



STONNINGTON Toy Library

CAKE STALL RECIPE SUGGESTIONS

Apple and Amaretti Tart

110g plain flour
pinch of salt
50g butter, at room temperature
50g castor sugar
40g Amaretti biscuits, crushed

Topping

700g Granny Smith apples
10g castor sugar
½ teaspoon ground cinnamon
25g butter, melted

Preheat oven to 200°C. Lightly grease a 23cm loose-bottomed flan tin. Sift the flour and salt into a mixing bowl. Rub in the butter until the mixture resembles fine breadcrumbs, and then stir in the sugar and biscuit crumbs. Press this mixture firmly into the prepared tin.

For the topping, peel, quarter and core the apples. Take an apple quarter and slice it finely, holding the slices together as you cut. Repeat with the rest of the apples. Then take a section and, by pushing down on it gently, fan the slices out slightly. Arrange these on top of the crumble base in circles, ends pointing into the centre. Make sure that there are no gaps and that the apple slices are fairly close together, otherwise you won't fit all the fruit in.

Mix the sugar and cinnamon together in a small bowl. Brush the tart generously with the melted butter, then sprinkle the cinnamon sugar all over the top. Bake on a high shelf for 35-40 minutes, until the apples are tender and tinged brown at the edges. Allow the tart to cool in the tin, then serve at room temperature.

Blueberry Sour Cream Cake

125g butter
1 cup caster sugar
3 eggs, lightly beaten
1 teaspoon vanilla essence
2 cups of self raising flour, sifted
300g sour cream
300g fresh or frozen blueberries
icing sugar

Cream butter and sugar until light and fluffy and sugar has dissolved. Gradually beat in eggs and vanilla. Fold in flour alternately with sour cream. Mix only until blended, do not over-mix. Gently stir through blueberries. Spoon into greased and lined 23cm springform pan and bake for 1 - 1¼ hours in 180°C oven. Cool in the tin. Turn onto a plate and dust with icing sugar once cooled.

Peach and Raspberry Tart

125g (4oz) butter, softened
1 cup caster (superfine) sugar
1 teaspoon vanilla extract
2 eggs
1½ cups self-raising flour, sifted
2 peaches, halved and cut into thin wedges
150g (5oz) raspberries
2 tablespoons icing sugar

Pre-heat oven to 160°C. Line a 22cm round cake tin with a removable base with baking paper. Place the butter, sugar and vanilla in the bowl of an electric mixer and beat until light and creamy. Add the eggs and beat well. Fold in the flour and spoon the mixture into the tin. Top with the peaches and raspberries and sprinkle with icing sugar. Bake for 1 hour or until the tart is cooked when tested with a skewer.

Lime & Coconut Tart

125g butter chopped
3 eggs beaten
¾ cup milk
1 ½ cups sifted self-raising flour
1 ¼ cups caster sugar
1 ¼ cups dessicated coconut
Lime syrup
3 juice of limes plus finely shredded rind
½ cup white sugar

Preheat oven to 180°C Lightly grease and line a 6cm x 22cm base spring-form cake pan. Melt butter in a saucepan over medium heat, transfer to a bowl, add eggs and milk, stir until combined. Combine flour, sugar and coconut in a bowl. Add milk mixture, stir to combine. Spread into pan, bake for 40-50 minutes or until skewer comes out clean. To make syrup mix lime juice with sugar over medium heat, reduce to low and simmer for 5-10 minutes or until it thickens to a syrup texture, then stir in lime rind right at end. Pour hot lime syrup over hot cake and allow cake to cool in pan before releasing spring-form tin.



Chocolate Pear Cake

80g (2¾ oz) butter
⅔ cup brown sugar
2 tablespoons water
4 small pears, peeled, halved and cored
(tinned pears can be used for this recipe)

cake

185g (6 oz) butter
1½ cups brown sugar
3 eggs
2 cups self-raising flour
⅓ cup cocoa powder

Preheat oven to 180°C. Place the butter, sugar and water in a frying pan over medium heat and stir until the butter has melted. Add the pears to the pan, cut-side down, and cook for 2 minutes.

Place the pears, cut-side down, in a 23cm round cake tin that has been side and base lined with non-stick baking paper. Pour over the pan juices and set aside.

To make the cake, place the butter and brown sugar in the bowl of an electric mixer and beat

until light and fluffy. Add the eggs one at a time and beat well. Sift the flour and cocoa over the mixture and stir well.

Spoon the mixture over the pears in the tin. Bake for 50 – 60 minutes or until cooked when tested with a skewer. Cool in the tin for 5 minutes before inverting onto a plate.

Fruit Flan

100g butter (melted and cooled)
100g sugar
200g self raising flour sifted
1 egg
825g tinned fruit strained

Preheat oven to 180°C. Mix together the butter, sugar, flour and egg. Press ⅔ of pastry mix into a greased pie plate. Arrange fruit in pastry case. Crumble the remaining ⅓ pastry mix on top so you still see some of the fruit. Bake for 40 minutes. Once cool, dust with icing sugar.

Lumberjack Cake

125g butter
1 cup sugar
1 egg
1 teaspoon vanilla essence
195g chopped dates
2 granny smith apples (peeled & chopped)
2 teaspoons bi-carbonate soda
1 cup boiling water
1½ cups flour
½ teaspoon salt
2 teaspoons baking powder

Topping

60g butter
½ teaspoon vanilla essence
½ cup firmly packed brown sugar
1 cup shredded coconut
1 teaspoon milk

Soak dates and apples, bi-carbonate soda and boiling water together for 20 minutes. Cream butter and sugar and then add egg and vanilla essence. Sift flour, add salt and baking powder. Add to creamed mixture and then stir in fruit mixture. Bake in 180°C oven for 1¼ hours.

For topping melt butter in saucepan and then add topping ingredients. Spread on top of cake then bake for further 10-15 minutes until coconut has become slightly toasted.

Easy Lemon Yoghurt Cake

1 ½ cups sugar
1 cup plain yoghurt
2 eggs
1 cup canola oil
Rind of 2 lemons
2 cups self raising flour
2-3 tablespoons lemon Juice
½ teaspoon salt

syrup

¼ cup sugar
¼ cup lemon juice

Pre-heat oven to 180°C. Grease & flour large ring tin. Place lemon rind & sugar into a food processor. Process until rind is finely chopped. Add the yoghurt, oil, eggs, salt & lemon juice, & process until just mixed in. Add flour & process briefly. Pour into ring tin & bake for 40 – 45 mins.

For the syrup, heat lemon & sugar together until sugar is dissolved. Poke holes into warm cake with fork & dribble syrup over the top until absorbed.

Mieze's Plum Cake

180g butter, softened
150g caster sugar
135g plain flour
135g self-raising flour
Pinch of salt
2 large eggs, lightly beaten
70ml milk
½ cup ground almonds
10-12 ripe blood plums, halved & stoned

Topping

60g butter
½ cup caster sugar
2 teaspoons ground cinnamon
2 large eggs

Preheat oven to 220°C. Lightly grease 26cm spring-form tin.

For topping, melt butter & stir in sugar & cinnamon, then allow to cool a little. Whisk eggs well & stir into cooled butter mixture. Set aside.

For cake, cream butter & sugar until light & fluffy, then mix in flours & salt. Mix eggs with milk, then add to flour mixture & mix to make softish dough (it should drop easily from a spoon).

Spoon batter into prepared tin, smooth top & sprinkle with ground almonds.

Arrange plums on top, cut-side up, starting around outside edge & working towards centre.

Spoon topping over & around plums on cake.

Place cake in oven & reduce temperature to 180°C. Bake for 50-60mins, until a fine skewer inserted in centre comes out clean.

Serve warm with cream or ice cream.

Macadamia & Apricot Crumble Cake

1 cup raw chopped macadamia nuts
1¼ cups self-raising flour
¼ cup Kellogg's All-Bran
½ teaspoon baking powder
1 teaspoon ground ginger
1 teaspoon mixed spice
100g unsalted butter or margarine, softened
¾ cup caster sugar
3 eggs, beaten
¼ cup buttermilk
8-10 fresh or tinned apricot halves

Crumble Topping

½ cup raw macadamias
1 tablespoon plain flour
⅓ cup rolled oats
¼ cup Kellogg's All-Bran, crushed
1 tablespoon butter cut into small pieces
¼ cup brown sugar

Preheat oven to 180°C. Line 23cm round cake tin with baking paper. Place the chopped macadamia nuts, flour, All-Bran, rolled oats, baking powder and ginger in a food processor and process until macadamias are ground. In a separate large bowl, beat the butter and sugar until light and fluffy. Add eggs gradually, beating well with each addition. Lightly fold through half the macadamia flour mixture followed by the buttermilk. Fold through the remaining flour, then spoon into prepared tin and smooth the top. Place apricots, skin side down, on the cake gently pressing into mixture. Using fingertips, combine the crumble ingredients and scatter over the apricots. Bake for 50-60 minutes or until a skewer inserted in the centre comes out clean. Allow to cool in tin for 10 minutes before lifting out onto a wire rack.



Apple and Cinnamon Cake

1 cup plain (all-purpose) flour
1 cup almond meal
2 teaspoons baking powder
1 cup brown sugar
2 eggs
125g butter, melted
1/3 cup milk
1 teaspoon cinnamon
1 teaspoon vanilla essence
1 apple, peeled and sliced
caster (superfine) sugar
Cinnamon, extra
1 cup apricot jam, melted.

Preheat the oven to 160°C. Place flour, almond meal, baking powder, brown sugar, eggs, melted butter, milk, cinnamon & vanilla in a large bowl & mix well. Lightly grease & line base of 20cm round cake tin. Spoon mixture into tin, top with sliced apple. Sprinkle with caster sugar & cinnamon. Cook for 1 hr or until skewer comes out clean. Allow to cool in tin for 5 mins, then brush with melted apricot jam.

Apricot Sour Cream Cake with Cinnamon Syrup

185g butter
250g sugar
3 eggs
150g sour cream
225g flour
1 1/2 teaspoons baking powder
8-10 apricots
Syrup
1/4 cup honey
1/2 teaspoon ground cinnamon
Squeeze lemon juice

Preheat oven to 180°C. Grease & line 24cm springform cake tin. Cream butter & sugar until light & fluffy. Add eggs, beating well between each one. Fold in sour cream, sifted flour & baking powder until evenly combined. Spread 1/2 - 3/4 s of mixture in tin. Cover with 6 apricots sliced into thin wedges. Spread remaining mixture on top. Slice rest of apricots & arrange around edge. Bake 45-50min or until golden & skewer inserted in centre comes out clean. For syrup, combine honey, cinnamon & lemon juice. Add a little hot water to make a thin syrup. Drizzle over cake.

Hummingbird Cake

250g self-raising flour
1/2 teaspoon ground cinnamon
270g brown sugar
440g can crushed pineapple, drained
50g desiccated coconut
2 ripe bananas
1/2 cup chopped walnuts
2 eggs, lightly beaten
250ml sunflower oil
Cream cheese icing
100g cream cheese
50g unsalted butter
1 teaspoon vanilla extract
225g icing sugar mixture
1/2 cup finely chopped walnuts, to garnish

Preheat oven to 170°C. Grease & line 23cm square cake pan. Sift flour & cinnamon into large bowl. Add sugar, pineapple, coconut, banana, walnuts, eggs & oil. Stir to combine. Spread into lined pan & bake 40mins or until skewer inserted into centre comes out clean. For icing, place cheese, butter, vanilla & icing sugar into mixer & beat until smooth. Spread over cooled cake & garnish with walnuts.

Lemon Bread

90g butter or margarine
1 1/2 cups castor sugar
2 eggs
1 1/2 cups plain flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
1 tablespoon grated lemon rind
3 tablespoons lemon juice
1/2 cup sultanas
1/2 cup chopped dried apricots

Preheat oven to 190°C. Grease 8"x4" loaf tin. Melt butter and mix in 1 cup of castor sugar. Add eggs, one at a time, beat well. Add sifted flour and dry ingredients alternately with milk. Fold in lemon rind, 1 tablespoon of the lemon juice, sultanas and apricots. Pour into tin. Bake 50-60 minutes. While still hot, gradually spoon lemon syrup over bread.

Lemon syrup:

Stir 2 tablespoons lemon juice and 1/2 cup castor sugar over low heat until sugar dissolves.