

# VICTORIA SPONGE

GET YOUR  
BAKE ON!

## Ingredients

4 Free-range eggs  
225g/8oz Caster sugar  
225g/8oz Self-raising flour  
2 tsp Baking powder  
225g/8oz Butter

## To serve

Strawberry jam  
Whipped double cream  
Caster sugar for dusting

## Method

Preheat the oven to 180C/350F/Gas 4. Grease and line two 20cm/8in sandwich tins.

Break the eggs into a mixing bowl, then add the sugar, flour, baking powder and butter. Mix everything together until well combined.

Divide the mixture evenly between the two tins.

Place the tins on the middle shelf of the oven and bake for 25 minutes.

Remove them from the oven when golden brown and turn the cakes out onto a rack to cool.

Assemble the cake. Place one cake upside down onto a plate and spread it with jam and whipped cream. Place the second cake on top and sprinkle with caster sugar.



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# CHOC CHIP COOKIES

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## Ingredients

150g salted butter  
80g light brown muscovado sugar  
80g granulated sugar  
2 tsp vanilla extract  
1 large egg  
225g plain flour  
½ tsp bicarbonate of soda  
¼ tsp salt  
200g plain chocolate chips

## Method

Heat the oven to 190C/fan170C/gas 5. Line two baking sheets with baking paper.

Put the butter and sugars into a bowl and beat until creamy.

Beat in the vanilla and egg.

Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. This mixture should make about 30 cookies.

Bake for 8-10 mins until they are light brown on the edges and still slightly soft in the centre.

Leave on the tray for a couple of minutes to set and then lift onto a cooling rack.



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# CARROT CAKE

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## Ingredients

175g light muscovado sugar  
175ml sunflower oil  
3 large eggs, lightly beaten  
140g grated carrot  
100g raisins  
Grated zest of 1 large orange  
175g self-raising flour  
1 tsp bicarbonate of soda  
1 tsp ground cinnamon  
½ tsp nutmeg

## Method

Heat the oven to 180C/fan160C/gas 4. Grease and line an 18cm square cake tin.

Tip the sugar, oil and eggs into a large mixing bowl. Lightly mix with a wooden spoon. Stir in the grated carrots, raisins and orange rind.

Sift the flour, bicarbonate of soda and spices into the bowl.

Mix everything together, the mixture will be soft and almost runny.

Pour the mixture into the tin and bake for 40-45 minutes or until firm in the centre.

Cool in the tin for 5 minutes, then turn it out, and cool on a wire rack.



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# COLOURFUL CUPCAKES

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## Ingredients

150g white caster sugar  
2 eggs  
100g butter, melted  
150g self-raising flour

## For the buttercream

200g butter  
300g icing sugar  
4 tsp milk  
Food colouring

## Method

Heat oven to 180C/160C fan/gas 4 and line a 12-hole cupcake tin with paper muffin cases.

Put all of the cake ingredients into a bowl and whisk until light and pale.

Divide the mixture evenly between the cases and bake for 20 mins or until a cocktail stick inserted into the centre of one of the cakes comes out clean.

Leave to cool on a wire rack.

Beat together the butter, icing sugar, milk and vanilla until smooth and pale. Use the food colouring to dye your buttercream to your chosen colour. Pipe swirls on top of the cupcakes.



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