##### S2

##### Celebration Cakes

##### Recipe Book

##### Pineapple Upside Down Cake

Ingredients:

50g self-raising flour

50g soft margarine

50g caster sugar

1 egg

1 x 15ml spoon warm water

½ glace cherry for base of tin

2 pineapple rings

25g margarine

25g brown sugar

Method:

1. Set oven to 200º C or gas 6. Line and grease 1 x 15cm sandwich cake tin.
2. Collect ingredients.
3. Arrange the cherry and pineapple rings on the bottom of the cake tin, cream together the brown sugar and 25g margarine and spread onto the bottom of the cake tin.
4. Mix all the ingredients for the sponge in a bowl until light and fluffy.
5. Spread sponge mixture carefully over fruit.
6. Bake till risen, golden brown and springy to the touch. Approx 15-20 min.
7. Turn cake onto cooling tray.
8. Serve.



**Chocolate Sponge Cakes**

**Ingredients:**

50g soft margarine

50g caster sugar

50g SR flour

1 egg

15ml cocoa powder

Icing sugar to dust

**Method:**

1. Set oven to 180°C or Gas mark 5.
2. Cream margarine and sugar in large bowl until light and fluffy.
3. Beat egg in a small bowl, sieve flour and cocoa powder into another small bowl.
4. Beat in the flour and eggs into the margarine and sugar mixture until smooth.
5. Divide the mixture evenly between 6 paper cases.
6. Bake in the oven until they spring back when touched and are golden brown.
7. Dust with icing sugar to serve.

**Orange and Cream Sponge**

**Ingredients**



100g SR flour

100g caster sugar

100g soft margarine

2 eggs

50g mandarin oranges

75ml double cream

**Method**

1. Set oven to 180ºC or gas mark 5. Grease and line a sandwich tin.
2. Put the flour, sugar, margarine and eggs in a large bowl.
3. Mix together, on lowest setting, with an electric hand mixer, until the mixture is soft dropping consistency.
4. Spoon the mixture carefully into the sandwich tin and smooth over.
5. Wipe any extra mixture from the side of the tin as this will burn in the oven.
6. Bake until golden brown, well risen and springy to touch.
7. Allow to cool for a few minutes and then turn onto a cooling rack.
8. Whisk the cream to stiff peaks and dry the oranges.
9. When the cake is completely cool, either pipe or spread the cream on top and decorate with the oranges.

**Treacly Sticky Ginger Cake**

**(Between 2)**

**Ingredients:**

225g plain flour 285ml milk

5ml mixed spice 1 egg

15ml ground ginger 85g black treacle

7.5ml baking powder 85g golden syrup

2.5ml bicarbonate of soda 115g caster sugar

75g margarine

**Method:**

1. Set the oven to 180°C or gas mark 4 and grease and line a large loaf tin or 2 small ones with greaseproof paper.
2. Sieve the flour and all the spices in to a large bowl.
3. Measure the milk into a jug and beat in the egg.
4. Melt the syrup, treacle, margarine and caster sugar gently in a small pot until the margarine has completely melted.
5. Pour the melted mixture and the egg and milk into the large bowl and beat well until smooth.
6. Pour the mixture into the loaf tin and bake until a skewer comes out clean and the cake is well risen and firm to touch.
7. Turn out and allow to cool on a wire rack.

