

BABY CAKES by CLAIRE!

Baby Cherry & Almond Cake (taken from a Nigella recipe)

85g Self Raising Flour
75g Butter
60g Caster Sugar
1 Egg
30g Ground Almonds
70g Glace Cherries
2-4 Tbsp Milk
Couple drops Almond Extract

1. Prepare cherries by halving, rinsing, patting dry and coat in some of the flour
2. Beat all ingredients together except the cherries and milk
3. Add milk to a thick not quite dropping consistency and then fold through the cherries.
4. Put in lined small tin(s) or cake liners
5. Bake in pre-heated oven at 150°C for approx.25 mins or until a cake tester comes out clean
Test from 20 mins onwards - slightly underbaked is ALWAYS better than overbaked!

Light Yorkshire Parkin (taken from Eileen's recipe)

55g Butter
40g Caster Sugar
120g Golden Syrup
80g Milk
1 Egg
125g Self Raising Flour
½ level teaspoon of Bicarbonate of Soda
2 tsp ground Ginger

1. Melt Butter, Sugar, Milk and Syrup together in a small pan. (wets)
2. Blend Flour, Bicarb and Ginger. (drys)
3. Add the lightly beaten egg to the cooled wets mixture, then mix in the drys.
4. Put in lined small tin(s) or liners and bake in an oven pre-heated to 170°C for approx.25 mins.
Cake tester should come out clean - test from 20 mins.

Chocolate Hazelnut Cake - with optional ganache coating (Demarle)

40g Chocolate (Plain, milk or a combo)
35g Butter
35g Icing Sugar
1 Large Egg
20g Plain Flour plus 2g of Baking Powder – about 1 level tsp
30g Ground Hazelnuts
1 tsp Vanilla Extract

1. Melt Butter & Chocolate together in a small pan. Add Vanilla.
2. Whisk Egg and Icing Sugar together until pale and light.
3. Whisk the slightly cooled chocolate mixture into the egg/sugar mixture.
4. Gently mix in the Flour, Baking Powder and Hazelnuts
4. Put in lined small tin(s) or liners
5. Bake in oven pre-heated to 150°C for approx. 30 mins (test from 25 mins)
6. Allow cake to cool before covering with ganache if using

Ganache Topping

50g Chocolate (I use Sainsburys Belgian Milk Cooking Chocolate)
35g Double Cream

1. Heat cream to almost boiling. Remove from heat/microwave.
2. Add chopped chocolate and leave to melt for a few minutes
3. Start mixing vigorously to melt the rest of the chocolate
4. Pour over the cake and leave to set.