

Big Brew Harvest

Recipes

Perfect Potato Puffs

Makes 12

INGREDIENTS

650g mashed potatoes
3 large eggs, beaten
125g cheddar cheese, grated
55g bacon bits
Handful of chives, chopped
Fairtrade pepper to taste
40g Parmesan cheese, grated
Sour cream (optional)

METHOD

1. Preheat oven to 200 °C/Gas Mark 6.
2. Combine mashed potatoes, eggs, cheddar cheese, bacon bits and chives in a large bowl. Season with pepper if needed.
3. Grease a muffin pan or individual tins and put a spoonful of mixture into each cup. Sprinkle each cup with Parmesan cheese.
4. Bake for 30-35 minutes at 200 °C until golden brown.
5. Cool for at least 5 minutes. Serve hot or cold with a dollop of sour cream and a sprinkling of chives.



Credit: Elena Shashkina



Sumptuous Sweet Potato Brownies

Makes 12

INGREDIENTS

400g Fairtrade sweet potatoes, peeled and cubed
200g dates
150g Fairtrade ground almonds
100g butter
4 eggs
1 tsp baking powder
6 tbsp Fairtrade cocoa powder
(plus a little extra for dusting)

METHOD

1. Preheat oven to 180 °C/Gas Mark 4 and line a 10 x 7 in/25 x 18cm baking tin with baking paper.
2. Steam the sweet potatoes for about 15 minutes until very soft. Remove them from the steamer and allow to cool slightly.
3. Throw them in your food processor with the pitted dates and blend until you have a wonderfully gooey mixture. Add the remaining ingredients and mix until well-combined.
4. Pour mixture into the tin and bake for 25-30 minutes or until a skewer inserted in the centre comes out clean.
5. Leave to cool completely for at least 30 minutes, then dust with a little cocoa powder and cut into squares.

American-style Sweet Potato Cupcakes



Makes 24

INGREDIENTS

450g Fairtrade sweet potatoes, peeled & cubed
4 eggs
250ml sunflower oil
200g Fairtrade caster sugar
1 teaspoon Fairtrade vanilla extract
250g plain flour
2 teaspoons baking powder
1 teaspoon bicarbonate of soda
2 teaspoons Fairtrade cinnamon
1 teaspoon salt

Topping ingredients:

85g cream cheese
115g unsalted butter, softened
1 teaspoon Fairtrade vanilla extract
250g Fairtrade icing sugar

METHOD

1. Preheat oven to 180°C/Gas Mark 4 and line a 24-hole cupcake tin with paper cases.
2. Steam the sweet potatoes for about 15 minutes until very soft. Remove them from the steamer and allow to cool slightly.
3. Mix eggs, oil, sugar, vanilla extract and sweet potatoes together in a large bowl and beat with an electric mixer until light and fluffy. Sift remaining ingredients into another bowl.
4. Stir the dry ingredients into the sweet potato mixture, then pour batter into paper cases until they are two-thirds full.
5. Bake in preheated oven for 15-20 minutes until a skewer inserted in the centre of a cupcake comes out clean. Cool in tins for 5 minutes, then transfer to a wire rack to cool completely.
6. Beat together the cream cheese and butter until fluffy. Beat in the vanilla extract and icing sugar and mix until smooth. Once cupcakes are cooled, add the cream cheese topping.

Don't forget to share your stories and pictures on Facebook, Twitter and Instagram!
#BigBrewHarvest



Delicious as part of a cooked breakfast

Irish-style Potato Cakes

Makes 6-8

INGREDIENTS

230g cooked potatoes	60g plain flour
¼ tsp salt	¼ tsp baking powder
1 tbsp melted butter	A splash of milk

METHOD

1. Sieve the flour, salt and baking powder into a bowl. Add mashed potatoes and melted butter.
2. Mix into a smooth dough, adding a little milk if needed. Turn onto a floured board and knead until smooth. Divide the dough in two.
3. Roll out each piece to a circle ¼ inch thick. Cut into 6 or 8 triangles.
4. Fry in a little butter or oil until nicely browned, then turn to brown the other side.