

Cakes

Recipe book



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Easy carrot cake

Ingredients

- 230ml vegetable oil, plus extra for the tin
- 100g natural yogurt
- 4 large eggs
- 1½ tsp vanilla extract
- ½ orange, zested
- 265g self-raising flour
- 335g light muscovado sugar
- 2½ tsp ground cinnamon
- ¼ fresh nutmeg, finely grated
- 265g carrots (about 3), grated
- 100g sultanas or raisins
- 100g walnuts or pecans, roughly chopped (optional)

For the icing

- 100g slightly salted butter, softened
- 300g icing sugar
- 100g soft cheese

Method

STEP 1

Heat the oven to 180C/160C fan/gas 4. Oil and [line the base and sides](#) of two 20cm cake tins with baking parchment. [Whisk](#) the oil, yogurt, eggs, vanilla and zest in a jug. Mix the flour, sugar, cinnamon and nutmeg with a good pinch of salt in a bowl. Squeeze any lumps of sugar through your fingers, shaking the bowl a few times to bring the lumps to the surface.

STEP 2

Add the wet ingredients to the dry, along with the carrots, raisins and half the nuts, if using. Mix well to combine, then divide between the tins.

STEP 3

Bake for 25-30 mins or until a skewer inserted into the centre of the cake comes out clean. If any wet mixture clings to the skewer, return to the oven for 5 mins, then check again. Leave to cool in the tins.



Victoria sandwich

Ingredients

- 200g caster sugar
- 200g softened butter
- 4 eggs, beaten
- 200g self-raising flour
- 1 tsp baking powder
- 2 tbsp milk

For the filling

- 100g butter, softened
- 140g icing sugar, sifted
- drop vanilla extract (optional)
- half a 340g jar good-quality strawberry jam
- icing sugar, to decorate

Method

STEP 1

Heat oven to 190C/fan 170C/gas 5. Butter two 20cm sandwich tins and line with non-stick baking paper.

STEP 2

In a [large bowl](#), [beat](#) 200g caster sugar, 200g softened butter, 4 beaten eggs, 200g self-raising flour, 1 tsp baking powder and 2 tbsp milk together until you have a smooth, soft batter.

STEP 3

Divide the mixture between the tins, smooth the surface with a [spatula](#) or the back of a spoon.

STEP 4

Bake for about 20 mins until golden and the cake springs back when pressed.

STEP 5

Turn onto a [cooling rack](#) and leave to cool completely.



Cherry bakewell

Ingredients

- 200g butter, well softened, plus extra for greasing
- 200g golden caster sugar
- 100g ground almond
- 100g self-raising flour
- 1 tsp baking powder
- ½ tsp almond extract or essence
- 4 large eggs

For the filling and top

- ½ a 340g jar morello cherry conserve
- 175g icing sugar
- 5-6 tsp water or lemon juice
- 1 tbsp ready-toasted flaked almonds

Method

STEP 1

Heat oven to 180C/160C fan/gas 4 and make sure there's a shelf ready in the middle. Butter and line the bases of two 20cm round sandwich tins with baking paper.

STEP 2

Using electric beaters, beat together all the cake ingredients with a pinch of salt until smooth, then spoon into the tins and level the tops. Bake for 30 mins or until golden and springy. Don't open the oven before 25 mins cooking time has passed.

STEP 3

When they're ready, cool the sponges for a few mins, then tip out of the tins and cool completely on a wire rack. Make sure the top of one of the cakes is facing up as you'll want a smooth surface for the icing later on..



Granny's Victoria

Ingredients

- 200g unsalted butter, softened, plus extra for greasing
- 200g caster sugar
- 1 tsp vanilla extract
- 4 medium eggs
- 200g self-raising flour, plus extra for dusting
- about 6 tbsp raspberry jam
- 250ml double cream, whipped
- icing sugar, for dusting

Method

STEP 1

Heat oven to 190C/170C fan/
gas 5. Grease and flour two 20cm
[sandwich tins](#).

STEP 2

Place 200g softened unsalted
butter, 200g caster sugar and 1
tsp vanilla extract into a bowl and
beat well to a creamy consistency.

STEP 3

Slowly beat in 4 medium eggs,
one by one, then fold in 200g self-
raising flour and mix well.

STEP 4

Divide the mix between the cake
tins, place into the oven and bake
for about 20 mins until risen and
golden brown. The cakes should
spring back when gently pushed in
the middle.

STEP 5

When ready, remove from the
oven and allow to cool for 5 mins



Coffee & walnut

Ingredients

- 250g pack softened butter, plus extra for the tins
- 100ml strong black coffee (made with 2 tbsp coffee granules), cooled
- 280g self-raising flour
- 250g golden caster sugar
- ½ tsp baking powder
- 4 eggs
- 1 tsp vanilla extract
- 85g walnut, 2 tbsp roughly chopped, the rest finely chopped

For the filling

- 100g icing sugar, sifted, plus a little extra for dusting
- 150ml double cream
- 100g mascarpone, at room temperature

Method

STEP 1

Heat oven to 180C/160C fan/gas 4. Butter 2 x 20cm springform cake tins and line with baking parchment. Set aside 2 tbsp of the coffee for the filling.

STEP 2

Beat the butter, flour, sugar, baking powder, eggs, vanilla and half the remaining coffee in a large bowl with an electric whisk until lump-free. Fold in the finely chopped walnuts, then divide between the tins and roughly spread. Scatter the roughly chopped walnuts over one of the cakes. Bake the cakes for 25-30 mins until golden and risen, and a skewer poked in comes out clean. Drizzle the plain cake with the remaining coffee. Cool the cakes in the tins.



Easy chocolate

Ingredients

- 200g golden caster sugar
- 200g unsalted butter, softened plus extra for the tins
- 4 large eggs
- 200g self-raising flour
- 2 tbsp cocoa powder
- 1 tsp baking powder
- ½ tsp vanilla extract
- 2 tbsp milk

For the buttercream

- 100g milk chocolate, chopped
- 200g butter, softened
- 400g icing sugar
- 5 tbsp cocoa powder
- 2 tbsp milk

Method

STEP 1

Heat oven to 190C/170C fan/gas 5. Butter the base and sides of two 20cm round sandwich tins and line the bases with baking parchment.

STEP 2

In a large bowl, beat together 200g golden caster sugar, 200g softened unsalted butter, 4 large eggs, 200g self-raising flour, 2 tbsp cocoa powder, 1 tsp baking powder, ½ tsp vanilla extract, 2 tbsp milk and a pinch of salt until pale.

STEP 3

Divide the mixture between the prepared tins. Bake for 20 mins or until a skewer inserted into the centre of the cake comes out clean.

STEP 4

Leave to cool in the tin for 10 mins, then turn out onto a wire rack to cool completely.

