

A SIMPLE RECIPE FOR
COSY DAYS & COMFORTING MOMENTS

Cinnamon SCONES

*Warm, lightly spiced
& perfect with a cup of tea*

*From my
kitchen to yours*

These scones are
tender and buttery,
with a gentle cinnamon
warmth that makes
them perfect for
slow mornings,
afternoon tea or
cozy weekend baking.

Buttery, tender scones
with a sprinkling of
cinnamon and sugar
on top. Delicious
plain, with butter,
jam or a drizzle
of honey.



INGREDIENTS

For the Scones

- 300g self-raising flour
- 75g cold butter,
cut into cubes
- 2 tablespoons sugar
- 1 teaspoon ground cinnamon
- 150ml milk
- 1 teaspoon vanilla extract
- 1 egg (for glazing)

MAKES 8 SCONES

*Best enjoyed warm
from the oven with
butter and jam.
Perfect with
a cup of tea.*

METHOD

1. PREHEAT THE OVEN

- Preheat the oven to 220°C (200°C fan) / 425°F / Gas Mark 7.
- Line a baking tray with parchment paper.

2. MAKE THE SCONES

- In a large bowl, rub the butter into the flour until the mixture resembles fine breadcrumbs.
- Stir in the sugar and cinnamon.
- In a jug, whisk together the milk, vanilla and egg.
- Make a well in the centre and pour in the wet ingredients.
- Mix gently with a knife, then bring the dough together with your hands. Do not overmix.

3. SHAPE

- Turn the dough out onto a lightly floured surface.
- Gently pat into a round about 2–3cm thick.
- Cut out 8 scones using a round cutter.

4. GLAZE

- Place on the prepared tray.
- Brush the tops with beaten egg and sprinkle with a little cinnamon sugar.

5. BAKE

- Bake for 12–15 minutes, or until risen and golden.
- Transfer to a wire rack to cool slightly.
- Serve warm and enjoy!

TIPS & IDEAS

- For extra flavour,
add a handful of
raisins or chopped
apple to the dough.
- Delicious with
butter and jam,
honey or cream.
- Best eaten the day
they are baked,
but can be warmed
gently the next day.



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A SIMPLE RECIPE FOR
COSY DAYS & COMFORTING MOMENTS

Apple Traybake

*Simple, soft & delicious
with apples and cinnamon*

*From my
kitchen to yours*

A simple traybake
made with a soft
cake base, sweet apples
and a sprinkling of
cinnamon sugar or
a light crumble.

Tender cake,
sweet apples and
a cinnamon sugar
or light crumble
topping – perfect
for afternoon tea,
lunchboxes or a
cosy treat with
a cup of tea.



INGREDIENTS

For the Cake

- 200g self-raising flour
- 150g caster sugar
- 125g soft unsalted butter
- 2 large eggs
- 1 teaspoon vanilla extract
- 120ml milk

For the Apples

- 3–4 medium apples
(about 500g)
- 1 tablespoon lemon juice

For the Topping

Choose one option:

CINNAMON SUGAR

- 2 tablespoons caster sugar
- 1 teaspoon ground cinnamon

OR LIGHT CRUMBLE

- 50g plain flour
- 40g rolled oats
- 40g soft brown sugar
- 40g cold butter, cubed

SERVES 9–12

*Perfect warm or cold.
Lovely on its own or
with cream, custard
or yoghurt.*

METHOD

1. PREHEAT THE OVEN

- Preheat the oven to 180°C (160°C fan) / 350°F / Gas Mark 4.
- Grease and line a rectangular traybake tin (approx. 20x30cm) with baking parchment.

2. MAKE THE CAKE BATTER

- In a large bowl, beat the butter and sugar until pale and fluffy.
- Add the eggs one at a time, beating well after each addition.
- Stir in the vanilla extract.
- Fold in the flour, then add the milk and mix gently until smooth.

3. PREPARE THE APPLES

- Peel, core and thinly slice or chop the apples.
- Toss with the lemon juice.
- Spread the cake batter evenly into the prepared tin.
- Arrange the apple slices or pieces over the top in an even layer.

4. ADD THE TOPPING

- For cinnamon sugar: mix the sugar and cinnamon and sprinkle evenly over the apples.
- For light crumble: rub the flour, oats, brown sugar and butter together with your fingertips until it forms soft crumbs. Sprinkle over the apples.

5. BAKE

- Bake for 35–45 minutes, or until the cake is golden, the apples are tender and a skewer inserted into the centre comes out clean.
- If the topping browns too quickly, loosely cover with foil.

6. COOL & SERVE

- Allow to cool in the tin for 10 minutes, then lift out onto a wire rack.
- Dust with icing sugar if you like.
- Cut into squares and enjoy!

TIPS & IDEAS

- Use a mix of apple varieties for the best flavour and texture.

- Add a pinch of nutmeg or mixed spice to the cinnamon sugar.

- Delicious served warm with cream, custard or a dollop of yoghurt.

- Keeps well in an airtight container for up to 3 days.

- This traybake freezes beautifully. Wrap well and freeze for up to 2 months.



A SIMPLE RECIPE FOR
COSY DAYS & SWEET MOMENTS

Simple Cinnamon Biscuits

*Crisp around the edges,
soft in the middle & full of cinnamon*

*From my
kitchen to yours*

These simple
cinnamon biscuits
are quick to make,
perfect with a cup
of tea, and even
better enjoyed
warm from the oven.



Classic, comforting
& beautifully simple.
A go-to bake for
cinnamon lovers
and busy days
at home.



INGREDIENTS

For the Biscuits

- 125g unsalted butter, softened
- 150g caster sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 250g plain flour
- 1 teaspoon ground cinnamon
- ½ teaspoon baking powder
- ¼ teaspoon salt

For the Cinnamon Sugar

- 2 tablespoons caster sugar
- 1 teaspoon ground cinnamon

MAKES 18–20 BISCUITS

*Perfect with a cup of tea,
a cosy blanket
& a quiet moment.*



METHOD

1. PREHEAT THE OVEN

- Preheat the oven to 180°C (160°C fan) / 350°F / Gas Mark 4.
- Line two baking trays with parchment paper.

2. CREAM THE BUTTER & SUGAR

- In a large bowl, beat the butter and sugar together until pale and fluffy.
- Add the egg and vanilla extract and beat again until well combined.

3. MAKE THE DOUGH

- In a separate bowl, whisk together the flour, cinnamon, baking powder and salt.
- Add to the wet ingredients and mix gently until a soft dough forms.

4. SHAPE THE BISCUITS

- Roll tablespoon-sized amounts of dough into balls and place on the prepared trays, leaving a little space between each.
- Gently flatten each ball with the back of a spoon.

5. CINNAMON SUGAR

- In a small bowl, mix the sugar and cinnamon.
- Sprinkle over the tops of the biscuits.

6. BAKE

- Bake for 10–12 minutes, or until the edges are set and the biscuits are lightly golden.
- They will seem soft but will firm up as they cool.

7. COOL & ENJOY

- Allow to cool on the trays for 5 minutes, then transfer to a wire rack to cool completely.
- Enjoy warm or store in an airtight tin.

TIPS & IDEAS

- Use good quality butter for the best flavour.
- For extra warmth, add a pinch of nutmeg or mixed spice.
- Store in an airtight tin for up to 5 days.
- They freeze beautifully for up to 2 months.



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A SIMPLE RECIPE FOR
COSY DAYS & SWEET MOMENTS

Apple Turnovers

*Crisp, golden & flaky pastry
with a warm apple filling*

*From my
kitchen to yours*

These easy apple
turnovers are made
with ready-made
pastry for a simple,
delicious treat the
whole family will
love.

Tender spiced apples
wrapped in golden,
flaky pastry.
Perfect for
afternoon tea,
lunchboxes or
a cosy treat.



INGREDIENTS

For the Filling

- 3–4 medium apples (about 500g), thinly sliced
- 2 tablespoons caster sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon lemon juice
- 1 teaspoon cornflour

For the Turnovers

- 2 sheets ready-made puff pastry
- 1 egg, beaten (for glazing)
- 1 tablespoon milk
- 2 tablespoons demerara or caster sugar (for sprinkling)

MAKES 8 TURNOVERS

*Perfect warm or cold
with a cup of tea.*

*Delicious on their own
or with a little cream
or vanilla ice cream.*



METHOD

1. PREPARE THE APPLE FILLING

- In a large bowl, toss the sliced apples with the sugar, cinnamon, lemon juice and cornflour.
- Mix well until the apples are evenly coated.
- Set aside for 10 minutes to release their juices.

2. PREPARE THE PASTRY

- Preheat the oven to 200°C (180°C fan) / 400°F / Gas Mark 6.
- Line a baking tray with parchment paper.
- Roll out the pastry sheets if needed and cut each sheet into 4 equal squares.

3. FILL THE TURNOVERS

- Spoon a generous tablespoon of the apple mixture onto one half of each square, leaving a border around the edges.
- Brush the edges with a little beaten egg.

4. SEAL & CRIMP

- Fold the pastry over to form a triangle.
- Press the edges with a fork to seal.
- Cut a couple of small slits in the top to allow steam to escape.

5. GLAZE & SPRINKLE

- Brush the tops with the beaten egg mixed with milk.
- Sprinkle with demerara or caster sugar.

6. BAKE

- Bake for 18–22 minutes, or until puffed up and golden brown.
- Transfer to a wire rack to cool slightly.

7. SERVE & ENJOY

- Enjoy warm or at room temperature.
- Perfect with a cup of tea or a scoop of vanilla ice cream.
- Store in an airtight container for up to 2 days.

TIPS & IDEAS

- Use a mix of apple varieties for the best flavour and texture.
- Add a pinch of nutmeg or mixed spice for extra warmth.
- Try adding a handful of raisins or chopped nuts to the filling.
- These turnovers freeze beautifully before or after baking.
- Reheat in a low oven for 8–10 minutes to bring them back to crisp perfection.



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A SIMPLE RECIPE FOR
COSY DAYS & COMFORTING NIGHTS

Sticky Ginger Cake

*Soft, warmly spiced &
covered in a sticky ginger syrup*

*From my
kitchen to yours*

This classic
sticky ginger cake
is wonderfully moist,
deeply spiced and
perfect with a cup
of tea or a scoop of
vanilla ice cream.

Made with ginger,
molasses and
warm spices, then
topped with a
rich ginger syrup.
Simple to make
and impossible
to resist.

INGREDIENTS

For the Cake

- 175g plain flour
- 1 teaspoon baking soda
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cloves
- 125g unsalted butter
- 175g soft brown sugar
- 2 large eggs
- 2 tablespoons black treacle (or molasses)
- 120ml buttermilk

For the Ginger Syrup

- 100g unsalted butter
- 100g soft brown sugar
- 2 tablespoons black treacle (or molasses)
- 2 tablespoons golden syrup
- 2 tablespoons boiling water
- 1 teaspoon ground ginger

SERVES 10-12

*Delicious served warm
with cream, custard
or vanilla ice cream.*

METHOD

1. PREPARE THE OVEN & TIN

- Preheat the oven to 180°C (160°C fan) / 350°F / Gas Mark 4.
- Grease and line a 20cm (8-inch) round or square cake tin.

2. MAKE THE CAKE BATTER

- Sift the flour, baking soda, ginger, cinnamon and cloves into a bowl.
- In a large bowl, beat the butter and brown sugar until pale and fluffy.
- Add the eggs one at a time, beating well after each addition.
- Stir in the treacle (or molasses).
- Fold in the dry ingredients, then add the buttermilk.
- Mix gently until just combined.

3. BAKE

- Pour the batter into the prepared tin and smooth the top.
- Bake for 35-40 minutes, or until a skewer inserted into the centre comes out clean.
- Leave the cake in the tin for 10 minutes.

4. MAKE THE GINGER SYRUP

- In a small saucepan, melt the butter, brown sugar, treacle, golden syrup, water and ground ginger together over a gentle heat.
- Stir until the sugar has dissolved and the mixture is smooth and glossy.

5. SOAK THE CAKE

- While the cake is still warm, carefully prick the surface all over with a skewer.
- Slowly spoon the warm ginger syrup over the top, allowing it to soak in.

6. COOL & SERVE

- Leave the cake to cool in the tin.
- Serve warm or at room temperature.
- Perfect with cream, custard or ice cream.

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TIPS & IDEAS

- For an extra sticky cake, prick the top again after 10 minutes and spoon over any remaining syrup.
- Wrap well once cooled – the cake keeps beautifully for up to 4 days.
- This cake also freezes well for up to 2 months.
- Try adding a pinch of nutmeg or a little orange zest for a twist.



A SIMPLE RECIPE FOR
COZY DAYS & COMFORTING MOMENTS

Pumpkin Muffins or Loaf

*From my
kitchen to yours*

These soft, warmly
spiced pumpkin muffins
(or loaf) are easy to make
and full of autumn
flavour. Perfect for
breakfast, lunchboxes
or with a cup of tea
on a cosy day.

*Warm spices, moist pumpkin
and simple ingredients –
perfect for fall.*

Choose muffins for
perfectly portioned
treats or bake it as
a loaf for easy
slicing and sharing.

INGREDIENTS

For the Muffins

- 2 cups (250g) plain flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ½ teaspoon salt

- 1 cup (200g) brown sugar
- ½ cup (120ml) vegetable oil
- 2 large eggs
- 1 cup (240g) pumpkin puree
- 1 teaspoon vanilla extract

For the Loaf

- Use the same ingredients
as the muffins.
- Bake in a 9x5 inch (23x13cm)
loaf tin.

MAKES

Muffins: 12
Loaf: 1

METHOD

PUMPKIN MUFFINS

- 1. PREPARE THE OVEN**
 - Preheat the oven to 180°C (160°C fan) / 350°F / Gas Mark 4.
 - Line a 12-cup muffin tin with paper cases.
- 2. MIX THE DRY INGREDIENTS**
 - In a large bowl, whisk together the flour, baking powder, baking soda, cinnamon, ginger, nutmeg, cloves and salt.
- 3. MIX THE WET INGREDIENTS**
 - In another bowl, whisk together the brown sugar, oil, eggs, pumpkin puree and vanilla extract until smooth.
- 4. COMBINE**
 - Add the wet ingredients to the dry ingredients.
 - Stir gently until just combined. Do not overmix.
- 5. BAKE**
 - Divide the batter evenly among the muffin cases.
 - Bake for 18–22 minutes, or until a skewer inserted into the centre comes out clean.
 - Allow to cool in the tin for 5 minutes, then transfer to a wire rack to cool completely.

PUMPKIN LOAF

- 1. PREPARE THE OVEN**
 - Preheat the oven to 175°C (160°C fan) / 350°F / Gas Mark 4.
 - Grease and line a 9x5 inch (23x13cm) loaf tin with baking parchment.
- 2. MAKE THE BATTER**
 - Prepare the batter as for the muffins.
- 3. BAKE**
 - Pour the batter into the prepared tin and smooth the top.
 - Bake for 55–65 minutes, or until a skewer inserted into the centre comes out clean.
 - Allow to cool in the tin for 10 minutes, then lift out and cool completely on a wire rack.

TIPS & IDEAS

- Add ½ cup chocolate chips, chopped walnuts or pecans for extra texture.
- For a little crunch, sprinkle the muffin tops with coarse sugar before baking.
- These muffins freeze beautifully for up to 3 months.
- The loaf keeps well in an airtight container for up to 4 days.
- Delicious warm with a little butter!

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