



PMR  GCA UK

# EASTER BAKE RECIPES

Photography by Rosie Barnett © Ebury Press 2014

## Bake, socialise & raise awareness & money

### Hot Cross Bun Cake

Serves: 8

Making time: 15 minutes

Baking time: 35 minutes (approx)

#### Ingredients

170g self-raising flour

170g wholemeal plain flour (or use 340g self-raising flour and omit the baking powder)

1tsp baking powder

1/2 tsp salt

85g caster sugar

1 tsp nutmeg

1 tsp mixed spice

2tsp grated orange zest

2tsp grated lemon zest

140g sultanas

1 eating apple, peeled, cored and finely chopped

2 large eggs

265ml semi-skimmed milk

55g unsalted butter, melted

2tbsp apricot jam, to glaze

icing sugar, to dust the cross

#### Instructions

1. Preheat the oven to 180°C (350°F/Gas 4) and line a 20cm round cake tin with a cake tin liner or non-stick baking paper.
2. Put the flours, baking powder, salt sugar, spices, zest, sultanas and apple into a large bowl and mix to combine.
3. Break the eggs into a jug, add the milk and mix well with a fork then add the melted butter.
4. Pour the milk mixture on to the dry ingredients and mix well with a wooden spoon. Scrape into the prepared tin and bake in the preheated oven for 35 minutes, or until golden and firm yet springy to the touch.
5. As soon as the cake comes out of the oven, spoon the apricot jam over the top. Leave to cool a little, then fold a piece of baking paper into four and cut along the folds to make a cross in the paper. Lay across the top of the cake, dust with icing sugar then remove the paper to reveal the cross.

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## Jammiest Coconut Cake

Makes: 18 squares (approx)

Making time: 20 minutes

Baking time: 35-40 minutes (approx)

### Ingredients

350g unsalted butter, softened

350g caster sugar

6 large eggs

2tsp vanilla extract

400g self-raising flour

2tsp baking powder

170g desiccated coconut

pinch of salt

8 tbsp raspberry jam

### For the topping

200g icing sugar

2tbsp boiling water (approx)

75g desiccated coconut

### Instructions

1. Preheat the oven to 180°C (350°F/Gas 4) and line a 20 x 30cm tray bake tin with non-stick baking paper.
2. Cream together the butter and sugar in an electric mixer (or by hand). Add the eggs and vanilla extract and beat or whisk well until pale and fluffy.
3. Gently mix in all the dry ingredients. Spoon half the mixture into the prepared tin and spread out with a palette knife.
4. Dollop the jam on top and spread to evenly cover the mixture. Spoon the remaining mixture on top and spread carefully with a palette knife to cover the jam and create a smooth top.
5. Bake in the preheated oven for about 35-40 minutes or until golden and springy to the touch. Remove the cake from the oven and leave in the tin to cool.
6. Make the topping. Mix together the icing sugar and water, adding the water a little at a time, until you have a smooth, spreadable icing. Roughly spread the icing over the top of the cooled cake then use a spoon to spread the desiccated coconut on top.
7. Leave to set, then cut into squares to serve.

Enjoy and fundraise!