



Alexine's Crumble Topping

Ingredients -

- 4 ounces butter or margarine
- 4 ounces soft brown sugar
- 8 ounces rolled oats
- 4 ounces millet flakes or wheat germ
- 4 ounces chopped nuts

Method -

- Preheat oven at 108° or gas mark 4.
- Cream together the butter and brown sugar.
- Stir in the oats, flakes or wheat germ and nuts.
- Spread the mix out into a baking tin.
- Bake for 20-25 minutes stirring a few times during cooking.
- Remove from oven and break up any lumps. Cool thoroughly.
- Sprinkle on stewed apple, ice cream or other fruit.
- Store in an airtight container.



Sarah's Banana Loaf

Ingredients -

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|-------------------------|-------------------------|
| 100g Butter | 175 Caster Sugar |
| 2 Large eggs | 2 Ripe bananas (mashed) |
| 1 tsp. Baking powder | 2 tbsp. Milk |
| 225g Self raising flour | |

Method -

- Preheat the oven to 180° / Gas 4.
- Lightly grease a 2lb loaf tin, then line the base and sides with baking parchment
- Place all ingredients into a mixing bowl and beat for about 2 minutes, until well blended.
- Spoon the mixture into the tin and level the surface.
- Bake in the pre-heated oven for about 1 hour, until well risen and golden brown. A fine skewer inserted in the centre should come out clean if the loaf is ready.
- Leave to cool in the tin for a few minutes, then turn out, peel of the parchment and finish cooling on a wire rack.



Amy's Victoria Sandwich

Ingredients –

4 Eggs
200g Self raising flour
200g Caster sugar
200g Margarine

For the filing -

Strawberry jam
175g Icing sugar
75g Margarine

Method –

- Preheat the oven at 180° or gas mark 4.
- Mix the eggs, flour, caster sugar and 200g of margarine in a bowl until smooth with no lumps.
- Pour mixture equally into two round cake tins and bake in the oven for 20 minutes.
- Once golden check sponge is cooked using a fork or metal stick.
- Leave to cool fully on a rack and choose your top and bottom half of cake.
- Mix the icing sugar and 75g margarine in a bowl until smooth and looks slightly white to make your buttercream icing.
- On your bottom half of the cake spread on the buttercream icing thickly.
- Now spread on top of the buttercream a generous amount of strawberry jam.
- Place top half of cake on. Enjoy with a cup of tea!



Carly's Carrot Cupcakes'

Ingredients -

200g Caster sugar
2 Eggs
110ml Sunflower oil
1 tsp Vanilla bean paste
175g Plain flour

30g Chopped walnuts
40g Crushed pineapple
200g Grated carrot
½ tsp Bicarbonate of soda
1 tsp Baking powder
1 tsp Ground cinnamon

For the topping -

Chopped walnuts
1tsp Vanilla bean paste
400g Full fat cream cheese
60g Butter
200g Sifted icing sugar

Method -

- Preheat oven 180° or gas mark 4.
- Whisk together eggs and sugar until light and fluffy. Gradually fold in oil and vanilla bean paste.
- Sift flour, cinnamon, baking powder and bicarbonate of soda. Gradually add to batter beating until incorporated.
- Fold in grated carrot, walnuts and pineapple. Spoon mixture into muffin cases until 2/3rds full.
- Cook for 25 minutes and allow to cool on a wire rack.
- To make cream cheese topping, place butter, icing sugar, vanilla bean paste and cream cheese in bowl and mix.
- Decorate cupcakes once fully cool with topping and sprinkle with nuts.