

## Mrs. Barrie's Scottish Leek and Potato Soup



### Ingredients

- 2 pounds potatoes, peeled and chopped into good sized chunks
- 1 medium onion, finely chopped
- 1 large leek, using only the white part, halved and thinly sliced
- 2 celery sticks, finely chopped
- 2 carrots, chopped small
- 2 Tablespoons butter or oil
- 6 cups chicken stock or vegetable stock
- Salt and white pepper to taste

## **Directions**

- Melt butter or oil in a large pot.
- Add onion, leek and celery to pot, cooking until they soften but don't brown.
- Add carrots and potato to the pot. Stir.
- Add stock to cover all in pot. Stir.
- Bring to a boil, then lower heat to simmer for one hour, skimming off vegetable foam as it appears.
- Remove from heat and use a fork, wooden spoon or potato masher to mash a few of the potatoes to thicken the soup but leave most in chunks.
- Season with salt and white pepper to taste.

\*Especially nice served with a hearty bread and butter.

## Mrs. Barrie's Lavender Scones



### Ingredients

- 2 cups all-purpose flour (or gluten-free flour)—plus more for work surface and hands
- ½ cup granulated sugar
- 2 and ½ teaspoons baking powder
- 2 level teaspoons dried culinary lavender
- 2 teaspoons lemon zest
- ½ teaspoon salt
- ½ cup (8 Tablespoons) frozen butter
- ½ cup buttermilk plus 2 Tablespoons for brushing on scones
- 1 large egg

- 1 and ½ teaspoons pure vanilla extract
- Coarse sugar for topping (optional)

### **Directions**

- Whisk flour, sugar, baking powder, lavender, lemon zest, and salt together in a large bowl.
- Grate frozen butter using a box grater.
- Add grated butter to flour mixture and combine with a pastry cutter, forks or fingers until mixture resembles pea-sized crumbs.
- Whisk buttermilk, egg, and vanilla together.
- Add wet ingredients to butter/flour mixture, mixing just until combined.
- Flour worksurface and hands.
- Shape dough into ball and pat into an eight-inch circle.
- Cut circle into eight equal wedges.
- Brush scones with remaining buttermilk and sprinkle with coarse sugar.
- Refrigerate scones on plate or baking sheet for fifteen minutes.
- Preheat oven to 400 degrees.
- Arrange scones on baking sheet 2-3 inches apart.
- Bake 25 minutes or until edges and top are golden brown.
- While scones are baking, make icing—recipe follows.

### **Lemon Lavender Icing**

#### **Ingredients**

- 3 Tablespoons heavy cream
- 1 level teaspoon dried culinary lavender
- 1 Tablespoon fresh lemon juice
- 1 and ¼ cups confectioners' sugar

## Directions

- Over low heat in a small saucepan bring milk to simmer.
- Remove from heat and add lavender.
- Set aside and allow to steep for fifteen minutes.
- Strain milk through a fine-mesh sieve.
- Discard lavender.
- Cool five minutes.
- Whisk in lemon juice and confectioners' sugar, adding more sugar if a thicker icing is desired.
- Drizzle over warm scones.

\*\*This recipe was adapted from Sally's Baking Addiction Buttermilk Lavender Scones. See Sally's website for this and many wonderful recipes:

<https://sallysbakingaddiction.com/lavender-scones/>

## Mrs. McGinley's Lamb Roast (easy slow-cooker version)



### Ingredients

- Lamb roast (bone in or not) to fit in your crock pot
- Salt and Pepper
- 1 and ½ teaspoon dried thyme
- 1 and ½ teaspoon dried rosemary
- 1 rosemary sprig (optional)
- ½ teaspoon granulated garlic or 2 minced garlic cloves
- 1 Tablespoon olive oil
- 2 cups beef stock

### Directions

- Wash and pat lamb dry.
- Rub with salt, pepper, thyme, rosemary and garlic.
- Sear lamb on all sides in hot oil.
- Transfer to crockpot, fat side on top.
- Sprinkle lightly with a little more salt, pepper, thyme and rosemary. Add garlic cloves to crockpot if using or sprinkle lightly with a little more granulated garlic.
- Top lamb with sprig of rosemary if using.
- Pour beef stock into crock pot.
- Cook on low for 10 hours if serving that day. If serving the next day, I cook it on low for eight hours one day, then cool and refrigerate. The next day I skim off the fat and cook in crockpot on low for two more hours to finish tenderizing and heat through.
- When finished time in crockpot, if you want to brown the roast a little more, remove from crockpot, drizzle with oil, and bake at 390-400 degrees (depending on your oven) for twenty minutes or until brown.
- Make gravy if you wish.

\*This lamb will be very tender and fall apart easily, making it great to serve with vegetables and rice or potatoes, or to use it in sandwiches. I always serve it with mint jelly.

\*By cooking the lamb over a two-day period, it makes this easy to serve for Easter lunch. I crockpot the roast for eight hours on Saturday, cool and refrigerate, then on Sunday turn the crockpot on low for two hours just before leaving for church. By the time I get home there's just enough time to finish meal preparations and serve it at noon.

## Mrs. LaMott's Prizewinning Chocolate Cake



### Ingredients

- 2 cups all-purpose flour (may use gluten free flour)
- 2 cups sugar
- $\frac{3}{4}$  cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1 and  $\frac{1}{2}$  teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon espresso powder
- 1 cup buttermilk
- $\frac{1}{2}$  cup vegetable oil

- 2 large eggs
- 2 teaspoons vanilla extract
- 1 cup boiling water

### **Directions**

- Preheat oven to 350 degrees.
- Prepare 2 eight-inch or nine-inch round cake pans by buttering or spraying with nonstick spray, then add a round of parchment paper to bottom of pan. Lightly spray and lightly flour the parchment paper.
- Whisk to combine flour, cocoa, baking powder, baking soda, salt and espresso powder in a large bowl.
- In a separate bowl combine buttermilk, vegetable oil, eggs and vanilla.
- Combine wet and dry ingredients until thoroughly mixed. Reduce speed of mixer and add boiling water gradually, stirring until well combined. The batter will be thin.
- Divide cake batter between two prepared cake pans.
- Bake 30-35 minutes until a toothpick or cake tester inserted into cake center comes out clean.
- Cool on wire rack for 10 minutes, remove from cake pans and allow to cool completely on rack.

\*\*(See note below)

### **Chocolate Buttercream Frosting**

#### **Ingredients**

- 1 and ½ cups butter, softened
- 1 cup unsweetened cocoa powder, whisked to remove lumps
- 5 cups confectioner's sugar, whisked or sifted to remove lumps
- ½ cup whole milk or heavy cream

- 2 teaspoons pure vanilla extract
- ½ teaspoon espresso powder

### Directions

- Cream cocoa powder and butter until smooth.
- Alternate confectioner's sugar and milk while adding to cocoa mixture, gradually increasing speed of mixer until thoroughly combined.
- Add vanilla extract and espresso powder and mix until smooth.

\*\*If frosting is too wet, add more confectioner's sugar. If frosting is too dry, add more milk.

\*\*This recipe is inspired by Robyn Stone's recipe. Robyn has a beautiful website @

<https://addapinch.com/about/>

**\*\*Frost with your favorite Buttercream Frosting Recipe, Chocolate or Vanilla. I often use a Vanilla Buttercream frosting and add food coloring to reflect the event, as seen in this soft lavender frosting made for a child's birthday cake.**

