

Banana cake recipe

Ingredients:

125g butter, softened
1 1/2 cup castor sugar
2 eggs (60g), beaten
1 cup (approx. 2 large) ripe bananas, mashed
5 drops vanilla
250g plain flour
1 tsp bi-carb soda
1 tsp salt
1/2 tsp cinnamon
1/8 tsp allspice
1/2 cup milk
1 tsp lemon juice

Method:

Preheat oven to 180 degrees C. Butter and line a square cake tin.

Cream butter and sugar until light and fluffy. Beat in eggs, bananas and vanilla.

Sift the dry ingredients together.

Mix together the milk and lemon juice.

Alternating, add the dry ingredients and the milk, beating between each addition.

Bake in the oven for approximately 45 mins or until a skewer comes out clean.

Rest in the tin for 5 minutes before turning out onto a wire rack to cool.

Apple cake recipe

Ingredients:

125g unsalted butter
2/3 cup caster sugar
2 eggs
1 cup self-raising flour
2 tbsp cream
2 small red apples
½ tsp cinnamon
1 tsp caster sugar, extra

Method:

Preheat oven to 180°C. Grease and line a 20cm round cake tin.

Core and quarter apples, then slice each quarter into further quarters (ie. 16 slices per apple).

Use an electric mixer to cream butter and sugar until light and fluffy, add eggs one at a time until well combined. Add flour and cream, beat until smooth.

Pour into prepared tin and press apple slices, skin side up, into batter.

The apple slices will be nearly touching. Sprinkle with cinnamon and caster sugar.

Bake for 35-40 minutes or until a skewer inserted into the centre of the cake comes out clean.

Allow cake to cool for 5 minutes in the tin and then turn out onto a wire rack to cool.

Chunky Mini Egg cookies

Ingredients

100g butter

100g light brown sugar

1 med egg

200g self-raising flour

1 pack of Mini Eggs

Method

Preheat oven 180°C/350°F/Gas Mark 4 and line a baking tray with greaseproof paper. In a large mixing bowl add all the ingredients (except the Mini Eggs) and mix together using a wooden spoon or clean hands to form a dough.

Crush half a pack of Mini Eggs in a small cellophane bag using a rolling pin and add to the dough continuing to knead until they're evenly spread through the dough.

Roll out golf ball size pieces of dough and pop onto the baking tray. Pat down a little to flatten and leave about a 2cm gap between each cookie as they'll grow.

Once you're happy with your cookies, push a few of the remaining whole Mini Eggs into the tops of the cookie dough.

Bake in the oven for 7-10 mins until golden. Leave to cool.

Basic cupcakes recipe

Ingredients:

2 large eggs (80g)

125ml thickened cream

3/4 cup castor sugar

1 tsp vanilla extract

1 cup self raising flour, sifted

Method:

Preheat oven to 180°C. Line a 12 cup muffin tray with patty pans.

In a mixing bowl, place eggs, cream, vanilla and sugar. Beat for 3 minutes with an electric mixer on high.

Fold in flour until all ingredients are combined.

Fill patty pans to 3/4 full and bake for 15-20 minutes.