sheet. For the handles, roll out cylinder shapes of dough approx 10 cm long, shape them into a curve to fit the baskets and lay them flat on the baking sheet. Cook in the oven at 200 deg C/ 400 deg F (Gas Mark 6) for 20 minutes.

Remove the baskets from the oven and allow to cool. Mix the cream cheese and yoghurt together. Put one tablespoon of this mixture into each basket. Cut the cucumber, red pepper and carrot into small pieces and push into the cream cheese to decorate. Gently press a pastry handle into each basket.