



Seasonal Flavour & Fragrance from my French & English Kitchens



The
Lavender & Lovage
Recipe Scrapbook



Welcome!

This mixture of tips and recipes has been baked together in celebration of World Baking Day 2014, when people around the world shared the love and baked for someone special to them.

Giving someone a homemade cake is a great way to let them know how much you care. We can all forget to tell the people who matter most why they make our lives a little bit easier, a lot more fun or infinitely more interesting!

And what better way to help everyone bake brilliantly than sharing your baking tips? Thank you to everyone who entered, and congratulations to the winners. You'll find their tips throughout the scrapbook, as well as five of your favourite Lavender and Lovage baking recipes.

Happy baking!

1/ Creme Egg Chocolate Drizzle Cake

2/ Guinness Chocolate Cake

3/ Farmhouse 'Teacup' Spiced Fruit Loaf

4/ Orange Cream Cheese Layer Cake

5/ Cardamom Rose Cake with Orange Drizzle



Creme Egg Chocolate Drizzle Cake

Serves 8-12 slices

225g margarine
225g caster sugar
4 large free-range eggs mixed with 2 tablespoons full fat milk
175g self-raising flour
40g cocoa powder
25g milk chocolate chips, or grated milk chocolate
1 teaspoon vanilla extract
300g Philadelphia chocolate cream cheese
40g white chocolate, melted
4 to 6 Cadbury's Creme Eggs, cut in half (I used 4 for 8 halves)
White and milk chocolate buttons or chocolate chips (I used Godiva chocolate pearls)

1/ Pre-heat oven to 180C/375F/Gas mark 4. Grease 2 x 20.5cm (8") sandwich tins and line the base with some baking paper.

2/ Place all of the cake ingredients in a food mixer, or a bowl if using a hand mixer and mix on low for 2 to 3 minutes, before turning to high and beating for 1 minute. You will have a light and fluffy cake batter.

3/ Divide the cake batter between the two prepared tins and smooth the tops with a spoon. Bake for 20 to 25 minutes, or until the cakes are well risen and a toothpick or skewer when inserted in the middle of the cakes comes out clean.

4/ Leave the cakes to cool for 2 minutes in the tin before carefully turning them out on to a wire rack; allow to go cold before decorating them.

5/ Place one cake half on a serving platter and spread half of the chocolate cream cheese over the cake; place the second cake on top and spread the remaining chocolate cream cheese over the top as frosting.

6/ Drizzle the melted white chocolate over the top and then arrange the Creme Egg halves around the cake in a circle before scattering the chocolate buttons over the top.

Baker's Tip:

Take the effort out of baking!
Use margarine for quick and
easy mixing #BakingTips

Baker's Tip:

@Clairefairy9 #BakingTips Tea towel in the waistband to wipe sticky fingers!



Guinness Chocolate Cake

Serves 10-12 slices

Cake:

250g self raising flour
50g cocoa powder
250g margarine
250g caster sugar
4 large free-range eggs
1 teaspoon vanilla extract
250mls Guinness stout

Buttercream:

250g icing sugar
150g softened butter
25g cocoa powder
75mls Guinness stout mixed
with 1 teaspoon vanilla extract

Decoration:

2 Flake bars, crumbled

1/ Pre-heat oven to 180C/350F/Gas 5. Using a cake release spray or margarine, grease two 20cm (8") round sandwich cake tins.

2/ Sift the flour into a large bowl and add all of the other ingredients, and then mix and whisk for 2 to 3 minutes or until you have a smooth cake batter. You can also do this in a food mixer.

3/ Pour the cake batter evenly into the two prepared sandwich tins and bake for 20 to 25 minutes, or until the cakes are well risen and cooked in the middle.

4/ Run a knife around the edge of each cake and allow to cool for 2 to 3 minutes, before turning out onto a wire cooling rack; allow to cool completely before icing.

5/ Make the buttercream icing; add the icing sugar and cocoa to the butter and work it in with a spoon until it has all been added. Beat well before adding the Guinness and vanilla mixture, beat well again and set to one side to firm up before using.

Baker's Tip:

@CasaCostello #BakingTips Save Energy by getting your kids to whisk eggs. They go crazy and do them REALLY thoroughly!

Baker's Tip:

@Deeceeha: For lighter shortcrust pastry, add less water, even though it means working the dough for longer.
#BakingTips



Farmhouse 'Teacup' Spiced Fruit Loaf

Serves 10-12 slices

450g (1lb) mixed dried fruit with peel
175g (6oz) Demerara sugar
1 teaspoon mixed spice
grated zest of 1 orange
1 large teacup of hot tea (or 150ml hot tea, of your choice)
25g (1 oz) margarine (I used Stork)
1 large free-range egg (beaten)
225g (8ozs) SR flour (sieved)

1/ Put the mixed fruit, sugar, spice and orange zest into mixing bowl, then pour over the hot tea - cover with a tea towel and leave to soak overnight, or for up to 8 hours.

2/ Next day, when you are ready to bake the loaf, grease and line a 2lb loaf tin and pre-heat oven to 150C/300F/Gas Mark 2.

3/ Melt the margarine and add it to the soaked fruit and sugar mixture, mix well, before adding the beaten egg, and then the sieved flour.

4/ Mix well with a wooden spoon and then spoon the mixture into the tin and bake for about 1 and a half hours until firm, risen and golden brown.

5/ Allow to cool in the tin for 5 to 10 minutes, before turning out onto a wire rack to cool completely. Serve sliced with butter, honey, jam or marmalade, and store for up to 1 week in an airtight tin.

Baker's Tip:

@lizz31 I use fat free yoghurt in my cookies & cakes instead of eggs, great for people with egg allergies & healthy too.

Baker's Tip:

@cat_macca: Instead of icing, try putting a marshmallow on your cupcakes when they are fresh from the oven.
#BakingTips



Orange Cream Cheese Layer Cake

Serves 10-12 slices

Cake:

175g SR flour (seived)
175g caster sugar
175g margarine
3 large free-range eggs
(beaten)
grated zest of 2 oranges
juice of 1 orange

Cream cheese frosting:

200g natural cream cheese
8 tablespoons orange or lemon curd (home-made is best)
grated zest of 1 orange
a little orange juice to loosen, if frosting is too stiff

1/ Pre-heat the oven to 180C/Gas Mark 4. Grease and line two round 20cms/8" cake tins. Put all of the cake ingredients into a large bowl, (or food processor) and using an electric hand mixer, mix until creamy and smooth.

2/ Divide the cake mixture evenly between the two cake tins. Bake for 20 to 25 minutes, or until well risen and a pale golden brown. Allow to cool in the tin for 5 minutes before turning out on to a wire rack to cool completely.

3/ Meanwhile, make the cream cheese frosting by putting all of the ingredients in to a large mixing bowl; beat them all together with a hand mixer (or with a wooden spoon) until they are well combined and there are no lumps left. Loosen the cream cheese frosting with some orange juice if it is too thick and put in the fridge for 15 minutes to "firm" up a bit.

4/ Place one of the cakes onto a plate or cake stand, and spoon over half of the frosting, making sure it comes right up palette knife, before decorating.

5/ Decorate with grated orange zest, sprinkles or edible flowers. Makes 12 slices and keeps in an airtight tin for up to a week.

Baker's Tip:

@Runnerduck22 #BakingTips mix a little cornflour in water and stir in your stewed fruit to stop soggy bottomed pies

Baker's Tip:

@oneisjamie: #BakingTips
My Grandad says not to open
the door until it's cooked :)



Cardamom Rose Cake with Orange Drizzle

Serves 8-10 slices

Cake:

4 eggs
margarine
Caster sugar
Self-raising flour,
sieved with a pinch of salt
10 cardamom pods
2 small oranges, zested, plus
the juice of 1 of the oranges

Drizzle

250g icing sugar
150g margarine
25g cocoa powder
75mls Guinness stout mixed
with 1 teaspoon vanilla extract

Filling

Rose petal jam

Decoration

Crystallised rose petals
Edible pearls
A little rose petal jam

1/ Heat the oven to 180C/350F/gas mark 4. Lightly grease a 8" (20cm) sandwich cake tin and line with greaseproof paper or parchment. Crush the cardamom seeds with a pestle and mortar, and discard the husks when the seeds have been extracted. Drizzle: Gently heat the orange juice in a small saucepan and add the sugar, take off the heat and stir until the sugar has dissolved set to one side until needed.

2/ Weigh the eggs in their shells and weigh out the same amount of margarine, sugar and flour. In a bowl, beat the margarine and the sugar together until light and fluffy. Gently fold in the eggs and flour alternately, until the egg and flour mixture have been used up. Beat in the orange zest and juice, as well as the cardamom seeds.

3/ Spoon the cake mixture into the the prepared cake tins. Bake for 25 to 30 minutes, or until well risen and golden brown, and when a skewer inserted into the centre comes out clean. Pour the orange drizzle over the hot cake and then leave to cool in the tin for 15 minutes, before turning the cake out of the tin and allowing it to cool completely on a wire rack.

4/ When the cake is completely cold, carefully cut the cake in half and place the bottom cake (the one with no drizzle topping) onto a serving plate or platter. Spread generously with the rose petal jam, or jam of your choice, and then place the other cake half (with the drizzle topping) on top of the jam covered bottom half.

5/ Spread some more jam over the top, just a light covering and then arrange the pearls and crystallised rose petals over the top. Fresh rose petals can be used when roses are in bloom.

6/ Icing sugar can be sifted over the top just before serving if you wish. This cake is delicious when served with Sauternes or other dessert wines, as well as coffee and tea.

Baker's Tip:

Want a light, fluffy sponge?
Baking with margarine is one
of our best #BakingTips

Baker's Tip:

Use margarine in flavoured sponges as it doesn't overpower the other tastes
#BakingTips

Baker's Tip:

@poppyxscarlet93: Put recipes written/printed on normal paper in plastic files. It's no good to get dough all over the words. #BakingTips

Baker's Tip:

@littlemac0612: Always have ingredients measured out before you start - saves time and you don't forget anything
#BakingTips

Baker's Tip:

@Dancehall_Izzy: #BakingTips
Put your own twist on classic recipes