

+ Cake Sale inspiration

Last year's cake sale was a huge success and you were inspired by the Olympics as the sale coincided with the Olympic torch passing through Leicester. We had a magnificent range of cupcakes, biscuits and muffins and hope that the following pages will help inspire your baking skills again in aid of raising funds for the school.

So get the children mixing, whisking and sprinkling to come up with their favourite baking delights for the cake sale.

Popular cakes from previous sales include:

- Cupcakes
- Carrots cake
- Brownies
- Tray bakes
- Cookies

If you short on time or feel you don't have your baking colours try cookies or the tiffin tray bake which does not really require cooking or a batter mix purchased from the supermarket.

Less cakey options include homemade fudge, truffles and toffee. Or if you make jams or pickles these too would be great.

If you have any good recipes and baking ideas, please let us know. In the meantime we look forward to selling your baking treats.

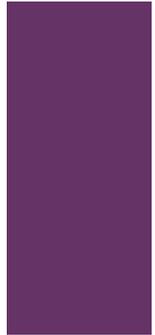
Thank you

PS- No nuts!





Cup cake cones: Ice cream cakes



- Prepare cake mix of your choice
- The flat bottom cones/ cornets are placed in foil to stabilize by covering a muffin tray with foil and making holes in each cake position to place the cone cups
- Pour in cake batter, filling half way (tap the tray to remove any air bubbles and check the level of cake batter)
- Bake 20minutes at 180°C/ gas 4 or until set and remove
- When cooling prick the bottoms of the cone with a fork before cooling on a wire rack.
- Frost with your preferred icing (for a flame affect add yellow and orange food colour to icing mix)



- **Ingredients**
 - Flat bottomed ice cream cones
 - Cake batter/ mix of you choice eg for 14 cones
 - 170 g Caster sugar
 - 170 g Butter
 - 3 Eggs
 - 170 g Self-raising flour (plain flour + 2i/2tps baking powder)
 - 1 tsp. Vanilla extract
 - Cake icing of your choice eg butter icing
 - 500g icing sugar
 - 250g butter
 - 1 tsp vanilla extract

+ Pop cakes

For those of us who don't have a cake pop tray. Here is an easy recipe for making these bright little cakes

- Make the cake mix and cook in a suitable cake tin for 20-25mins. Once baked allow to cool. You can skip this step if using bought cake (8oz/ 250g)
- Meanwhile melt the chocolate in a bowl set over a pan of simmering water. (Do not let the base of the bowl touch the water.
- Crumble the cake into a bowl, then stir in the melted chocolate, and desiccated coconut until well combined.
- Roll golf ball sized pieces of the mixture into balls. Stick a lollipop stick into each ball and set aside in the fridge for 20-30 minutes, or until firm.
- Meanwhile, melt the white chocolate in a bowl set over a pan of simmering water. (Do not let the base of the bowl touch the water.) Stir in the food colouring.
- Line a baking tray with greaseproof paper. Sprinkle the sugar sprinkles onto a plate.
- Remove the balls from the fridge, dip them into the chocolate, then coat in the sugar sprinkles and place onto the baking tray. Set aside in the fridge for 20-30 minutes, or until the chocolate has set.



Ingredients

- **Cake mix (you can use bought cake sponge, fruit etc.)**
 - 100 g Plain white flour
 - 20 g Cocoa powder
 - 140 g Caster Sugar
 - 1 1/2tsp Baking Powder
 - 40 g Butter unsalted, softened
 - 120 ml Milk
 - 1 Eggs
 - 1/4 tsp. Vanilla extract
- 100g/3½ oz dark chocolate
- 2 tbsp. desiccated coconut
- **To decorate**
 - 300g/10½ oz white chocolate
 - few drops food colouring
 - multi-coloured sugar ball sprinkles
 - Lollipop sticks



Tiffin tray bake/ Fridge Squares

- Melt the chocolate, butter, sugar and golden syrup on a low heat until melted and smooth.
- Then add crushed digestive biscuits and fruit and/ or sweets.
- Mix well.
- Press into a 20cm square greased tin.
- You can add further melted milk/plain chocolate, on top and smooth over mixture but this is optional.
- Mark into squares and chill in fridge for an hour or so before cutting.



■ Ingredients

- 200g plain chocolate
- 100g butter diced
- 25g soft brown sugar
- 3 tbsp. cocoa
- 4 tbsp. golden syrup
- 225g/ 8oz crushed digestive biscuits
- 150g/ 6oz fruit and/ or sweets(eg raisins, apricots, marshmallows)

+ Stained glass cookies

- Preheat oven to 180°C/ Gas 4. Line 5 oven trays with baking paper.
- Separate lollies into colours. Place the different colours into separate plastic bags. Use a rolling pin to pound until the lollies are finely crushed.
- Use an electric mixer to beat the butter, sugar, vanilla bean paste and golden syrup together until pale and creamy. Add the flour and stir with a round-bladed knife in a cutting motion until the dough comes together. Turn onto a lightly floured surface and gently knead until smooth. Divide into 2 portions and cover with plastic wrap. Place in the fridge for 30 minutes to rest.
- Roll 1 dough portion out on a floured surface to a 4mm-thick disc. Use larger shaped biscuit cutter to cut the dough. Place 6 biscuits on 1 lined tray. Use a smaller shaped cutter to cut the centre from each biscuit. Use a thin straw to cut a small hole in the top of each biscuit.
- Bake for 4-5 minutes. Spread the crushed lollies into the star-shaped hole in each biscuit. Bake for a further 4-5 minutes or until biscuits are golden and lollies have melted. Set aside on tray to cool. Repeat with remaining dough portions and lollies.



- **Ingredients**
 - 300g boiled sweets
 - 200g butter, at room temperature
 - 70g caster sugar
 - 3tbsp(80ml) golden syrup
 - 300g plain flour
 - 1 tsp. vanilla essence

+ Mini rice cakes

- Heat the butter and marshmallows in a bowl on high in the microwave until melted, stir every minute.
- Add the cereal and mix well.
- Can add hundred and thousands, edible glitter or other sweets if you wish for decoration
- Shape into small balls or spread in a greased baking tray and cut into squares after a few minutes.



- **Ingredients**
 - 3 tablespoons butter
 - 10oz marshmallows
 - 6 cups crisp rice cereal

+ Apple muffins

- Preheat oven to 180°C and place paper cases in muffin tray (12 large or 18 cupcake size).
- Sift flour and cinnamon into large mixing bowl. Add caster sugar.
- In a glass jug, measure out oil and yoghurt and add eggs. Whisk to combine.
- Pour liquid into dry ingredients and mix until just combined.
- Stir in apple, pecans and dates.
- Spoon mixture into paper cases.
- Bake for 20-25 minutes until a skewer inserted into the muffin comes out clean.

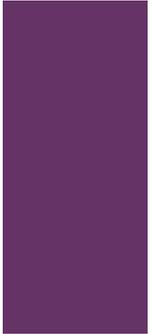


Ingredients

300g self-raising flour
1 tsp. cinnamon
100g caster sugar
80ml olive or vegetable oil
235ml low fat natural yoghurt
2 eggs
1 apple, grated
100g dates, chopped or pureed



Chocolate and Banana Bread



- Preheat the oven to 180°C/ Gas4
- Beat the butter and sugar together until combined.
- Whisk in the eggs, little by little, followed by the yoghurt and the mashed banana.
- Fold in the sifted flour and finally the chocolate before spooning equal quantities of the mixture into the two tins and level the surface.
- Bake for 35minutes or until risen and firm and a cake skewer inserted into the centre of the loaf comes out clean.
- Leave to cool for 10minutes before removing from tins and paper to cool completely.
- Loafs are best kept for a day before cutting.
- My children love this with chocolate spread.
- Will keep for 4 days.



- **Ingredients**
 - 55g butter, softened
 - 150g light soft brown sugar
 - 2 large eggs
 - 100g natural yoghurt
 - 350g bananas mashed
 - 300g self-raising flour
 - 200g chocolate (>32% cocoa solids) coarsely grated
 - 2X450g loaf tins, greased and lined with parchment paper



Sticky Date Cake

- Preheat the oven to 170°C/Gas 3. Grease and line a 20cm/8in square cake tin. Also prepare a doubled piece of baking parchment (to sit over the top of the cake whilst it cooks) and cut a hole the size of a 50p piece in the middle.
- Place the raisins, dates, sultanas and currants into a saucepan together with the butter, water and condensed milk. Slowly bring the mixture to the boil, stirring frequently to prevent the mixture from burning. Reduce the heat and simmer for 3-4 minutes.
- Transfer the mixture to a heatproof bowl and set aside to cool for around 30 mins. If you haven't got 30 mins, put the bowl in cold water and keep stirring to cool it more quickly.
- Meanwhile, mix together the flour, salt and bicarbonate of soda in a separate bowl.
- When the fruit mixture has cooled, fold it into the flour along with the marmalade until smooth and well combined. Spoon the mixture into the prepared cake tin. Cover the tin with a double layer of baking parchment (cut a hole about the size of a 50p piece in the middle so that it doesn't steam), then bake the cake in the oven for 2 – 2½ hours, or until the cake is springy to the touch and a skewer inserted into the middle comes out clean.



■ Ingredients

- 110g/4oz raisins
- 225g/8oz chopped dates
- 175g/6¼ oz sultanas
- 110g/4oz dried currants
- 275g/10oz butter
- 275ml/10fl oz water
- 1 x 400g/14oz can condensed milk(can use evaporated instead)
- 300g/10 oz plain flour (or 150g plain and 150g wholemeal flour)
- pinch salt 1 tsp. bicarbonate of soda
- 1 heaped tbsp. chunky marmalade





Everyday Chocolate Brownies



- Preheat the oven to 190C.
- Melt the butter over a gentle heat in a medium sized saucepan.
- When it's melted, add the sugar, stirring with a wooden spoon (still over a low heat) to help it blend with the melted butter.
- Sift together the cocoa powder, flour, bicarb, salt and then stir into the pan; when mixed (this will be a very dry mixture, and not wholly blended at this stage), remove from the heat.
- In a bowl or jug, whisk the eggs with the vanilla extract and then mix into the brownie mixture in the pan.
- Stir in the chopped chocolate and quickly pour and scrape into a baking tin and bake for approximately 20-25 minutes.
- It will look set, dark and dry on top, but when you feel the surface, you will sense it is still wobbly underneath and a cake tester will come out gungy. (Beware the brownies will also continue to cook in the tin. This should result in the crunchy outside and gooey middle.



- **Ingredients**
 - 150g unsalted butter
 - 300g light brown muscovado sugar
 - 75g cocoa powder, sifted
 - 150g plain flour
 - 1 teaspoon bicarbonate of soda
 - pinch of salt
 - 4 eggs
 - 1 teaspoon vanilla extract
 - approx. 150g milk chocolate, chopped into small chunks
 - icing sugar to dust (optional)



Coconut Blondies

- In a bowl with an electric mixer cream together the butter and the brown sugar, beating the mixture until it is light and fluffy.
- Add the eggs, 1 at a time, beating well after each addition, and beat in the vanilla.
- In a small bowl whisk together the salt, the baking powder, and the flour, add the flour mixture to the butter mixture, and beat the batter until it is just combined.
- Stir in the chocolate chips and the coconut, spread the batter evenly in a buttered and floured 13- by 9-inch baking pan.
- Bake it in the middle of a preheated 180°C/ Gas 4. oven for 25 to 30 minutes, or until it begins to pull away from the sides of the pan and crumbs adhere to a tester.
- Let the mixture cool completely in the pan on a rack and cut it into squares.



- **Ingredients**
 - 175g butter, softened
 - 300g light brown sugar
 - 2 large eggs
 - 2 teaspoons vanilla
 - 1 teaspoons baking powder
 - 200g plain flour
 - 50g dark chocolate chopped/ chips
 - 50g white chocolate chopped/ chips
 - 175g unsweetened flaked coconut, toasted and cooled





Flapjacks

- Preheat the oven to 180°C/Gas 4
- Butter a 28 x 18 cm Swiss roll tin and line the base with baking parchment.
- Place the syrup, sugar and butter into a large saucepan and heat gently until the butter has melted into the syrup and stir well. Make sure you add all the golden syrup, sometimes it is hard to get it exact and more is always better than less if you want your flapjack gooey but not falling apart. If you oil the spoon before measuring it helps
- Put the oats into a roomy baking bowl, add a pinch of salt then pour over the butter and syrup mixture and stir to coat the oats.
- Pour the mixture into the prepared tin and spread evenly to fill the tin making sure the surface is even.
- Bake in the preheated oven for 25 minutes or until golden brown. Remove from the oven while the flapjack is still slightly soft, they will harden once cool.
- Place the tin on a wire cooling rack and after 10minutes cut the flapjack into squares and then leave in the tin until completely cold.
- The flapjack keeps well stored in an airtight tin.



■ Ingredients

- 4 tbsp. Golden Syrup
- 175g/ 6oz butter diced
- 175g/ 6oz soft light brown sugar
- 350g/ 12oz porridge oats
- 50g/ 2oz Corn flakes
- For variation you can add 50g/ 2oz of dried fruit of your choice or puree apricots, dates or figs and mix in or made a fruit layer.



Cupcakes

Cupcakes as are easy to make and fun to decorate. Recipes for cupcakes are easy to find but here are a couple of different icing recipes to make a change to vanilla buttercream icing but there are plenty more icing recipes



■ Caramel Buttercream Icing

- 60g unsalted butter, softened
- 6 tablespoons milk, room temp
- 220g light, soft brown sugar
- 1 teaspoon vanilla extract
- 240g sifted icing sugar

- Place butter, milk and brown sugar in a saucepan on a high heat and combine. Bring to the boil and allow to boil for 1 minute while stirring continuously
- Remove from the heat and add half the icing sugar
- When cooled slightly add the remaining icing sugar and vanilla until thickened and use immediately.

■ White Chocolate Buttercream Icing

- 100g white chocolate
- 60g (4 tablespoons) Vanilla Buttercream icing
- 3 tablespoons double cream

- Melt the white chocolate, either in a bain-marie or in the microwave checking every 30seconds-as it can burn. Leave to cool slightly
- Then combine all the ingredients until smooth and use immediately





Cinder toffee

- Line a 15cm square tin with greaseproof or parchment paper.
- Put the syrup and sugar in a saucepan and mix well before placing on the heat.
- Once on the heat do not stir but wait for the mixture to melt. It will then turn to a gooey mass and then a bubbling mixture with the colour of maple syrup-this takes about 3 minutes.
- Take off the heat and add the bicarbonate of soda by whisking it in quickly> it will bubble up and lighten in colour. Pour into the tray immediately after the bicarbonate has been combined.
- Once set smash it to form irregular shaped pieces.
- You can dip in melted chocolate at this point if wanted. The toffee will keep in an airtight tin for up to two weeks.



■ Ingredients

- 8 x 15ml (tablespoon) golden syrup
- 200 g caster sugar
- 3 tsp. bicarbonate of soda
- 150g Dark chocolate (optional)





Shortbread

- 1. Pre-heat the oven to 150C. Put the butter into a large mixing bowl, and beat with a wooden spoon until soft. Beat in the sugar and salt.
- 2. Sift over the flour and ground rice and mix to a smooth dough; if it doesn't come together, add a little more butter.
- 3. Line a 15cm cake or tart tin with baking parchment, and pat, or lightly roll, the dough into a shape slightly smaller than the tin. Alternatively pat out to 1cm thickness and cut into biscuits and put on a lined baking tray. Put in the fridge to chill for 15 minutes until firm.
- 4. Bake for around 40-60minutes(about half that for biscuits) until cooked through, but not browned. Take out of the oven and cut into fingers, slices or squares.
- 5. Allow to cool for a couple of minutes, then sprinkle with demerara sugar and transfer to a wire rack.



- **115g butter, at room temperature**
- **55g caster sugar**
- **Good pinch of salt**
- **130g plain flour**
- **40g ground rice or cornfour**
- **Demerara sugar, to finish**

