



Recipe Card

VICTORIA SPONGE CAKE

This all-in-one method takes no time at all to whip up and gives a buttery sponge!

Serves 8

FOR THE CAKE

- 175g unsalted butter, softened, plus more for the tin
- 175g Homepride Self-Raising Flour
- 1 tsp baking powder
- 3 eggs, lightly beaten
- 175g golden caster sugar
- 1 tsp vanilla extract

FOR THE FILLING

- 150ml double cream
- 4 tbsp raspberry or strawberry jam
- icing sugar, to dust



Preheat the oven to 180°C/
fan 170°C/350°F/gas mark 4.

You can choose to cook this cake either in 1 x 20cm sandwich tin or in 2 x 20cm sandwich tins.



Butter the tin or tins, then line the bases with baking parchment. If you use just 1 tin, line the sides with a 7cm-high collar of baking parchment as well, to allow for the rise.

For this batter, I use an electric mixer and beater attachment, but use a food processor, or a bowl and an electric whisk, if you want. Sift the baking powder into the bowl with the flour, then add the butter (in knobs), the eggs, sugar and vanilla. Beat together until thoroughly blended, taking care not to over-mix so you will have a light sponge. Scrape the batter into the tin or tins and level the top.

Bake for 20–25 minutes if you are using 2 tins, or 30–35 minutes for 1 tin, until the cake springs back to the touch or a skewer inserted into the centre comes out clean.

Remove from the oven and leave for a couple of minutes, then run a knife around the rim to loosen the cake from the tin and turn out on to a wire rack. Peel off the paper and leave until completely cold.

Lightly whip the cream until just thickened into soft peaks. If you have baked the cake in 1 tin, split in half horizontally with a serrated knife. Fill with jam and cream and sandwich together, so the cream forms the uppermost layer. If you have baked the cake in 2 tins, be sure to sandwich the flat bases together. Dust the top with icing sugar.

Recipe by Fiona Cairns

Recipe Card

SURPRISE FRIDGE CAKE

The surprise is that, hidden inside, are your children's favourite sweets!

Recipe by Fiona Cairns

Serves 12

FOR THE CAKE

- 110g unsalted butter, cubed, plus more for the tin
- 150g plain biscuits
- 90g golden caster sugar
- 2 tbsp golden syrup
- 1 tbsp cocoa
- 50g 50% cocoa solids chocolate, broken into pieces
- 150g chocolates and sweets (I used mini marshmallows, crushed honeycomb chocolate bars, malted chocolate balls and caramel chocolates)

FOR THE TOPPING

- 75–100g 50% cocoa solids chocolate, broken into pieces



You will need a 24x11cm loaf tin or terrine, or the equivalent square tin. Butter the tin and line it with clingfilm, allowing a generous excess to overhang the edges.

Crush the biscuits into small pieces by placing them in a polythene bag and bashing with a rolling pin. In a small pan, very gently melt together the butter, sugar, syrup, cocoa and chocolate.

Remove from the heat and cool until tepid. Add the biscuits and stir in the chocolates and sweets. Mix well and spoon into the tin. Cover the top with the excess clingfilm and set in the refrigerator for a few hours.

Once set, remove the cake from the tin by pulling on the clingfilm and easing it out with a knife. Turn it out on to a serving plate.

For the topping, place a small heatproof bowl over a saucepan of gently simmering water, making sure the base of the bowl does not touch the water. Add the chocolate to the bowl and heat until it melts, stirring only very occasionally, then pour over the cake. Store in the refrigerator - preferably hidden! - until you serve it. It will cut much more easily if it is not kept for too long at room temperature.



Recipe Card

GIANT SMARTIES COOKIES

Chewy, chocolatey and studded with everyone's favourite sweet!

Serves 12

FOR THE COOKIES

- 200g unsalted butter, softened, in pieces
- 250g light muscovado sugar
- 2 tbsp golden syrup
- 1 egg, plus 1 egg yolk, lightly beaten together
- 1 tsp vanilla extract
- 320g Homepride Plain Flour, plus more to dust
- 1 tsp baking powder
- 100g white chocolate chips
- 4 x 38g tubes of Smarties



Preheat the oven to 180°C/fan 160°C/350°F/gas mark 4. Line two large baking trays, or three smaller trays, with baking parchment.

Beat the butter, sugar and syrup with a hand-held electric whisk until light and fluffy, then beat in the egg and egg yolk and vanilla extract. Fold in the flour, baking powder and chocolate chips.

Lightly flour your hands and roughly divide the mixture into 12 pieces. Roll each into a ball and place 4cm apart on the prepared trays. Squash each down with your fingers and press in a generous amount of Smarties per cookie.

Bake in the preheated oven for 15–17 minutes; they will be a lovely golden brown, but still not cooked completely in the centre as they continue to harden out of the oven.

Leave to cool on the baking trays for a few minutes, then place on a wire rack. These will store in an airtight container for a few days, if they get the chance...

Recipe by Fiona Cairns



Recipe Card

ICE CREAM CONES

Ice-creams that won't melt! A perfect addition to any bake sale.

Makes 20-25

FOR THE CAKES

- 250g unsalted butter
- 250g golden caster sugar
- grated zest of 2 large oranges, plus 75ml orange juice
- 4 eggs, lightly beaten
- 250g Homepride Self-Raising Flour
- 20-25 flat-based ice-cream cones

FOR THE DECORATION

- 300g unsalted butter, softened
- 400g icing sugar, sifted
- few drops of peppermint extract
- green food colour
- 1 tsp vanilla extract
- pink (or red) food colour
- nylon piping bag
- large star nozzle
- 7-8 chocolate flakes
- tiny chocolate buttons & sprinkles



Preheat the oven to 170°C/fan 160°C/340°F/gas mark 3 1/2. Cream the butter, sugar and zest until very pale, light and fluffy (it will take at least 5 minutes in an electric mixer). Add the eggs gradually, beating between each addition, along with 1 tbsp of the flour to prevent curdling. Fold in the remaining flour and, lastly, slowly mix in the orange juice.

Place all the ice-cream cones on a baking sheet. Divide the cake batter evenly between them and bake for 15-17 minutes, or until they spring back to the touch. Leave to cool on a wire rack.

To make the buttercream, beat the butter in an electric mixer until really pale and fluffy. Add the icing sugar and beat for at least 5 minutes, until light and creamy. Divide the buttercream between 3 bowls. Add a little peppermint extract to the first, to taste, then a dash of green food colour, and mix until you achieve the desired shade. Add the vanilla to the second bowl and mix well. To the third bowl, swirl in a little pink food colour; do not blend it in as you are aiming for the marbled effect of raspberry ripple ice-cream.

Spoon the vanilla buttercream into the piping bag and swirl on to a third of the ice-cream cones. Finish each with a chocolate flake. Wash the bag and nozzle and repeat with the green buttercream; sprinkling with chocolate buttons. Wash the bag and nozzle again. Finally pipe the raspberry ripple buttercream into the remaining cones and decorate with sprinkles. Arrange on a serving dish or cake stand.



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Recipe by Fiona Cairns

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