

Cake Stall - Recipes

Anzac Biscuits

1 cup rolled oats
½ cup SR flour
½ cup plain flour
¾ cup coconut
¾ cup brown sugar
½ teaspoon bicarbonate of soda
2 tablespoons boiling water
125g butter, melted
2 tablespoons golden syrup

Mix all dry ingredients together in a bowl.
Dissolve soda in boiling water and add to melted butter and golden syrup.
Add wet mixture to dry ingredients and mix well.
Place teaspoonfuls on greased tray.
Bake in moderately slow oven (160°C) for 15mins.

Basic Biscuits

180gms butter
125mL sweetened condensed milk
1.5 cups SR Flour
1/3 cup castor sugar

Melt butter, add rest of ingredients and stir. I add some choc chips, or white choc chips, sprinkles on top or coconut. Put spoonfuls on greaseproof paper or cookie sheet. Bake at 160 degrees for around 15 mins, till they start to go golden brown. They will spread and go flat. Remove from oven, once they are half cold put in air tight container, so they are chewy.

Glorious Apple Muffins

2 large green apples
200g plain flour
100g white sugar
50g brown sugar
1 ½ tspn baking powder
½ tspn salt
90ml low fat milk
80ml vegetable oil
1 large egg
5 drops of vanilla essence

Preheat oven to 200°C (180°C fan forced).
Measure flour, sugar, baking powder & salt in a large mixing bowl. Leave aside.
Prepare apples, peeling & cut into thin small pieces. Measure out milk, vegetable oil & lightly beat the egg.
Add the liquids to the dry ingredients and beat together. Add the vanilla essence. Mix in apples and place mixture in muffin cups. Add a sprinkle of icing sugar on top of each.
Bake for 20 minutes or until golden brown on top.

Honey Joys

90g Butter
1/3 Cup Sugar
1 Tablespoon Honey
4 Cups Cornflakes

Heat butter, sugar and honey until mixture is frothy. Add cornflakes and mix well.
Spoon into patty pan cases and bake 160c for 10 minutes.

Hedgehog

110g Butter
½ cup Sugar
3 tablespoons cocoa
1 egg
250g Marie biscuits (1/2 crumbs, 1/2 big chunks)

Melt butter, sugar and cocoa together in the microwave in a large glass dish, stirring until melted and combined.

Cool slightly, then add beaten egg. Add the Marie biscuits and press into a greased and lined lamington/slice tin.

Refrigerate until hard and then ice with the chocolate icing.

Chocolate Icing:

Cream butter until pale and soft and gradually add icing sugar.

Add hot water to cocoa until combined and add to the icing sugar. Add a dash of vanilla to taste. Sprinkle with coconut or coloured sprinkles and cut into squares.

Apple Tea Cake

1 cup SR flour
1 cup sugar
1 egg
125g butter melted
2 green apples, peeled, cored & cut into chunks
1 teaspoon vanilla essence
sprinkle of cinnamon & nutmeg

Preheat oven to 190°C (170°C fan forced).
Mix everything together and pour into tin.
Bake for 40 – 45 mins.

Banana Cake

½ cup softened butter
1 cup sugar
1 ½ cups SR Flour
2 eggs
3 very ripe bananas
2 tablespoons milk
1 teaspoon bi-carb soda
Vanilla essence

Cream butter and sugar.

Add well mashed bananas.

Add well beaten eggs, ½ of the milk and all the flour.

Dissolve the bi-carb soda in the remaining milk. Add milk mixture and a few drops of vanilla to the banana mixture.

Stir through.

Bake in a moderate oven until skewer comes out clean.

Lemon Slice

125g butter, melted
½ tin condensed milk
1 pkt Marie Biscuits, crushed
1 cup coconut
Grated rind 1 lemon

Mix all ingredients together.

Press into lined tin (approx 18x26cm).

Set in fridge.

Lemon Icing:

1 ½ cups icing sugar

Lemon juice

Mix enough lemon juice into icing sugar to make a spreadable consistency and spread over biscuit base.

Plain Butter Cake

125 g butter
½ cup caster sugar
2 eggs beaten
1½ cups SR flour
½ cup milk

1. Preheat oven to 180°C. Grease and line a 15cm tin
2. Cream butter and sugar, gradually add eggs and mix well.
3. Stir in ½ of the flour, then all of the milk and then add the remaining flour. Mix until smooth.
4. Pour into tin and bake for 35 – 40 minutes.
5. Cool on cake cooler.

Variations:

Banana: Add 3 mashed bananas after step 2 and sift 1 teaspoon bicarbonate of soda with flour and sift together. Dust with icing sugar or ice with lemon icing.

Chocolate: Sift 2 tablespoons of cocoa with flour. Add 2 tablespoons extra milk and 3 drops vanilla essence. Ice with chocolate icing.

Melted Butter Icing

Sift 100g icing sugar into a bowl. Melt 1 tablespoon butter in 1 tablespoon hot water. Add sufficient liquid to the icing sugar to make it spreadable.

Choc Chip Biscuits

500g butter
1 1/4 Cups caster sugar
5 Cups SR flour
400g tin condensed milk
250g packet white choc chips
250g packet dark choc chips
250g packet milk choc chips

Preheat oven to 180°C. Grease and line baking trays.

In a large bowl cream butter, sugar and condensed milk with electric mixer.

Add sifted flour and choc chips. Mix well.

Roll into balls and place on prepared trays.

Flatten slightly, leaving room for spreading.

Bake 12-15 minutes or until golden.

Allow to stand on tray for 5 minutes before cooling on a wire rack.