

# The Mystery of the Whirly Gig

Summer  
Staycation  
Club!

## Victorian Stall Recipes

### Cinnamon and raisin bread with cinnamon butter

Based on actual accounts of Victorian stall holders wares, why not try our what Victorian food tasted like?

You will need:

- 450g/1lb of self raising four (extra for dusting)
- 1 tsp of baking powder
- 20g/ 2 dessert spoons sugar
- 1 large egg beaten in a small jug or bowl
- 50g/2oz Butter
- 125g/4oz Sultanas or raisins
- 1 teaspoon of cinnamon
- 250mill milk
- Baking tray
- Wooden spoon
- Large bowl
- Greaseproof paper

These recipes are part of our Mystery of the Whirly Gig online comic. Go to:

<http://www.barnsley-museums.com/mystery-of-the-whirly-gig>

to read the story so far



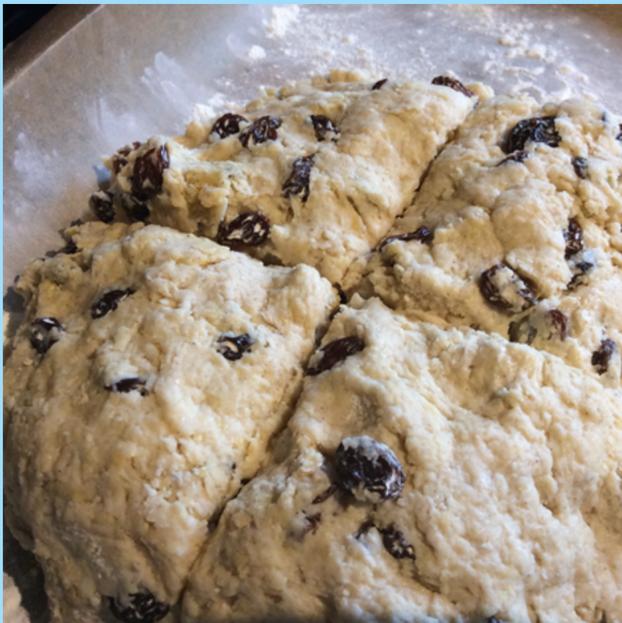
Preheat your oven and flour a baking sheet Measure out the flour, place in the large bowl.



Add the cinnamon, baking powder and sugar to the large bowl and mix well.



Pour in the beaten egg and mix well. Gradually Add in the milk ...until you have a dough like mixture...not too sticky and not too dry.



Turn the mixture out onto a board or worktop and knead the mixture lightly until it comes together. Place the dough onto the floured baking sheet. Make a cross mark in the top of the dough



Bake for approximately 40 mins at gas mark 6/200c or 400F



To make the Cinnamon butter Mix 60g of butter with 1tbs of sugar and 1/2 - 1 teaspoon of cinnamon (You can add more cinnamon if liked)

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### Whirligig pea soup (with or without bacon)

Based on actual accounts of Victorian stall holders wares, why not try our what Victorian food tasted like?

You will need:

- 10 rashers Streaky bacon cut into pieces or lardons
- 1.5 pint Vegetable stock (we used 2 veg stock pots to make 1.5 pints of stock)
- Salt and pepper
- 2 Onions chopped into small pieces
- 1 250g pack of Quick Soak peas dried peas (takes two hours to soak)
- 2 carrots chopped into small pieces
- 40g Butter
- Large pan
- Spatula or wooden spoon
- Knife
- Colander

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Soak and prepare the peas (as per pack instructions)



Prepare and chop all the vegetables into small pieces



Place the butter in the pan and fry the bacon on medium heat for 3 mins



Add all the vegetables and stir. Fry for 2-3 mins  
Rinse the peas



Add the stock and the peas  
Simmer for 30 mins.



Serve with crusty bread

You can add celery at the veg stage and split peas would work well instead of the soaking peas .follow pack instructions. You can add chopped parsley if you like before serving.

For Allergies please check individual ingredients used. This recipe contained Celery in the stock pots