

South of England Cake Recipes



IMPORTANT INFORMATION FOR ALL CAKE MAKERS

- ✓ Please wrap ALL cakes in polythene bags, not cling film as this sticks to the cake
- ✓ A piece of greaseproof paper between layers also helps stop the sticking
- ✓ Please label each bag with the flavour of cake
- ✓ All cakes to be left plain, NO icing or filling (except lemon drizzle)
- ✓ Advise by label if any cakes have been frozen before delivery

VICTORIA SANDWICH

This is a **3 egg** recipe for 2 tins (ideally 8" sandwich tins)

170g (6oz) SR flour,
170g (6oz) butter 170g (6oz) caster sugar,
3 eggs.

Mix all together.
Divide between 2 greased & lined tins.
Bake at 180°C (160°C – fan) for approx. 25 mins.

COFFEE CAKE

Mix 4 level tsps. of instant coffee with 1 tbsp very hot water, then add to Victoria sandwich recipe.

CHOCOLATE CAKE

Mix 50g cocoa with 5 tbsp very hot water, then add to Victoria sandwich recipe.

LEMON DRIZZLE CAKE - ideally 8" round tin

115g (4oz) butter
1 level tsp baking powder
170g (6oz) SR flour
170g (6oz) caster sugar,
2 eggs,
4 tbsp milk,
finely grated rind of a large lemon.

Preheat over 350°F/180°C/Gas Mark 4
Beat all ingredients together in a bowl for 2 mins.
Bake at 180°C (160°C – fan) for approx. 50 – 60 mins.

For the drizzle - mix lemon juice and 4oz caster sugar together and spread over the top of the cake while still warm, then leave to cool in tin.

CARROT CAKE – 7" square tin

175g light Muscovado sugar,
175ml sunflower oil,
3 large eggs (lightly beaten),
140g grated carrot (approx. 3 medium),
100g raisins,
grated zest of 1 large orange,
175g SR flour,
1 tsp bicarbonate of soda,
1 tsp ground cinnamon,
½ tsp grated nutmeg.

Preheat oven to 180°C, 160°C – fan, gas mark 4.

Oil and line bases and sides of an 18cm (7") square baking tin.

Combine sugar, oil and eggs

Stir in carrot, raisins and orange rind.

Mix the flour, bicarbonate of soda and spices and sift into the bowl and lightly mix. The mixture should be soft and almost runny.

Bake for 40-50 mins until it feels firm and springy in the centre.

Cool in tin for 5 mins and then on a wire rack.

SEMI-RICH FRUIT CAKE – 8" deep tin

150g (5oz) soft butter or margarine
150g soft light muscovado sugar
2 eggs beaten
225g (8oz) SR flour, sieved with 1 to 2 heaped tsp mixed spice
350g (12oz) mixed dried fruit
135ml milk less 15ml spoons

Pre-heat oven 150°C, 130°C, Gas 2.

Prepare a deep 8in tin with greaseproof paper.

Place all the ingredients together in a mixing bowl, beat with a wooden spoon until well mixed.

Place in a prepared tin. Smooth top with the back of a wet metal spoon. Bake on middle shelf of pre-heated oven for 1 ¾ to 2 ¼ hours.

Test with a skewer, if it's clean it's done.

Leave in the tin for 5 mins before turning out and removing paper.

TEA BREAD - 2lb loaf tin or 2 1lb loaf tins

350g (12oz) mixed fruit,
225g (8oz) light muscovado sugar,
½ pint earl grey tea (2 teabags)
275g (10oz) self-raising flour,
zest 1 lemon,
1 large beaten egg.

Soak fruit and sugar in the tea over night

Preheat bake at 150°C, 130°C fan, gas mark 2

Put flour, lemon zest and beaten egg in a bowl and mix well

Place in a lightly greased and lined 2lb loaf tin (or 2 x 1lb tins) and for 1 ¼ to 1 ½ hours.