

## WHOLE ORANGE AND ALMOND CAKE

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Makes 3 x 900g cakes

3 whole oranges  
350g ground almonds  
350g caster sugar  
½ tsp baking powder  
9 eggs

1. Pre-heat oven to 180°C (fan oven 160°C). Grease 3 x 900g loaf tins.
2. To cook the oranges - cover with cold water and bring to the simmer. Simmer the oranges for 1 hour until completely cooked. Remove from the water and cut into quarters. Drain well. Remove pips and then blitz all the orange to a puree in a food processor. Leave to cool.
3. To make the sponge, mix together the almonds, sugar and baking powder in bowl and set aside.
4. Whisk the eggs until the mixture trails off the whisk in thick ribbons. Fold in the almond and sugar mixture, then add the orange puree.
5. Pour the cake mix into the prepared tins, only filling by two thirds.
6. Bake for 40-45 minutes. The cake should be firm to the touch and, if pierced with a knife, should leave the knife clean. The cake is now cooked and left to cool before turning out.

NB This recipe would also work with 4 limes or lemons or a mixture of both.

## RICH STOUT CAKE

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225g unsalted butter  
350g soft brown sugar  
4 eggs, beaten  
225g plain flour  
½ tsp baking powder  
2 tsp bicarbonate of soda  
400ml Guinness  
100g cocoa

1. Pre-heat the oven to 180°C (fan oven 160°C). Butter a 20-25 cm deep cake tin.
2. Cream together the butter with the soft brown sugar, then gradually add the beaten egg.
3. Sift together the flour, baking powder and the bicarbonate of soda. Mix the Guinness with the cocoa powder. Now add the flour and Guinness mixes alternately to the butter and eggs until completely and evenly bound. The consistency will be quite soft.
4. Spoon the mix into the prepared tin and bake in the oven for 1- 1-¼ hours until set. Please note that it may need to be covered in greaseproof paper after one hour to prevent it becoming too brown. Allow to cool before removing from the tin.

## CARROT CAKE

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300ml sunflower oil  
225g soft brown sugar  
4 eggs  
175g golden syrup  
350g self-raising flour  
2 tsp ground cinnamon  
2 tsp crushed cloves  
1 tsp ground ginger  
1 tsp bicarbonate of soda  
225g grated carrots  
50g desiccated coconut  
1 tsp chopped walnuts

1. Pre-heat oven to 180°C (fan oven 160°C). Butter 2 x 900g loaf tins
2. Process together the oil, sugar, eggs and golden syrup. Beat in the flour, spices and bicarbonate of soda. Add the carrots, coconut and chopped walnuts.
3. Pour the mixture into the prepared tins and bake in the oven for 40 minutes.
4. To test the cake, stick a pin in it at an angle and if it comes away clean it is cooked if not return to the oven for another 5 minutes. Once cooked leave to rest for 10 minutes before turning out.

### For the butter cream:

finely grated zest of orange  
100g unsalted butter  
100g icing sugar

1. Place the orange zest and juice into a pan and boil, reduce by three-quarters, leave to cool.
2. Beat the butter until pale and creamy, add the icing sugar and the orange reduction.
3. Once the carrot cake is cold spread the orange butter on top.

## HONEY AND SPICE CAKE

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3cm piece of fresh root ginger, peeled  
125g runny honey  
50g golden syrup  
140g unsalted butter  
50g dark soft sugar  
2 eggs  
40g rye flour  
100g self-raising flour  
½ tsp baking powder  
Pinch ground cinnamon  
½ tsp ground allspice

1. Grate the ginger on the fine mesh, place into a tea towel and wind the cloth around the ginger like a spring and remove the juice discarding the pulp.
2. Pre-heat the oven to 170°C (fan over 150°C ). Line a 1kg loaf tin with non-stick baking parchment.
3. In a saucepan over a low heat, warm the honey, golden syrup, butter and brown sugar until hot and the butter has almost melted.
4. Transfer the mixture to bowl, and with an electric mixer beat for 2½ minutes at a medium speed, then add the eggs and ginger juice and continue beating for another 2½ minutes. The mixture will have cooled and lightened with the air beaten into it and thickened appreciably.
5. Sift the flours, baking powder and ground spices, Fold the flour and spices into the honey mixture; the mixture will be very wet.
6. Pour it into the tin and set on a baking tray in the middle of the oven. Bake for 50-60 minutes or until the cake is a dark golden brown and feels spongy and springs back when pressed.
7. Transfer to a cooling rack and leave to cool to room temperature in the tin before de-moulding.

## COFFEE CAKE WITH MASCARPONE CREAM

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### For the cake:

225g self raising flour  
2 tsp baking powder  
225g caster sugar  
225ml corn oil  
2 eggs, separated  
4 tsp coffee extract, or 2 tsp of instant coffee granules  
boiling water  
75ml full fat milk  
Butter, for greasing the tin

### For the icing

250 g mascarpone  
½ tsp grated lemon zest  
350g icing sugar, sifted  
2 tbsp of strong espresso, or two heaped tsp of instant coffee dissolved in 2 tbsp of boiling water

1. Pre-heat the oven to 180°C (fan oven 160°C). Butter two 20cm springform round cake tins and line the bottom of each with a disc of non-stick baking parchment.
2. Sift the baking powder, flour and caster sugar into a mixing bowl. Beat in the oil, egg yolks, coffee and milk.
3. In a second bowl whisk the egg whites to a soft peak.
4. Stir a spoonful of the egg white into the mixture before folding in the rest.
5. Divide the mixture equally between the tins. Bake for 45 minutes or until the sponge gently springs back from the centre.
6. Transfer to a cooling rack, unmoulding while still warm. Leave to go completely cool.
7. For the icing put the mascarpone and lemon in a bowl and mix together with a spoon. Slowly add the icing sugar, about one third at a time, working each addition in completely with the spoon before adding the next. Finally, beat in the coffee a spoonful at a time, until completely incorporated.
8. Spread half the icing on one sponge, and then put the second on top. Smooth the remainder of the icing over the top of the cake.

## SWEET RASPBERRY BREAD ROLLS

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1kg strong white bread flour  
30g butter  
30g sugar  
25g fine salt  
55g yeast (fresh)  
400 ml tepid water  
160ml full fat milk  
250g frozen raspberries  
1 egg, beaten  
icing sugar

1. Sift the flour with the salt and sugar and rub into the butter.
2. Mix the milk and water together, dissolve the yeast in a little of the water and milk.
3. By using either hand or machine add the liquid to the flour to make the bread dough. Knead for about 10 minutes.
4. Place into a well floured bowl and allow to prove, it should double in size, remove the bread once it has proved and knock it back and knead for a further 5 minutes.
5. Next add the whole frozen raspberries making sure that they are evenly spread throughout the dough.
6. Cut the dough into 50g pieces and shape into round rolls. Place onto a well floured tray and prove for a second time and then egg wash.
7. Place into a hot oven (220°C) for 5 minutes then reduce the temperature to 180°C and cook for approximately 35 minutes more.
8. Place the rolls onto a cooling rack and dust with icing sugar, serve with thick cream or sweetened butter.

## ORANGE AND CHEESECAKE BROWNIES

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### For the chocolate brownie:

120g unsalted butter, softened  
250g caster sugar  
2 eggs and 1 egg yolk  
210g good quality chocolate, melted  
4 tbsp espresso coffee  
1 tbsp rum or brandy  
165g plain flour  
1 tsp baking powder  
¼ tsp salt  
whole hazelnuts

1. Preheat the oven to 180°C. Cut a piece of foil to cover the bottom and sides of a 23cm square tin that is 5cm deep.
2. Cream the butter with the sugar. Slowly add the eggs, one at a time, and then the yolk, mixing well after each addition.
3. Stir in the melted chocolate, then the coffee and the rum (or brandy). Sift the flour, baking powder and salt together and gently fold into the chocolate mixture. Finally add a few whole hazelnuts and fold to distribute evenly. Set aside.

### For the cheesecake topping:

340g full fat soft cream cheese  
100 g caster sugar  
1 egg yolk  
30g plain flour  
grated zest of 1 orange  
1 tbsp freshly squeezed orange juice

1. Cream together the soft cheese and sugar. Add the egg yolk, followed by the flour. Finish by mixing in the orange zest and juice. It is important that the consistency be quite thick: achieving a similar texture between the cheese and the chocolate brownie mixtures will make swirling the cheese mixture into the chocolate base easier.
2. Put the cheese mixture into a piping bag fitted with a 1cm nozzle.

### To assemble the orange cheesecake brownies:

1. Spoon half of the brownie mixture into the bottom of the tin. Pipe half of the cheese over the top moving from one side to another in swirling bands pushing the cheese into the chocolate mixture as you do so.
2. Spoon on half of the remaining brownie mixture, then pipe over the remaining cheese pushing it into the chocolate as before.
3. Finish by spooning on the last of the chocolate. Take a skewer and zigzag the swirls to accentuate the effect.
4. Bake in the middle of the oven for 20-25 minutes. A skewer inserted near the centre of the cake should come out warm at the tip with slightly sticky crumbs clinging to it. (The greatest danger when baking brownies is overcooking, which turns them into dry chocolate sponges. It is therefore better to err on the side of underdone).

## MANGO & LIME YOGHURT CAKE

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125ml sunflower oil, plus extra for greasing  
125g ready to eat dried mango  
zest and juice of 1 lime  
125g natural yoghurt  
175g golden caster sugar  
2 medium eggs, beaten  
175g plain flour, sifted  
1½ tsp baking powder  
100g icing sugar  
25g coconut flakes (or desiccated coconut), toasted

1. Preheat the oven to 180°C (or fan oven 160°C). Grease and line a 900g loaf tin.
2. Snip most of the mango into pieces, reserving a few slices.
3. Put half the lime zest, yoghurt, sugar, oil, eggs, flour, baking powder and chopped mango into a large bowl. Beat with a wooden spoon until just smooth. Pour into the tin and bake for 50 minutes, or until a skewer inserted into the centre comes out clean. Turn out to cool on a rack.
4. Mix just enough of the lime juice with the icing sugar to give a thick slightly runny icing. Pour over the cake then top with the coconut, remaining lime zest and mango.



## MAPLE SYRUP CAKE

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### For the cake:

225g unsalted butter, softened  
225g light muscovado sugar  
grated zest of 1 orange  
4 eggs  
100ml maple syrup  
30g self raising flour  
2 tsp baking powder  
½ tsp ground ginger

1. Lightly grease a 20cm round, 8 inch deep cake tin and line the base with a circle of non-stick baking parchment. Pre-heat the oven to 180°C (fan oven 160°C).
2. Put all the ingredients for the cake, except the pecan nuts into a large mixing bowl and mix well until evenly blended; an electric mixer is best for this but, of course you can also beat by hand with a wooden spoon. Stir in the chopped pecan nuts.
3. Spoon the mixture into the prepared cake tin and level the surface. Bake for 1-1½ hours, until well risen, golden and springy to the touch. Allow to cool slightly, then turn the cake out onto a wire rack, peel off the lining paper and leave to cool completely.

### For the filling and topping:

450ml double cream  
2 tbsp maple syrup  
zest of 1 orange, shredded

1. Whip the cream until it just holds its shapes and then fold in the maple syrup.

### To assemble the cake:

1. Split the cake horizontally into three and fill and cover with the cream, using a small palette knife to smooth it evenly over the top and sides. Decorate the top with the shredded orange.
2. Store in the refrigerator.

## BLACKBERRY & APPLE LOAF

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250g self raising flour  
175g butter  
175g light muscovado sugar  
½ tsp cinnamon  
2 rounded tbsp Demerara sugar  
1 small eating apple, quartered (but not peeled or cored)  
2 large eggs, beaten  
finely grated zest of 1 orange  
1 tsp baking powder  
225g blackberries

1. Preheat the oven to 180°C (fan oven 160°C). Butter and line the bottom of a 1.7 litre loaf tin.
2. In a large bowl, rub the flour, butter and muscovado sugar together with your fingers together to make fine crumbs. Measure out 5 level tbsp of this mixture into a small bowl for the topping and mix into it the cinnamon and demerara sugar. Set aside.
3. Coarsely grate the apple down to the core and mix in with the eggs and the zest.
4. Stir the baking powder into the rubbed-in mixture in the large bowl, then quickly and lightly stir in the egg mixture until it drops lightly from the spoon. Don't overmix.
5. Gently fold in ¾ of the berries with a metal spoon, trying not to break them up. Spoon into the tin and level.
6. Scatter the rest of the berries on top. Sprinkle over the topping and bake for 1¼ hours. Check after 50 minutes and cover loosely with foil if it is browning too much. When done the cake will feel firm, but test with a skewer.
7. Leave in a tin for 30 minutes before turning out, and then cool on a wire rack. Peel off the paper before cutting. Will keep wrapped in foil or a tin for up to 2 days.

## BANANA & OAT CAKE

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This cake doesn't contain butter, egg or sugar so may be useful for those with certain dietary requirements or allergies. It may also be useful for using up those usually wasted over-ripe bananas!

450g ripe bananas, mashed  
50g mixed nuts, chopped  
120ml sunflower oil  
100g raisins  
75g rolled oats  
125g wholemeal flour  
½ tsp almond essence  
pinch of salt

1. Mix all the ingredients together to a soft, moist mixture.
2. Spoon into a greased 1lb loaf tin and bake in a preheated oven 190°C (fan oven 170°C) for 1 hour. Cool in the tin for 10 minutes before turning out.

## SHORTBREAD BISCUITS

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110g butter, at room temperature  
50g caster sugar  
175g plain flour, sifted  
extra caster sugar for dusting

1. Preheat the oven to 150°C. Lightly grease a baking sheet.
2. Begin by beating the butter with a wooden spoon to a soft consistency, then beat in the sugar followed by the sifted flour. Still using the wooden spoon, start to bring the mixture together, then finish off with your hands to form a paste.
3. Transfer to a board lightly dusted with caster sugar, then quickly and lightly roll it out to about 3mm thick. Cut with fluted cutters of desired shape. Arrange on the baking tray and place on top shelf of the oven for about 30 minutes.
4. Cool on a wire rack and dust with some caster sugar and store in an airtight tin to keep them crisp.