

Year 8

Cake

Recipes



Fairy Cakes *Makes 18*

125g Self-raising flour

100g Margarine

100g Caster sugar

2 Eggs



1. Preheat the oven to 190°C/gas mark 5, place 18 paper cases in to a bun tray.
2. Sieve the flour into a bowl, add all the other ingredients and beat well with a wooden spoon until light and fluffy.
3. Fill all the paper cases $\frac{3}{4}$ full with the mixture and place in the oven.
4. Bake for about 20-25 minutes until risen, firm and golden brown.

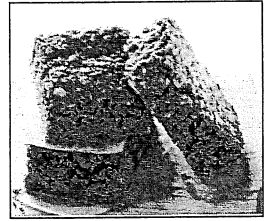
Flapjacks

250g Rolled oats

100g Sugar

100g Margarine

1 rounded table spoon golden syrup



1. Preheat the oven to 190°C/gas mark 5.
2. Grease a tin 76 x 28cm with margarine.
3. Put the oats and sugar into a bowl and mix.
4. Put the margarine into a small pan, Add 1 rounded tablespoon of golden syrup. As the pan heats up the syrup will come off the spoon.
5. When the margarine is melted, pour over the oats and mix well.
6. Press into the tin and flatten the top.
7. Bake for 20-25 minutes. The flapjack will not be crisp until it cools so do not cook until crisp or it will be too hard.
8. Leave to cool in the tin for minutes and slice into fingers.

Swiss Roll

2 Eggs

50g Caster sugar

50g Self-raising flour

2-3 Tablespoons of jam

Extra sugar for rolling



1. Preheat the oven to 200°C/ gas mark 6.
2. Line swiss roll tin, 16 x 28 cm, with greaseproof paper and then grease the paper.
3. Sieve the flour onto a plate or a separate bowl.
4. Whisk the eggs and sugar until thick, white and creamy.
5. Gently fold in the flour bit by bit, using a metal spoon then pour into tin.
6. Bake for 8-10 minutes until golden brown and firm. Do not overcook or it will break when you try to roll it up.
7. While the cake is baking, spread the extra sugar over a piece of greaseproof paper. Place a sharp knife and a palette knife beside the paper. Warm the jam.
8. When the swiss roll is cooked, tip it onto the sugared paper. Peel off the lining paper.
9. Quickly spread the warm jam all over one side of the swiss roll.
10. Roll the swiss roll using the greaseproof paper to help you.
11. Cool on a wire rack.

Rock Buns *Makes 10*

200g Self-raising flour

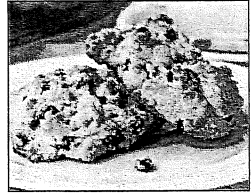
75g Block margarine or butter

75g Sugar

75g Dried fruit

1 Egg

1-2 Tablespoons water



1. Preheat the oven to 220°C/gas mark 7.
2. Grease a baking sheet with margarine or butter
3. Sieve the flour into a bowl, rub in the margarine, and stir in the sugar and dried fruit
4. Beat the lightly and add to the mixture.
5. If necessary, add the water. The mixture must be firm enough to stand in heaps.
6. Divide into 10 and place in rough heaps on the baking sheet.
7. Bake for about 15 minutes until firm and golden brown. Cool on a wire tray.



