

Chocolate Biscuit Loaf Cake by Ann-Marie Dunne Queenofcakes@TUDublin

Ingredients:

Golden Syrup	400g
Unsalted butter	180g
Plain Chocolate	225g
Milk Chocolate	225g

Digestive Biscuits	150g
Gingernut /Biscoff Biscuits	150g
Marieta/Rich Tea Biscuits	150g

Additions optional, Maltesers, Mini Marshmallows, Crunchie etc

Method:

1. Slowly melt syrup and butter together don't allow to over heat just until butter has melted
2. Add Chopped chocolate and stir until mixed
3. Add in broken biscuits and optional additions if using
4. Pour into lined 2lb loaf tin press down firmly and refrigerate

Tea Brack

Ingredients:

200g , 7oz Sultanas
200g , 7oz Raisins
50g, 2oz Mixed Peel
50g, 2oz Cherries
225mls, 8fl oz Cold Strong Tea
125g, 4 1/2 oz Brown Sugar
50g, 1 Eggs
30g, 1 oz Chopped Walnuts
250g, 9oz Cream Flour
10g , 2 level teaspoons Baking Powder
5g , 1 level teaspoons Mixed Spices
50g, 1 ¾ oz Melted Butter
35mls, 1fl oz Milk
Baking Temperature: 170oC Fan oven
Baking Time : 60-65 Minutes

Method:

1. Soak fruit, cherries, mixed peel, sugar and cold tea ¾ hours or overnight.
2. Sieve flour baking powder and spices together in a large mixing bowl.
3. Add egg, walnuts and melted butter to soaked fruit mix and stir well.
4. Add fruit mixture to dry ingredients and mix thoroughly.
5. Fold in milk.
6. Place into a lined 1kg/ 2 Lb loaf tin.
7. Flatten top with a wet hand and bake.

Tip: Always wash dried fruit before use. This cleans and rehydrates the fruit resulting in a superior product with longer keeping qualities. Place dried fruits in a sieve and wash them under warm running water until the water runs clear finally rinse in cold water. Place onto tea towels on a draining board overnight to dry out prior to use. This can be done in advance but the fruit should be stored in a cool place in containers and used within 1 month once washed.

Sticky Ginger Cake

Ingredients:

100g, 2, Eggs
120g, 4oz, Caster Sugar
120g, 4oz, Butter
120g, 4oz, Treacle
120g, 4oz, Golden Syrup
150mls, 5fl oz., Fresh Milk
280g, 10oz, Strong Flour
5g, 1 teaspoon, Bread Soda
5g, 1 teaspoon, Ground Ginger
10g, 2 teaspoon, Mixed Spice
75g Crystallised Ginger chopped (Optional)
4 crushed sugar cubes
Baking Temperature: 170C
Baking Time: 75-85 mins

Method:

1. Whisk egg and sugar until light and fluffy.
2. Heat butter, treacle, and golden syrup together until butter is melted do not boil.
3. Whisk hot mixture into egg mixture and add milk and whisk.
4. Sieve flour, spices, and bread soda together. Fold into egg mixture and beat until lump free.
5. Add in chopped crystallised ginger if using at end.
6. Pour into lined 2lb/ 1 kg loaf tin.
7. Sprinkle with crushed sugar cubes.
8. When baked, cool, wrap and store for 24hours before eating.

Tips: When using syrups place tins in a pan of hot water for a few minutes before measuring this makes it easier to use.

Lemon Drizzle Cake

Ingredients:

Cream Flour 230g
Caster Sugar 200g
Baking Powder 5g(1 tsp)
Lemon zest 1 lemon
Softened Butter 240g
Milk 60ml
Egg 4

Syrup:

Caster Sugar 50g
Lemon Juice 40g

Drizzle Icing:

Icing Sugar 80g
Lemon Juice 30g

Method:

1. Mix dry ingredients together
2. Add ½ egg & milk with butter and zest and mix on medium speed with mixer
3. Stream in balance of milk & egg and mix for a further minute until combined
4. Place into a lined 2lb loaf tin
5. Bake 40mins @ 170C
6. Skewer holes to allow syrup to absorb

Syrup: Boil sugar & Juice until sugar dissolved, pour over cooled cake

Icing: Combine icing sugar & Juice to make icing and drizzle over cake.