

BAKED TREATS

cakes. cookies. cupcakes. muffins



RUMBIE C. SHOKO

ABOUT THIS COOK BOOK

Baked treats! This book has a collections of the “guilty pleasures” you can enjoy with your cuppa or any other beverage of choice. You can have them as snacks or dessert even.

There’s nothing that beats the home-sweet-home feeling as the aroma that fills the house when a baked goodie is being prepared. We take a pleasant journey covering cakes, cookies, cupcakes, muffins, pies and doughnuts in this book. Irresistible treats to indulge in every once in a while!

Here’s hoping you will enjoy them as much as my family, friends and I did!

Yours Truly

Rumbie

ABOUT RUMBIE

Rumbie runs a popular food blog found at the url <http://www.zimbokitchen.com> which launched from Harare back in 2012. She has a passion for cooking and baking and specializes not only in traditional dishes but also variants of traditional dishes as well as fusion dishes done in a Zimbabwean context.

She is a loving wife and dedicated mother of 3 wonderful young daughters who are already learning the ropes of great culinary skills. She runs culinary classes from her home kitchen from time-to-time.

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MANGO YOGHURT CUPCAKES



ingredients

100g margarine/butter, cubed
120g Castor sugar
350g Self-raising Flour
1 tsp baking powder
½ tsp salt
100g dried mango, cubed
300ml mango yoghurt
2 tbsp mango jelly powder
75ml water
2 eggs

These cupcakes were absolutely delish. I loved how the mango flavour came through.

Please note that when you're rubbing in you're using the tips of your fingers only, rubbing the mixture to and fro between your fingers.

Ingredients Substitution- If you cannot find mango Jelly powder, you may use pure mango juice

12 SERVINGS, BAKE TIME 15-20MIN

method

1. Preheat oven to 180 degrees Celsius/ Gas Mark 3.
3. Grease muffin tray or line with cupcake liners and lightly grease them.
2. Sift flour and baking powder into bowl. Add sugar and salt. Mix until evenly incorporated.
3. Rub in margarine/butter into the flour until it resembles coarse breadcrumbs. Add dried mango pieces and stir. Make a hole in the middle and set aside.
4. Mix together the jelly powder and water until the jelly dissolves. Beat together eggs and yoghurt.
5. Take set aside bowl with flour and pour the jelly mixture as well as the egg and yoghurt mixture. Mix gently until just combined, taking care not to over mix as this will result in tough textured rock buns.
6. Spoon the mixture into greased muffin tray/ cupcake liners $\frac{3}{4}$ full.
7. Bake in preheat oven for 15-20 min or until skewer comes out clean when inserted.

OATMEAL COCONUT COOKIES



ingredients

125g plain flour
75g desiccated coconut
100g castor sugar
90g old fashioned oats
75g raisins, chopped
100g margarine
1 tbsp toffee/golden syrup
1 tsp baking powder
2 tbsp boiling water

These tasted great! They will be lovely with a hot cuppa something or even as a lunch-box idea for both school and the office.

24 SERVINGS, BAKE TIME 10-15 MIN

method

1. Preheat oven to 160 degrees Celsius. Line your baking sheet with baking/wax paper, lightly grease and set aside. Get your ingredients ready.
2. Sift the flour into your mixing bowl. Add your sugar, coconut, chopped raisins and old fashioned oats, combine well and set aside.
3. Put your baking powder in a jar, add the boiling water and stir.
4. Put the margarine in a saucepan and add the syrup.
5. As soon as the margarine melts remove saucepan from heat and pour the baking powder mixture.
6. Take set aside bowl with dry ingredients and make a well in the middle. Whilst the melted margarine mixture is still warm immediately pour it into the bowl with dry ingredients. Mix until everything is just combined.
7. Spoon a level tablespoon of the mixture onto the baking sheet, and press down gently. Keep the cookies about 3 cm apart.
8. Bake in preheat oven for 10-15 minutes or until they are a beautiful golden brown colour. Allow them to cool on a cooling rack for about 5 minutes and they're ready to eat. Store in an airtight container.

PINK COCONUT SWISS ROLL



ingredients

75g Cake Flour
1 tsp Baking powder
50g desiccated coconut plus extra for sprinkling
60 ml cooking oil, 60ml milk
5 large eggs, 115g castor sugar
½ tsp cream of tartar
4 tbsp icing sugar plus extra for sprinkling

FILLING:

300ml fresh cream
2 tbsp icing sugar
1 tsp vanilla essence
3 strawberries, sliced thinly
A few thinly slices mango pieces

This swiss roll is simply delightful to your taste buds! It's so light and airy and could almost melt in your mouth!

It is best served as is or with a further drizzle of fresh cream.

10 SERVINGS, BAKING TIME 10 MIN

method

1. Get your ingredients together. Preheat oven to 160 degrees. Line baking sheet measuring 46.5cm x 30cm with baking/wax paper and lightly grease it.
2. Sift flour and baking powder into a bowl, add the desiccated coconut, whisk until evenly incorporated and set aside.
3. Separate the egg yolks from the whites, putting them in separate bowls. Set the bowl with egg whites aside for later use.
4. Take the bowl with egg yolks and beat on low speed for about a minute.
5. Add a bit of the sugar, increase speed on the mixer and beat for half a min. Repeat process until all the sugar is finished and mixture is pale yellow.
6. Add the essence, oil, and milk. Beat on low speed for a min.
7. Take set aside bowl with sifted flour, coconut and baking powder. Add it in 3 parts to the egg mixture, beating on low speed until well incorporated. Set aside.
8. Take the set aside bowl with egg whites. Beat until foamy. Add cream of tartar and mix until stiff peaks form.
9. Take set aside bowl with egg yolk and flour mixture. Using a spatula, gently fold in beaten egg whites in 3 parts, taking care not to over mix. It's okay if the batter does not get perfectly smooth and has a few white streaks. (We don't want to pop the air bubbles!)
10. Pour into prepared baking sheet. Spread it evenly in the sheet. Tap the baking sheet gently on the countertop to pop excess air pockets.
11. Bake in preheat oven for 10 min or until skewer comes out clean when inserted. Immediately pull the baking paper gently away from the edges of the cake. Allow to cool for 5 min.

method

12. In the meantime, sift 2 tbsp of icing sugar on a clean dish towel. After 5 min, flip the cake over onto the dishtowel. Gently peel off the baking paper. Sift 2 more tbsp of icing sugar onto the cake itself. This is done so the cake does not stick to the dishtowel. Cut off the edges from the shorter sides.

13. Roll up the cake together with the dishtowel, starting from the shorter end. Place on cooling rack and let it cool for about an hr.

14. In the meantime, prepare your filling. Beat your fresh cream until soft peaks begin to form. Add the icing sugar and essence. Beat until it thickens. Do not over beat.

15. Unroll the Swiss roll. Spread the fresh cream on evenly. Layer strawberry slices in one line, about 2 cm away from the edge of the Swiss Roll and mango slices in one line close to the strawberries.

16. Roll up your Swiss roll once again, without the dishtowel this time. Trim the edges for a polished finish and sift a bit more icing sugar and sprinkle desiccated coconut on top. Enjoy! Refrigerate in an airtight container.

IRRESISTIBLE LAMINGTONS



ingredients

½ cup plain flour
1/3 cup self-raising flour
1/3 cup corn flour
1 tsp baking powder
6 large eggs
2/3 cup castor sugar
2 cups desiccated coconut

ICING:

500g icing sugar
½ cup cocoa powder
15g butter, melted
2/3 cup milk

These lamingtons taste as good as they look, especially if you're a fan of coconut!

Simply serve with ice-cream, custard, a drizzle of fresh cream or as they are.

16 SERVINGS, BAKING TIME 30 MIN

method

1. Have your ingredients ready. Preheat oven to 180 degrees. Grease and line a square baking tin with baking/wax paper. Lightly grease the wax/baking paper and set aside.
2. Break the eggs into a bowl. Beat until thick and creamy. This will take about 5-10 min using a hand mixer. If doing it manually with a whisk it may take longer.
3. When eggs are thick and creamy, add the sugar gradually. Beating well after each addition, ensuring the sugar dissolves.
4. Sift the plain flour, self-raising flour, corn flour and baking powder three times. Fold it into the egg mixture.
5. Pour batter into prepared baking tin. Bake in preheat oven for 20-30 min or until skewer comes out clean when inserted. Allow cake to cool.
6. In the meantime prepare the icing.. Sift icing sugar and cocoa powder into a heat proof bowl. Whisk until uniform in colour. Make a well in the middle and set aside.
7. Put water in a pot, bring it to the boil. Place the heat-proof bowl with sifted icing sugar and cocoa powder on top of the pot with boiling water.
8. Pour the melted butter and milk into the bowl. Whisk until the icing reaches a runny consistency and remove from heat.
9. When the cake is cooled, cut it into squares. Put the coconut into a wide plate. Dip each square into the icing, drip off excess, then roll coated square into desiccated coconut.
10. Repeat process until all squares are coated. Allow lamingtons to set in the refrigerator for about 15 min. Enjoy!

ORANGE SPONGE CAKE



ingredients

¾ cup Cake Flour
1 tsp baking powder
5 large eggs
½ cup castor sugar
¼ cup milk
¼ cup cooking oil
3 tsp orange zest
1 tsp orange essence
½ tsp cream of tartar

The texture of this cake was perfectly spongy, loved it! Some notes from the recipe:

Ensure that all your ingredients are at room temperature before you start. This is so you get the perfect results. Cream of tartar will help the egg whites reach their maximum volume as well as to hold their shape. Stiff peaks is the stage where when you tip your bowl with the whipped eggs whites over, they hold their shape and don't fall out!

Finally, please note that over mixing at the final stages will pop the air bubbles which are responsible for giving the cake a rise as well as the spongy, airy texture.

10 SERVINGS, BAKING TIME 25 MIN

method

1. Get your ingredients together. Preheat oven to 180 degrees.
Grease a 9 inch Bundt tin or any 9 inch round tin and set aside.
2. Sift flour and baking powder into a bowl and set aside.
3. Separate the egg yolks from the whites, putting them in separate bowls. Set the bowl with egg whites aside for later use.
4. Take the bowl with egg yolks and beat on low speed for about a minute.
5. Add a bit of the sugar, increase speed on the mixer and beat for half a min. Repeat process until all the sugar is finished and mixture is pale yellow.
6. Add the essence, oil, orange rind and milk. Beat on low speed for a min.
7. Take set aside bowl with sifted flour and baking powder. Add it in 3 parts to the egg mixture, beating on low speed until well incorporated. Set aside.
8. Take the set aside bowl with egg whites. Beat until foamy. Add cream of tartar and mix until stiff peaks form.
9. Take set aside bowl with egg yolk and flour mixture. Using a spatula, gently fold in beaten egg whites in 3 parts, taking care not to over mix. It's okay if the batter does not get perfectly smooth and has a few white streaks. (We don't want to pop the air bubbles!)
10. Pour batter into prepared Bundt/round tin, smoothen top with spatula and bake for 25 min or until skewer comes out clean when inserted and cake springs back when gently pressed.
11. When done, leave cake in oven, turn the oven off and open the door so the cake gradually cools down. Enjoy!

SHORTBREAD CARAMEL COOKIES WITH PLUM JAM



ingredients

250g Plain Flour
225g salted butter/ margarine,
softened
125g icing sugar
1 tsp caramel essence
1 tbsp plum jam/ your fav jam

These cookies take very little preparation and baking time. They'll be great to have with a cuppa or as a lunchbox idea for both office and work.

45 SERVINGS, BAKE TIME 9 MIN

method

1. Preheat oven to 160 degrees Celsius. Line your baking sheet with baking/wax paper. Grease the paper lightly and set aside.
2. Put the butter/margarine and essence in mixing bowl. Sift the icing sugar into the same bowl. Beat until blended.
3. Sift plain flour into the same mixing bowl with butter and icing sugar blended. Mix until the mixture comes together into a ball when you squeeze it in your hands. (Use your wooden spoon at this stage to mix)
4. Lightly flour your working area and turn the dough onto the surface. Rub your rolling pin with a little flour and roll out the dough into your desired thickness.
5. Use your cookie cutter to cut out the cookies. Put on lined, greased baking sheet. Spoon a pea-size amount of plum jam onto the centre of each cookie.
6. Bake in preheat oven for 9 min. Allow to cool on cooling rack. Enjoy!

NO-KNEAD BAKED DOUGHNUTS



ingredients

200g cake flour
170g castor sugar
2 teaspoons baking powder
¼ teaspoon ground cinnamon
1 teaspoon salt
Zest of 1 lemon
¾ cup buttermilk
2 eggs, lightly beaten
2 teaspoons butter, melted
1 tsp lemon essence
1 cup milk

If you've ever hesitated making doughnuts because of the kneading involved then this recipe here was made just for you! You don't need to knead anything here and the best thing is that they are not deep fried but baked, which is a plus if you're not so keen on oily things.

Remember; to make your own buttermilk, simply put 250ml milk in a jug/bowl. Add 1 tbsp apple cider vinegar or lemon juice. Stand for 10 min before use.

19 SERVINGS, BAKE TIME 10MIN

method

1. Preheat oven to 180 degrees Celsius and lightly grease doughnut pan, set aside.
2. Put sugar, salt and lemon zest into mixing bowl. Sift flour, baking powder and cinnamon into the same mixing bowl.
3. Add the wet ingredients, i.e. buttermilk, essence, eggs and butter. Beat until just combined.
4. Fill each doughnut cup approximately 3/4 full.
5. Bake in preheat oven for 10 minutes or until skewer comes out clean when inserted. Let cool in pan 4-5 minutes before removing.
6. Roll each doughnut in the castor sugar and enjoy!
7. They last a few days in an airtight container or a few weeks in the freezer, without the glaze.

CARROT CUPCAKES



ingredients

2 ½ cups Self-raising flour
½ tsp bicarbonate of soda
2 tsp mixed spice
1 1/3 cup granulated brown sugar
½ cup raisins, chopped
½ cup sultanas, chopped
1 cup pecan nuts, chopped
3 cups grated carrots
1 cup pure cooking oil
3 large eggs

Lip-smackingly good is what these cupcakes are! They are very easy to make but totally delicious.

You may enjoy them as they are or decorate them with fresh cream or butter cream icing.

16 SERVINGS, BAKE TIME 15-20 MIN

method

1. Get your ingredients together. Preheat oven to 180 degrees Celsius. Line your muffin tray with cupcake liners. Alternatively, if you're not using the liners you can grease your muffin tray.
2. Put sugar, eggs and oil in mixing bowl. Beat until thick and creamy.
3. Add the raisins, sultanas, pecan nuts and carrots. Mix until well combined and set aside.
4. Sift flour, bicarbonate of soda and mixed spice into a separate bowl. Whisk gently then add this flour to the bowl with wet ingredients.
5. Mix until well incorporated. Spoon the mixture into each cupcake liner, filling it $\frac{3}{4}$ of the way.
6. Bake in preheat oven for 15-20min or until skewer comes out clean when inserted. Enjoy!

GINGER BISCUITS



ingredients

165g plain flour
¾ tsp bicarbonate of soda
1 tbsp ground ginger
1 tsp ground cinnamon
¼ tsp ground cloves
90g butter/ margarine
65g old fashioned brown sugar
80 ml maple/golden syrup

If you love ginger biscuits you are certainly going to enjoy making these and most importantly eating them afterwards!

They are nice and crunchy on the outside, soft and chewy in the middle.

17 SERVINGS, BAKE TIME 20 MIN

method

1. Put butter, sugar and syrup in a saucepan. Heat until all three have melted and remove from heat.
2. Sift flour, soda and the spices. Add to the melted butter, sugar and syrup. Mix until well combined.
3. Set aside until completely cool.
4. Preheat oven to 180 degrees Celsius. Line your baking sheet with wax/baking paper and lightly grease it.
5. Take a teaspoonful of the now cooled biscuit dough. Roll it out between the palms of your hands into a ball and place on baking sheet.
6. Repeat process until the biscuit dough is finished. Ensure you leave about 2 cm space between the balls.
7. Gently flatten each ball using the back of your teaspoon.
8. Bake in preheat oven for 12 min. Gently remove from baking sheet and allow to cool on cooling rack. Enjoy!
9. Store in an airtight container.

RUSTIC PUMPKIN PIE



ingredients

125g Plain flour
30g self-raising flour, 2 tbsp cornflour
2 tbsp icing sugar, 125g butter
2 tbsp water

FILLING:

1 cup cooked pumpkin, mashed
50g granulated brown sugar
2 eggs, 2/3 cup evaporated milk
2 tbsp maple syrup, 1 tsp ground cinnamon
½ tsp ground nutmeg
¼ tsp ground cloves
Pinch ground allspice

This is just one of the many ways you can play around with your pumpkin- turn it into a delicious dessert! The results are fantastic, you're sure to enjoy!

Preparing this took me down memory lane when my mum used to prepare this for us and we loved it.

6SERVINGS,BAKE TIME 60MIN

method

1. Get your ingredients together. We'll begin by making the pastry.
2. Sift the flours and icing sugar into a bowl. Rub in the butter until mixture resembles coarse breadcrumbs.
3. Add water and continue mixing with your hands until mixture comes together to form a ball.
4. Lightly flour your working area and knead the pastry until smooth. Return to bowl, cover and refrigerate for 30 min. Preheat oven to 180 degrees Celsius.
5. In the meantime prepare the filling. Put sugar, maple syrup and eggs in a bowl. Beat until thick.
6. Add the rest of the ingredients, i.e. pumpkin, milk, cinnamon, nutmeg, cloves and allspice.
7. Mix until well incorporated and set aside.
8. After 30 min, take the pastry from the refrigerator. Lightly flour your working area. Knead the pastry for 30 sec. Roll it out to the size of the pie dish (about 22 cm).
9. Place the pastry into your pie dish. Cover the pastry with wax paper then add rice. Bake in preheat oven for 10 min. Remove the wax paper and rice. Return to oven and bake for another 10 min or until lightly browned. Allow to cool.
10. Once cooled, add the filling and bake for 50 min or until the filling is set. Enjoy!

MINI CHOCOLATE E'CLAIRS



ingredients

125g plain flour, sifted
80g butter
250ml milk
250ml water
4 eggs, lightly beaten
1 tsp vanilla essence
250ml fresh cream
1 tsp vanilla essence
45g icing sugar
100g dark chocolate, melted +
50g extra butter, melted

Tasty doesn't get any simpler than this. If you thought chocolate éclairs were difficult to make after reading this recipe you may want to think again! They are not as hard to prepare as they may look. Give them a go!

10 SERVINGS, BAKE TIME 20-25 MIN

method

1. Get your ingredients together. Preheat oven to 180 degrees Celsius. Lightly grease your baking sheet and set aside.
2. Put butter and water in a pot. Bring to the boil.
3. Add the sifted flour all at once and whisk until a smooth ball forms and mixture leaves the sides of the pot.
4. Transfer mixture into a mixing bowl. Add the eggs a bit at a time, mixing well in between additions. When all the egg has been incorporated well, the mixture should be nice and glossy.
5. Spoon the mixture into a piping bag with a plain tube nozzle attached to it.
6. Pipe about 10cm long éclairs onto the prepared baking sheet, leaving about 5cm between each éclair.
7. Bake in preheat oven for 20-25 min or until pastry is lightly browned and crisp. Allow to cool.
8. Meanwhile, beat fresh cream, icing sugar and essence until soft peaks form.
9. Take the now chilled éclairs and split them in half.
10. Combine the melted chocolate and the extra melted butter.
11. Pipe or spoon the fresh cream into each éclair half.
12. Dip the other half éclair into the melted chocolate and butter mixture then join the two halves. Enjoy!

BUTTERSCOTCH COOKIES WITH CHOC



ingredients

¾ cup self-raising flour
¼ cup custard powder
30g (2 tbsp) old fashioned
brown sugar
3 tbsp butter/margarine
Chocolate sauce/ melted chocolate for the drizzle

As it is with most of the recipes in this book. These cookies are also quite easy to make and they taste great too!

20SERVINGS, BAKE TIME 10MIN

method

1. Preheat oven to 180 degrees Celsius. Line a baking sheet with baking/wax paper and lightly grease it. Set aside. Sift flour and custard powder into a bowl and again set aside.
2. Put sugar and butter/margarine in a separate mixing bowl. Beat until light and fluffy.
3. Add the sifted flour and custard as well as the milk. Mix well.
4. Take a teaspoon of the mixture and roll it into a ball between the palms of your hands and place it on the prepared baking sheet. Repeat process until the biscuit mixture is finished. Leave a space of about 2 cm between each ball i n the baking sheet.
5. Slightly flatten each ball with the back of a fork. Bake in pre-heat oven for 10 min or until biscuits are golden brown.
6. Allow to cool on a cooling rack for 5 min. Drizzle the chocolate sauce or melted chocolate over each cookie.

MINI CUSTARD AND FRUIT TARTS



ingredients

250g plain flour
100g icing sugar
100g cubed butter, softened
1 large egg

FILLING :

Custard (already prepared)
Fruits of your choice

These fruit and custard tartlets just hit the spot! They may look intimidating but they are much easier to prepare than they look! So go ahead and give them a try.

They'll be great having them as they are or with some ice-cream.

16 SERVINGS, PREP TIME 15 MIN

method

1. Sift flour and icing sugar into bowl. Rub-in the cubed butter until mixture resembles coarse breadcrumbs.
2. Add egg and mix until it comes together as dough. Knead for 5-10 min or until it's smooth.
3. Wrap it in cling wrap and refrigerate for at least 10 min. Pre-heat oven to 160 degrees Celsius.
4. When the time has elapsed, break off equal sized balls from the pastry and press them into mini muffin tray ensuring the pastry goes right round each hole.
5. Line each hole with baking/wax paper or foil paper. Add sugar beans as pie weights to each pastry case in the muffin holes and bake in preheat oven for 10-15 min or until it begins to brown on the edges. (This is known as blind baking/pre-baking. This is so the pastry/crust retains its shape while being baked as well as so that it doesn't become soggy when we add our filling later.)
6. In the meantime, prepare your custard and allow it to cool.
7. When the pastry is done, remove each tart case out of the muffin hole and allow to cool on cooling rack.
8. Chop your fruits into preferred sizes. When tart cases have cooled down, spoon some custard into each one then top with your fruit.

KIT-KAT CHOCOLATE CAKE



ingredients

2 ½ cups plain flour, 1 tsp salt
2 tsp bicarbonate of soda
110g chocolate instant pudding
½ cup cocoa
2 cups granulated brown sugar
250ml pure cooking oil
250ml buttermilk, 250ml hot coffee
1 large egg, 2 tsp vanilla essence

Fresh cream frosting and filling:

600ml fresh cream, 4 tbsp icing sugar
1 ½ tsp vanilla essence
2 punnets fresh strawberries
12 Kit Kat chocolate bars

Chocolate, strawberries, cream.... love is in the air! This cake is all bliss in the mouth. It's delicate, rich and "melts-in-your-mouth".

It'll make for a perfect treat for that special someone. It's very easy to make too.

8 SERVINGS, BAKE TIME 35 MIN

method

1. Get your ingredients together. Preheat oven to 180 degrees Celsius. Grease 2 9 inch baking tins and set aside.
2. Sift flour, salt, bicarbonate of soda, chocolate pudding and cocoa powder into a bowl. Give a good whisk until a uniform colour is achieved. Make a hole in the middle and set aside.
3. In a measuring jug or medium sized bowl, put sugar, oil, buttermilk, the egg and essence. Whisk until evenly combined.
4. Pour this mixture of wet ingredients into the dry ingredients. Whisk until incorporated well.
5. Add the hot coffee and again whisk until well combined, taking care not to over mix.
6. Pour mixture into prepared baking tins. Bake in preheat oven for 30-35 min or until skewer comes out clean when inserted. Allow cakes to cool completely before decorating.
7. Prepare the frosting. Put the mixing bowl and whisk or electric hand mixer attachments in the freezer for 10 min. This is so our fresh cream whips well and stays chilled. When the time has elapsed, put the fresh cream into a bowl and whisk until peaks begin to form.
8. Slowly add icing sugar and continue to whisk until soft peaks begin to form. Switch to using a handheld whisk (so we avoid over whipping the fresh cream). Over whipping will cause the fresh cream to separate and start turning into butter!
9. Whisk by hand briefly then add the essence. Whisk briefly again and check for frosting thickness, it should not be runny but slightly thick and spreadable.
10. Take one of the cakes and overturn it. Spread the fresh cream frosting. Cut some strawberries into rings and layer them onto the cake, on top of the fresh cream.
11. Take the other cake and place it on top of the other cake, sandwiching the filling.
12. Spread the remaining fresh cream onto the whole cake using a spatula or table knife.
13. Stick the kit-kat chocolates right round the cake. The frosting is what will aid the chocolates to stick to the cake.
14. Top the cake with remaining whole strawberries. Enjoy!

PINK VANILLA MARBLE CAKE



ingredients

190g self-raising flour
1 tsp baking powder
150g granulated sugar
1 tsp pink food colouring
180g butter
100ml milk
2 eggs
1 tsp vanilla essence

This here is another simple and quick do you can prepare and enjoy with a cuppa. You are free to use whichever food colouring you fancy if you're not into pink!!

8-10 SERVINGS, BAKE TIME 35 MIN

method

1. Get your ingredients together. Preheat oven to 180 degrees Celsius. Lightly grease your baking tin, dust with a little bit of flour and set aside.
2. Sift flour and baking powder into a bowl and set aside.
3. Put butter, and sugar into a separate bowl. Beat until light and fluffy.
4. Add eggs one at a time, mixing until well incorporated after each addition.
5. Add the essence, half the flour and half the milk. Mix again until combined. Add the remaining flour and milk. Again mix until combined.
6. Split the batter evenly between the two bowls. Pour the food colouring into the one bowl and mix until evenly incorporated. Pour the pink batter and the vanilla batter alternatively into the baking tin.
7. Use a knife to swirl the batter, slightly mixing them together (but not vigorously)
8. Bake in preheat oven for 35-40min or until skewer comes out clean when inserted. Enjoy!

VICTORIA SANDWICH CAKE



ingredients

250g self-raising flour
1 tsp baking powder
200g castor sugar
200g butter
150ml milk
4 eggs
1 tsp vanilla essence
4 tbsp jam
150ml fresh cream + 4 tbsp icing sugar (optional)

This is a traditional classic cake that dates way back to the 19th century. It's one of the most simple cakes to prepare and tastes good too. It is typically sandwiched with jam.

Here we've added a whipped fresh cream layer before sandwiching the cakes. You may also add some strawberries or tinned peaches too if you wish.

6-8 SERVINGS, BAKE TIME 20-25 MIN

method

1. Get your ingredients together. Preheat oven to 180 degrees Celsius. Lightly grease 2x20cm baking tins, dust with a little bit of flour and set aside.
2. Sift flour and baking powder into a bowl and set aside.
3. Put butter, and sugar into a separate bowl. Beat until light and fluffy.
4. Add eggs one at a time, mixing until well incorporated after each addition.
5. Add the essence, half the flour and half the milk. Mix again until combined. Add the remaining flour and milk. Again mix until combined.
6. Split the batter evenly between the two baking tins and level them up.
7. Bake in preheat oven for 20-25min or until skewer comes out clean when inserted.
8. Allow the cakes to cool down completely. Join the cakes together with the jam. If using fresh cream, whip it together with the icing sugar until stiff peaks form (until it's thickened and spreadable). Spread the whipped fresh cream over the jam then join the cakes together. Enjoy!

RICH CHOCOLATE CAKE



ingredients

1 $\frac{3}{4}$ cups plain flour
1/2 tsp salt
1 tsp bicarbonate of soda
1 tsp baking powder
 $\frac{3}{4}$ cup cocoa
1 $\frac{1}{2}$ cups old fashioned brown sugar
 $\frac{1}{2}$ cup cooking oil
250ml buttermilk
250ml hot coffee
2 large eggs
2 tsp vanilla essence

The texture of this cake and the taste are just simply amazing! If you love chocolate you'll love this one. As always, it's very simple to make!! Enjoy as is or with a hot cuppa or as dessert with some custard this winter.

10-12 SERVINGS, BAKE TIME 35-40MIN

method

- 1.1. Get your ingredients together. Preheat oven to 180 degrees Celsius. Grease a 9 inch square baking tin and set aside.
- 2.2. Sift flour, salt, bicarbonate of soda, baking powder and cocoa powder into a bowl. Add sugar and give a good whisk until a uniform colour is achieved. Make a hole in the middle and set aside.
- 3.3. In a measuring jug or medium sized bowl, put oil, buttermilk, eggs and essence. Whisk until evenly combined.
- 4.4. Pour this mixture of wet ingredients into the dry ingredients together with the hot coffee. Whisk until incorporated well, taking care not to over mix.
- 5.5. Pour mixture into prepared baking tin. Bake in preheat oven for 35-40 min or until skewer comes out clean when inserted. Allow cake to cool completely before taking out of tin. Enjoy!

SIMPLE CARAMEL COCONUT QUEEN CAKES



ingredients

1/2 cup (125 ml) cooking oil/
melted margarine
1/2 cup granulated sugar
2 cups cake self-raising flour
1 tsp baking powder
1/4 cup desiccated coconut
1 tsp caramel essence
2 large eggs
300 ml milk

These here queen cakes are super easy to make and they taste great too. You can easily whip them up in the morning and go with them to the office to enjoy with your mid-morning tea.

You can also pack them in the lunchbox for the children. Or you could serve them up to unexpected guests as a teaser (nyautsamukanwa) whilst you're preparing the main meal for them! Let's get to it

12-15 SERVINGS, BAKING TIME 15 MIN

method

1. Preheat oven to 190 degrees Celsius. Line your muffin tray with cupcake liners. Alternatively, if you're not using cupcake liners, you could lightly grease your muffin tray and dust it with a little flour.
2. Sift flour and baking powder into a bowl. Add sugar and the desiccated coconut. Mix until just combined.
3. Make a well in the middle and add the eggs, essence, milk and oil. Once again, mix gently until just combined. Do not over mix else they will have a tough texture.
4. Spoon the mixture into the cupcake liners or muffin tray. Bake in preheat oven for 25 min or until golden brown. Allow to cook for 5 min. Enjoy!

RUSTIC CHOCOLATE MAYO CAKE



ingredients

50 g dark chocolate
80 g cocoa powder
430 ml boiling water
340g plain flour
¼ tsp baking powder
1 ¼ tsp bicarbonate of soda
225g castor sugar
200g old fashioned brown sugar
230g mayonnaise
2 large eggs
2 tsp vanilla essence

Naked cakes have become popular over the past couple of years. It's basically a cake that is not completely covered with icing and has a rustic kind of feeling to it.

I just love the texture of this naked choc-mayo cake; so moist and rich. It indeed tastes as good as it looks! As it is with most of the recipes you find here, this cake is simple to make.

8-10 SERVINGS, BAKE TIME 30-35 MIN

method

1. Preheat oven to 180 degrees Celsius. Lightly grease your baking tins and again lightly dust them with flour. We're doing this so the cake doesn't stick to the baking tin. Set aside.
2. Put the cocoa powder and chocolate in a bowl. Pour the boil water and stir until the chocolate has melted and there are no lumps. Set aside.
3. Sift flour, baking powder and bicarbonate of soda into another mixing bowl and again set aside.
4. Put the sugar into the 3rd mixing bowl. Add the mayonnaise and beat until well combined. Add the eggs one at a time. Beating well after each addition.
5. In alternating doses, add the flour and the melted chocolate. Take the set aside bowl with sifted flour. "Divide using a spoon or knife" it into 4 equal parts. Add the first quarter to the cake batter and mix until just incorporated.
6. Take the melted chocolate and add a third of it to the batter. Mix also until well incorporated. Repeat process until the flour and chocolate are finished.
7. When the batter is ready. Take set aside prepared baking tins. Pour the batter evenly into the two baking tins.
8. Bake in preheat oven for 30-35 min or until a skewer or toothpick comes out clean when inserted. Allow to cool before attempting to decorate the cake.
9. You can use fresh cream frosting or butter cream icing to join the cakes as I did here. Give it a go and let me know how you find it.

UTTERLY SIMPLE FRUIT CAKE



ingredients

100 g margarine/butter, softened
100 g castor sugar
2 medium eggs
200 g self-raising flour
1 tsp baking powder
1 tsp caramel essence
200 g raisins
50 ml fresh milk

If you feel like having a baked goodie but dreading the time it takes to make one then this here fruit loaf is for you.

It'll take just 35 min to prepare and bake this. The taste is delicious and does the job whether you have it with a hot cuppa or a cold beverage.

8-9SERVINGS,BAKETIME35MIN

method

1. Preheat oven to 180 degrees Celsius. Lightly grease your loaf tin and dust it with flour and set aside.
2. Put the margarine, sugar and essence in a mixing bowl. Beat with hand mixer until light and fluffy.
3. Add eggs and beat until just combined. Sift flour and baking powder into a separate bowl.
4. Take the flour and add it in two batches to the egg, margarine and sugar mix. Gently mix until just combined.
5. Add milk and the raisins. Again, mix gently until combined. Do not over-mix.
6. Pour batter into prepared loaf tin. Bake in preheat oven for 35 min or until skewer comes out clean when inserted. Wait for it to cool, enjoy!

notes