



## 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 -

- |                         |                         |
|-------------------------|-------------------------|
| 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.