







Cake Recipes











Cakes and biscuits are the social oiling of the kitchen. They can be shared with friends and family, used to impress a visitor, or given as a gift. They can be wholesome whilst still being a treat. What follows are two basics for us that are eaten 'straight', or as muffins, or sliced and iced, however fits the function, changing aspects or odd ingredients as befits the season and the available local ingredients. Oh – and they use up the heat in the bread oven!

Carrot and Blueberry Cake

-  1/4 kg carrots – grated or chopped as you wish. A finer grate gives a lighter finish than shredded. You could also use the pulp from juicing carrots.
-  1/4 kg flour
-  1 tbsp baking powder
-  60g fresh or frozen blueberries
-  125g fat or 100g oil (we use a non-dairy margarine)
-  125g sugar (caster for a finer finish, dark for a more 'brownie' style)

Mix all ingredients together. Place in tin (bread or 7" round) and bake at 160 Celsius for 40–50 mins until a skewer comes out clean. This cake works well doubled up as a 'big' cake or baked in muffin cases or as cup cakes. We've also used a *lot* more berries on occasion and had it work incredibly well.

Fluffy White Cupcakes

-  1 tbsp cider vinegar
-  1 1/2 scant Cups soymilk (or similar)
-  1/2 Cup vegetable oil
-  2 1/8 Cup flour
-  2 tsp baking powder
-  1/2 tsp bicarbonate of soda
-  1 1/8 Cups sugar
-  1 1/4 tsp vanilla extract (or flavour of your choice)

Put the cider vinegar into a jug, add soymilk, stir well and set aside to curdle slightly. Then mix in oil and vanilla extract. In another bowl, mix flour, sugar, baking powder & bicarb. Beat in the wet mixture until well mixed.

Put into cases – one cupcake = 1/4 Cup mixture (or you can make one 'big' cake). Place cases onto a baking sheet and bake at 180 Celsius for 12–20mins until skewer comes out clean. Cool completely before icing/decorating.

You can also add nuts, chocolate chips, raisins, etc. to this mixture as desired. Lemon juice instead of the vinegar works well, and is lovely with lemon icing and candied lemon peel in the batter.