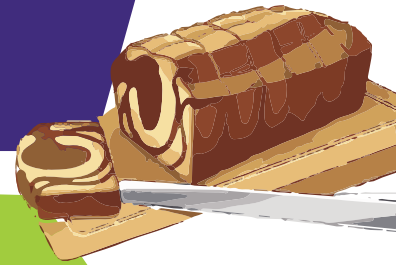


Classic Victoria Sponge!



Marvellous Marble Cake!



Brilliant Banana Loaf!



Recipe Card

What You'll Need

175g Unsalted butter (room temp)
175g Golden caster sugar
175g Self-raising flour, sifted
1 tsp Baking powder
1 tsp Vanilla extract
3 Eggs
1-2 tbsp Milk (optional)

For the Filling...

4 tbsp Strawberry jam
142ml Double cream, whipped
Icing sugar for dusting

What You Do

- 1 Heat the oven to 180c/fan 160c/gas 4. Line and butter two 18cm sandwich tins.
- 2 Beat the cake ingredients together in a large bowl. Add the milk if the mixture is too stiff.
- 3 Divide the mixture between the tins and level.
- 4 Bake for 20-25 mins until the sponges have risen.
- 5 Leave to cool for 5 mins then turn out onto a rack and peel off the paper. Cool before filling.
- 6 Spread the jam onto one sponge, then the cream on top of that. Sandwich the other sponge on top.
- 7 Dust with icing sugar. Enjoy!

Recipe Card

What You'll Need

225g Very soft butter
225g Caster sugar
225g Self-raising flour
4 Large eggs, beaten
2 tbsp Milk
3 tbsp Cocoa powder, sifted
1 Large orange, including zest
1 tbsp Orange juice
Few drops of orange food colouring (optional)
50g Orange chocolate, broken up

What You Do

- 1 Heat the oven to 180c/fan 160c/gas 4. Grease and line the base of a loaf tin (8 x 21cm/ 2lb) with baking parchment.
- 2 Beat the butter, sugar, eggs and flour together in a large bowl until lump free.
- 3 Split the mixture into two bowls. Beat the milk, followed by the cocoa powder into one. Beat the orange juice, zest and orange food colouring, if using, into the other.
- 4 Spoon alternate dollops of the mixture into the cake tin. Drag a skewer through the mix to create a marble pattern.
- 5 Bake for 45-55 mins until golden and risen. Leave the cake in the tin to cool, then turn out.
- 6 Melt the chocolate in a bowl over hot water and use a spoon to drizzle over the cake.

Recipe Card

What You'll Need

1 Lemon, juiced
(mixed with 1 tbsp golden caster sugar)
75g Butter, softened
110g Golden caster sugar
125g Plain Flour
100g Wholemeal flour
2 tsp Baking powder
2 Eggs
4 Ripe bananas, mashed
50g Pecans, broken up

What You Do

- 1 Heat the oven to 180c/fan 160c/gas 4.
- 2 Beat the butter, sugar, flours, baking powder, eggs and banana together.
- 3 Stir in the nuts and spoon into a lined and buttered 450g loaf tin.
- 4 Bake for 50 minutes or until a skewer comes out clean.
- 5 Spoon over the lemon sugar, if using.

Allergy Warning

Contains nuts