

Cakes and Bakes

Contents

Blueberry and Lemon Bundt cake	2
Scottish Shortbread	4
Chocolate (Orange) Shortbread.....	5
No-bake Lemon & Lime blueberry cheesecake	6
Jamaican Ginger Cake.....	8
New cake recipe - place here !.....	9

Blueberry and Lemon Bundt cake



https://www.bbc.co.uk/food/recipes/bundt_cake_27598

Ingredients

- 225g/8oz unsalted butter
- 300g/10½oz granulated sugar
- 3 free-range eggs
- 150g/5½oz blueberries
- 200ml/7fl oz natural yoghurt
- 2 Lemons
- 1 tsp vanilla extract
- ½ tsp salt
- 300g/10½oz plain flour
- Icing sugar
- 2 tsp baking powder

To prepare the bundt tin

- 25g/1oz unsalted butter, melted
- 2 tbsp plain flour

You will need a large bundt tin, approx. 25–28cm/10–11in.

Method

1. To prepare the bundt tin, place the tin in the fridge for 5 minutes. Using a pastry brush, brush the inside of the tin with melted butter, making sure you get into all the

nooks and crannies. The butter should stick to the sides of the tin. If it runs down the sides it means the tin isn't cold enough, so pop it back in the fridge for another 5 minutes and try again. Once the inside of the tin is completely and generously coated with butter, sprinkle over the flour. Tap the tin while turning it to coat with a thin, even layer of flour. Rap the tin against a work surface to dislodge any loose flour, then turn it upside down and tap to remove excess flour.

2. Preheat the oven to 200C/180C Fan/Gas 6.
3. In a large bowl, beat together the butter and sugar until pale and fluffy in texture. Beat in the eggs, one at a time, then mix in the yoghurt, vanilla and salt. Add the flour and baking powder and mix well.
4. Scoop the mixture into the prepared bundt tin and gently tap the tin against the work surface to help the batter settle into the tin.
5. Bake for 40–50 minutes, or until a skewer inserted into the centre of the cake comes out clean. If it looks like it is browning too much before being cooked through, place a sheet of kitchen foil over the top of the tin.
6. Leave to cool in the tin for 10 minutes. Loosen the edges with a butter knife, then turn the cake out onto a wire rack. Lift away the bundt tin and leave to cool completely.
7. (Optional icing) – Mix icing sugar and lemon juice to make a thick pourable icing; once the cake is completely cold, drizzle the icing over

Recipe tips

Chocolate Bundt cake, replace 40g/1½oz of the flour with 40g/1½oz of cocoa powder. Fold 100g/3½oz dark chocolate chips into the batter.

Cinnamon and Pecan Bundt cake, use light brown sugar in the batter instead of granulated sugar. Stir 2 teaspoons of ground cinnamon into the batter along with 100g/3½oz roughly chopped pecans.

Scottish Shortbread



[Shortbread recipe - BBC Food](#)

Ingredients - Using 78mm cutter and pastry rolled out to about 7mm thick the **Red weights** make 8 biscuits, the **Purple weights** make 12 biscuits

- **125g** / **187.5g** unsalted butter, softened & cut into cubes, at room temperature
- **55g** / **82.5g** caster sugar
- **180g** / **270g** plain flour

Optional recipes

- **Richer shortbread** - Use Light Muscovado sugar instead of caster sugar
- **Vanilla Shortbread** - Add a Vanilla pod or vanilla extract to the ingredients
- **Cinnamon shortbread** - You could add Cinnamon or dust with cinnamon sugar
- **More radical** - Use crushed **Parma Violets** for an extra dimension 😊

Method

1. Preheat the oven to 190C Fan
2. Beat the butter and the sugar together in a bowl until smooth. Add any extras now, like vanilla or spices etc.
3. Stir in the flour until thoroughly combined. Then turn onto a clean work surface knead the dough just enough to bring the mixture together in to a smooth ball of dough.
4. Use a rolling pin to gently roll out until the dough is 1cm/½in thick.
5. Cut into shortbread rounds with a cutter or die (don't forget to flour) and place on a tray lined with baking paper.
6. Sprinkle with caster sugar and chill in the fridge for 20 minutes.
7. Then bake in the oven 15-20 mins - 190 Fan, until pale golden-brown. Cool on a wire rack.

Chocolate (Orange) Shortbread



[Chocolate Shortbread – thelegendarybrownie](#)

INGREDIENTS

- 100g unsalted butter, cut into cubes, at room temperature
- 50g caster sugar
- 110g plain flour
- 40g cocoa powder
- 2 tbsp demerara sugar, plus a little extra for sprinkling

Optional

- **Chocolate Orange Shortbread** Add the zest of one orange to make these
- **Vanilla Chocolate Shortbread** Add a Vanilla pod or vanilla essence to the ingredients for
- **Cinnamon Chocolate shortbread** Add Cinnamon or dust with cinnamon sugar
- **Richer Chocolate shortbread** Add Muscovafo sugar instead of caster/demerara

Method

- Preheat the oven to 190C/170C Fan/Gas 5.
- Beat the butter and the sugar together in a bowl until smooth. (You can do this in a food processor if your butter is a bit cold.)
- Stir in the flour until thoroughly combined. (If you are using a food processor, you can add the flour in this way.) Turn onto a clean work surface knead the dough just enough to bring the mixture together in to a smooth ball of dough.
- Use a rolling pin to gently roll out until the dough is 1cm/½in thick.
- Cut into shortbread rounds or fingers and place onto a baking tray lined with baking paper. Sprinkle with caster sugar and chill in the fridge for 20 minutes.
- Bake in oven for 15–20 minutes, or until pale golden-brown. Set aside to cool on wire rack.

No-bake Lemon & Lime blueberry cheesecake



[No-bake blueberry cheesecake recipe - BBC Food](#)

This light and creamy no-bake cheesecake is gloriously purple, thanks to the addition of sweet blueberry purée. The ginger nut biscuit base is the perfect complement.

Ingredients

- 300g/10½oz [blueberries](#) (frozen is fine)
- 130g/4½oz [caster sugar](#)
- 1 unwaxed [lemon](#)
- 1 unwaxed Lime
- 300g/10½oz ginger nut or [digestive biscuits](#)
- 100g/3½oz unsalted [butter](#), melted, plus extra for greasing
- 350g/12oz full-fat [cream cheese](#)
- 1 tsp [vanilla bean paste](#) or extract
- 200ml/7fl oz [double cream](#)

Method

1. Grease a 20cm/8in springform cake tin with butter and line the base with a disc of baking paper.
2. Tip the blueberries into a medium saucepan, along with 50g/1¾oz of the caster sugar and the juice of ½ the lemon. Place over a medium-low heat and cook for about 7 minutes, stirring often until the blueberries are very soft.

3. Remove 4 tablespoons of the blueberries into a small bowl and set aside for the topping later. Continue to cook the remaining blueberries for about 3 minutes more, until the mixture is jammy and thickened and the berries have broken down.
4. Tip into a small blender (or use a stick blender) and blend until the blueberries are almost completely smooth. Leave to cool.
5. Add the biscuits to a freezer bag, lightly crushing with your hands as you go. Seal the bag and carefully bash with a rolling pin until they are reduced to sand-like crumbs – alternatively blend the biscuits in a food processor.
6. Pour the melted butter into a mixing bowl, add the biscuit crumbs and mix to thoroughly combine. Add the mixture to the prepared baking tin and evenly and firmly press the crumbs into the sides and base. The crust should come up to about 1cm/½in from the top of the tin. Chill for 30 minutes while you prepare the filling.
7. Put the cream cheese in a large mixing bowl. Add the remaining 80g/2¾oz caster sugar, vanilla paste and the finely grated zest and juice of the other ½ of the lemon. Beat with a balloon whisk until smooth and very thick.
8. In another large bowl whisk the double cream – either by hand or with an electric whisk – until it will hold firm peaks.
9. Use a large spoon or rubber spatula to fold the smooth blueberry purée into the cream cheese mixture until thoroughly combined. Fold in the whipped double cream until smooth. Spoon the mixture inside the biscuit crust and use the spatula or a palette knife to evenly smooth the top. Cover and chill for at least 2 hours and up to 24.
10. To serve – carefully remove the cheesecake from the tin, remove the base lining paper and place onto a serving plate. Spoon the reserved blueberry mixture over the top and serve in wedges.

Jamaican Ginger Cake



[Jamaican Ginger Cake – dairy-free and egg-free – Lucy's Friendly Foods](#)

Ingredients

- 100 ml sunflower oil
- 160 ml milk
- 1 tsp lemon juice
- 200 g self-raising flour
- 1 tsp mixed spice
- 2-3 tsp Ground Ginger
- 1 tsp bicarbonate of soda
- 1 pinch salt
- 1 tbsp cornflour
- 50 g dark brown sugar

Optional

- 50 ml syrup from the jar of stem ginger or golden syrup
- 40 g stem ginger chopped (from Stem Ginger jar)
- 2 tbsp more ginger syrup to glaze (from Stem Ginger jar)

Method

- Pre-heat the oven to 180 centigrade and line a **2lb loaf tin** with a loaf tin liner
- Combine the milk, sunflower oil and lemon juice and set aside
- In a large bowl mix together the flour, ginger and mixed spice, bicarbonate of soda, cornflower and salt. Stir in the sugar.
- Pour the wet ingredients into the dry plus the syrup - stir to form a smooth batter
- Pour everything into the lined loaf tin and bake for 25 - 30 minutes - until risen golden and a knife comes out clean
- Let the Ginger Cake cool and then remove from the loaf tin. Cut into slices and enjoy!

New cake recipe - place here !