

# RUGBY RECIPES

## RUGBY BALL BROWNIES



### All You Need Is ...

#### Brownies

- 1 Betty Crocker™ Chocolate Fudge Brownie Mix
- 40 ml vegetable oil (2 tbsp)
- 75 ml water (5 tbsp)
- 1 medium free range egg

#### Topping & Filling

- 1 tub Betty Crocker™ Velvety Vanilla Icing

### How to...

- Preheat your oven to 180°C (160°C for fan assisted ovens) / Gas Mark 4.
- Mix the egg, water, oil and brownie mix together until well blended (mixture may be lumpy).
- Spread the mixture evenly into your lightly greased rectangular cake tin.
- Bake in the centre of the oven for around 20- 25 minutes or until a rounded knife inserted 5cm (2") from the edge of the tin comes out almost clean. Allow to cool completely.
- Cut the brownies using a rugby ball shaped cookie cutter or alternatively use a printable template to place on top of the brownie and carefully cut around the shape using a sharp knife.
- Place the piping nozzle into the bag and fill with Vanilla Icing.
- Pipe 2 semi circles at either end of your rugby balls, then one long horizontal line and 3 short stripes to represent the laces.

Enjoy baking up these rich and chocolaty brownies!



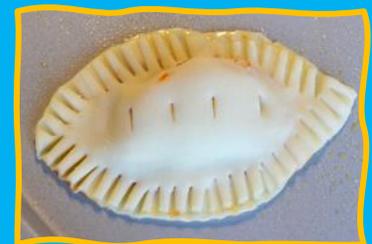
# RUGBY RECIPES

## RUGBY PIZZA POCKETS



### All You Need Is ...

- Short-Crust Pastry
- Pizza Sauce
- Pepperoni Slices
- Mozzarella Cheese
- 1 medium free range egg



### How to...

- Roll out your pastry (I prefer the flakiness of pastry rather than pizza dough for this recipe). Cut them into rugby ball shapes. Once you have one it's easy to use it as a template and cut the rest out. Re-roll the scraps and cut out as many ball shapes as you can.
- On a rugby ball cut-out, place a couple pepperoni slices, a piece of mozzarella and a little pizza sauce.
- Brush a little of the egg wash around the edges and place another rugby ball shaped cut-out over the stuffing and seal by pressing down on the edges.
- Using a fork, crimp the edges around the pizza pocket and make slits in the top to resemble the ball stitching.
- Brush the tops of each pizza pocket with the egg wash and place them on a baking sheet.
- Bake in an oven pre-heated to 218°C for around 10-12 minutes or until the pizza pockets turn a golden brown. Serve with pizza sauce for dipping.



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## RUGBY CUPCAKES

### All You Need Is ...

#### For the cakes

- 150g Butter (unsalted)
- 150g caster sugar
- 3 Eggs (beaten )
- 100g Self-raising flour
- 25g Cocoa powder

#### For the buttercream

- 50g Butter (unsalted)
- 175g Icing sugar
- 1 tsp Green food colouring

#### For the decoration

- 100g Brown/chocolate sugar paste icing
- 50g White sugar paste icing
- Designer icing (white)



### How to...

- Heat the oven to 180°C (fan 160°C, gas mark 4). Line a cup cake tray with 12 paper cupcake cases.
- Place the butter and sugar in a mixing bowl and beat with a wooden spoon or electric mixer until light and fluffy.
- Gradually beat in the eggs a little at a time until smooth, adding a little flour if the mixture curdles.
- Stir in the flour and cocoa powder until smooth.
- Place a heaped dessert-spoon in each cupcake case and bake for 20-25 minutes until golden brown and just firm to the touch.
- Allow the cupcakes to cool completely.
- To make the butter cream: Mix the butter and icing sugar together until light and fluffy adding a drop of boiling water if necessary to loosen the mixture.
- Add a drop of green food colouring into the buttercream and mix well until you get an even colour. Spread the buttercream onto the cooled cupcakes.
- Roll a little chocolate or brown coloured sugar paste into small oval shapes and place on top of the cupcakes. Roll thin strips of white ready to roll icing and arrange over the rugby balls, then pipe the stitching with white designer icing.



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## RUGBY BOOT BAGUETTES



### All You Need Is ...

2 x 200g cans tuna in oil  
4 tbsp tomato ketchup  
4 tbsp crème fraiche  
4 spring onions, finely sliced  
A few lettuce leaves

¼ sliced cucumber  
4 small baguettes  
Butter or margarine  
1 red pepper  
Pitted black olives

### How to...

- To make the filling, mix flaked tuna with tomato ketchup, crème fraiche and spring onions.
- Cut the baguettes in half, spread with butter and line with lettuce leaves and sliced cucumber.
- Place baguettes on halved black olives to represent the studs of football boots.
- Thinly slice some olive to use as eyelets and place on top of baguettes.
- Use thin slices and circles of red pepper to represent laces.

