

Victoria Sponge cake

(makes about 10 slices)

Ingredients:

225g Self-Raising Flour

225g Soft Margarine

225g Caster Sugar

4 Medium Eggs

1 tsp. Baking Powder



Method:

1. Preheat oven Gas Mark 4, 177C, 325F.
2. Grease and line two 8" round cake tins with greaseproof paper or use a ready-made case.
3. Weigh and place all items in a mixing bowl.
4. Beat slowly to start with an electric whisk, then turn up the speed and whisk for about 2 - 3 minutes, until the mixture is light and airy.
5. Place mixture into your prepared tins, and bake in the centre of the pre-heated oven for approx. 25 - 30 minutes. **DO NOT OPEN THE OVEN FOR THE FIRST 20 MINUTES OR YOUR CAKE MAY SINK IN THE MIDDLE.**
6. Use a skewer and place it into the middle of the cake. if it comes out with mixture on, you will need to cook it for longer. Place back into the oven for another 5 - 10 minutes. If the skewer comes out clean, your cake is then baked.
7. Turn your cake out onto a wired rack and leave to cool. Once cold, spread the middle with jam, and sprinkle the top with icing sugar. Slice and enjoy!

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Spiced Apple cake

(makes about 10 slices)

Ingredients:

225g Self-Raising Flour - 225g Soft Margarine - 225g Light Brown Sugar - 4 Medium Eggs - 1 tsp. Baking Powder - $\frac{1}{2}$ tsp. Ground Mixed Spice - $\frac{1}{2}$ tsp. Ground Cinnamon - 2 Large Cooking Apples (Peeled & Cored) - 3-4 Tbsp. Jam (Apple or a Jam of Your Choice) - 1 Tbsp. Clear Honey - 1 Tbsp. Demerara Sugar



Method:

1. Preheat oven Gas Mark 3, 160°C, 325 °F. Grease and line two 8" round cake tins with greaseproof paper or use ready-made cake cases.
2. Cream together the margarine and butter until light and fluffy.
3. Add the eggs one at a time, and beat well after each addition. After the 4 eggs have been added, it will look very runny. Don't worry, this is correct.
4. Sieve in the flour, baking powder, mixed spice and cinnamon; beat well to combine all the ingredients.
5. Peel and core your apples. Cut each apple into quarters, then cut each quarter into small cubes.
6. Mix into the cake mixture with a wooden spoon.
7. Turn the mixture into each cake tin, levelling each cake top.
8. Bake on the middle shelf for approx. 45 minutes, then check with a skewer. If it comes out clean, it's ready, but if you have some mixture stuck to the skewer, place the cake tins back into the oven and keep checking every 5 minutes until it comes out clean then turn out onto a wire rack to cool.
10. When the cake is cold, spread the jam between layers. Brush the top with honey, then sprinkle the demerara sugar over the honey. Slice & enjoy!

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Somerset Fruit cake

(makes about 10 slices)

Ingredients:

225g Self-Raising Flour Pinch of Salt
75g Soft Margarine
100g Soft Brown Sugar
275g Mixed Fruit
50g Chopped Cherries
1 Large Egg
About 1/4 Pint of Milk



Method:

1. Pre-heat your oven to Gas mark 4 / 180°C / 350°F.
2. Grease and line an 8" cake tin with greaseproof paper or use a pre-made cake case.
3. Cream the margarine until it's light and fluffy.
4. Sieve in and slowly mix the flour, salt and spice so that it looks like breadcrumbs.
5. Use a wooden spoon to mix the sugar in.
6. Add in the mixed fruit and cherries, and mix well.
7. Add the egg and sufficient milk to make sure the mixture will drop from a spoon when shaken. Do not make the mixture too runny.
8. Bake on the middle shelf for approx. 1 hour, until it is golden and crisp on the top. Check the cake with a skewer. If it comes out clean, it's ready, but if you have some mixture stuck to the skewer, place the pan back into the oven and keep checking every 5 minutes until it comes out clean.
9. Turn out onto a wire rack to cool. Once cold, you can slice the cake

Simple Cupcakes

(makes about 12)

Ingredients:

150g Soft Margarine
150g Caster Sugar
3 Medium Eggs
1 tsp Baking Powder
175g Self-Raising Flour
1 tsp Vanilla Essence

Buttercream:

150g Unsalted Butter
(Soft)
250g Icing Sugar
1 tbsp. Milk



Method:

1. Preheat oven to Gas Mark 4, 177C, 325F.
2. Place 12 cupcake cases into a cupcake/muffin tin.
3. Weigh and place all items into a mixing bowl.
4. Using an electric whisk, whisk on slow to start, and then increase the speed. Whisk for about 3-4 minutes, so the mixture looks light and airy, and all the ingredients are incorporated.
5. Place the mixture between the cupcake cases but only fill $\frac{1}{2}$ - $\frac{3}{4}$ full.
6. Bake in the centre of the oven for 20 minutes. Place a skewer in a cupcake and if it comes out clean, your cupcakes are baked.
7. Turn out onto a wire rack and leave to go cold before applying the topping.
8. Buttercream - place softened butter into a mixing bowl, gradually add the icing sugar and mix. Keep adding the icing sugar, until all combined. To soften the buttercream add 1 tbsp of milk. (I find this easier to do in a food processor as you can place all the dry ingredients in there, close the lid, mix on high for 1 minute, then add the milk and mix again. This saves a lot of icing sugar getting over you and the air!)
9. Fill an icing bag with a large star nozzle & pipe the buttercream on the top. Place some sprinkles on to make them look extra special.

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