



Baking? It's a piece of cake!

A bake sale is always a popular fundraising idea, here are some of our favourite recipes!

Healthy banana muffins

These healthy muffins are a great treat.

Equipment:

- Six-hole muffin tin
- Spoon
- Muffin Cases
- Wire rack
- Bowl
- Measuring Jug

Ingredients

- 125g/4½oz wholemeal flour
- 3 tbsp light muscovado sugar
- 2 level tsp baking powder
- 1 medium free-range egg, beaten
- 50g/1¾oz low-fat plain yoghurt
- 50ml/2fl oz rapeseed oil, plus a little extra for greasing
- 2 ripe bananas (175g/6oz peeled weight), roughly mashed

Method

1. Preheat the oven to 200°C/180°C Fan/Gas 6. Line a six-hole muffin tin with muffin cases or grease it.
2. Mix the flour, sugar and baking powder in a bowl. In a separate bowl, beat together the egg, yoghurt and oil. Make a well in the flour, pour in the liquid and mix well. Stir in the mashed bananas, taking care not to over-mix.
3. Spoon the mixture into the prepared cases and bake for 20–30 minutes, or until a skewer inserted into the centre comes out clean. Transfer the muffins to a wire rack to cool.





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Vegan millionaire's shortbread

A traditional cake with a vegan twist.

Equipment:

- 20cm/8in non-stick square tin
- Large bowl
- Sieve
- Wooden Spoon
- Fork
- Large pan
- Knife for cutting into portions

Ingredients

For the shortbread

200g/7oz vegan butter, plus extra for greasing
120g/4½oz caster sugar
250g/9oz plain flour

For the caramel

350g/12oz vegan butter
170g/6oz golden caster sugar
2 x 370g tins vegan condensed milk
2 tbsp maple syrup

For the topping

360g/12½oz vegan dark chocolate
2 tbsp coconut oil
pinch sea salt

Method

1. Preheat the oven to 160°C/140°C Fan/Gas 3. Grease a 20cm/8in non-stick square tin (it works best with a removable base) with vegan butter.
2. To make the shortbread, cream the vegan butter and sugar together in a large bowl. Sift in the flour and mix well, until a crumbly

texture forms. Tip the mixture into the greased cake tin and spread it out evenly with the back of a spoon. Press the shortbread down firmly with your knuckles so that it is tightly packed in the tin. Pierce the biscuit base with a fork, then bake for 20 minutes or until just golden brown. Set aside to cool.

3. To make the caramel, melt the butter and sugar together in a large saucepan over a medium-low heat until the sugar has just dissolved. Stir in the vegan condensed milk and maple syrup and bring to the boil, stirring constantly for 5 minutes until thickened. Pour over the cooled shortbread. Refrigerate for at least 30 minutes or until set before starting to make the chocolate layer.
4. To make the topping, melt the chocolate and coconut oil in a bowl set over a saucepan of simmering water (ensure that the bottom of the bowl does not touch the water), stirring occasionally. When smooth and glossy, pour over the set caramel layer and refrigerate for at least 1 hour or until ready to serve.
5. Before cutting the shortbread, heat a knife in a bowl of hot water to avoid cracking the chocolate layer. First score the top, then slice through the layers. Finish with the pinch of sea salt and enjoy. Keep refrigerated to prevent the caramel from softening.



Charity registration number: 1057213



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Chocolate fridge cake

When there's no time for baking, there's still time for cake!

Equipment:

- Cling film
- 20cm (8in) shallow, square-shaped tin
- Rolling pin
- Heatproof bowl
- Pan
- Spoon

Ingredients

- 250g/8oz digestive biscuits
- 150g/5oz milk chocolate
- 150g/5oz dark chocolate
- 100g/3½oz unsalted butter
- 150g/5oz golden syrup

You could also add:

- 100g/3½oz dried fruit or
- 75g/2½oz mini marshmallows

Method

1. Use cling film to line a 20cm (8in) shallow, square-shaped tin. Leave extra cling film hanging over the sides.
2. Bash the biscuits into pieces using a rolling pin. (Put them in a plastic bag first so they don't go everywhere!)
3. Melt chocolate, butter and golden syrup in a heatproof bowl set over a pan of simmering water. Stir occasionally.
4. Remove the bowl from the heat and stir in the broken biscuits, apricots, raisins and pecans (optional).
5. Spoon the mixture into the tin. Level the surface by pressing it down with a potato masher.
6. Leave to cool, then put the chocolate mixture in the fridge for 1-2 hours to set.
7. Turn out the cake and peel off the cling film. Cut the cake into 12 squares and enjoy!





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Gluten-free lemon drizzle cake

A gluten-free lemon cake topped with a crunchy lemon sugar drizzle.

Equipment:

- Baking Parchment
- 900g/2lb loaf tin
- Large bowl / Food Processor for mixing
- Wooden skewer
- Wooden Spoon
- Measuring spoons

Ingredients

- 2 large lemons, well scrubbed
- 300g/10½oz granulated white sugar or golden caster sugar
- 200g/7oz butter, cubed and well-softened, plus extra for greasing
- 3 large free-range eggs
- 200g/7oz gluten-free self-raising flour
- 50g/1¾oz ground almonds
- ½ tsp gluten-free baking powder

Method

1. Preheat the oven to 190°C/170°C Fan/Gas
2. Put 200g/7oz of the sugar, the butter, eggs, flour, almonds, baking powder and lemon zest in a large mixing bowl and beat until pale, thick and creamy. Use electric beaters or a food mixer if you like, starting slowly and then increasing the speed.
3. Spoon the cake batter into the prepared tin and level the surface. Bake in the centre of the oven for 55–60 minutes, or until well-risen, firm and golden-brown. A skewer inserted into the centre of the cake should come out clean. Remove from the oven and cool in the tin for 5 minutes.
4. Grease and line the base and sides of a 900g/2lb loaf tin with baking paper. Finely zest the lemons.

4. Using an oven cloth to protect your hands, turn the cake out gently onto a wire rack set above a small tray or plate. Remove the baking parchment and turn the cake the right way up. Make about 60 deep holes in the cake using a skewer.
5. Squeeze one of the lemons and mix 3 tablespoons of the juice with the remaining 100g/3½oz sugar. Slowly and gradually, spoon the lemon sugar over the cake, stopping every now and then to allow it to penetrate the sponge.
6. Leave to set for at least an hour before serving or until the cake has cooled and the icing has crystallised. Serve in slices.



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