



Lorton House's Baker



Maggie Richardson

All day workshop

Visitors to Lorton House are able to enjoy spending a day with Maggie the Seaside Baker.

Many will remember Maggie, was a contestant in the ITV's Great British Bake Off in 2021. A retired nurse and midwife from Poole, she has lived most of her life Dorset. She grew up surrounded by family who constantly cooked and baked - so baking is something which came naturally to her.

She has an impressive collection of classic recipe books and loves recreating traditional bakes, lockdown gave her plenty of time to indulge in this, while at the same time experimenting with exciting flavours. Her favourite thing to bake – however she has several ideas for Lorton House.

Her baking day will start with her making what she has entitled, The 'Hardy' Loaf incorporating the famous Dorset Blue Vinny

Cheese! This will be followed by her special Dorset Apple Cake recipe - served with Dorset clotted cream from Hollis Mead Farm. Her delicious afternoon scones will be accompanied with some of Tracy Collins Ajar's preserves.

Maggie will finish her baking day by re creating The Royal Pudding. This was first made and enjoyed by King George 111 during his visits to Weymouth some 250 years ago. Maggie has created a Coronation Pudding in tribute the crowning this year of King Charles 111 - this is an absolute must for lovers of all things sweet!

Maggie can visit Lorton House on Tuesday Wednesdays and Thursdays. Naturally if you would like to incorporate a day's cooking experience with Maggie, you must arrange to book her well in advance of your stay - as you can imagine, she is a busy baker.

For further details on availability and costs for Maggie Richardson please email :
info@lortonhouse.co.uk or call **07581 054443**

