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Cake Recipe Book



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AMERICAN CHOCOLATE CAKE

Emma, Marketing Executive

Making time about 10 mins

Cooking time about 40 mins

275g self raising flour

3 level tablepoons cocoa

175g caster sugar

1 teaspoon bicarbonate of soda

300ml milk

150ml corn oil

3 tablespoons golden syrup

1/2 teaspoon vanilla essence

Heat the oven to 350F, 180C, gas mark 4. Grease and line the bases of two 8-inch (20cm) sandwich tins with greased greaseproof paper.

Sift the flour, salt, cocoa and sugar into a bowl and make a well in the centre.

Dissolve the bicarbonate of soda in 1 tablespoon of the milk and then pour into the flour along with the remaining milk, oil, syrup and vanilla essence and beat well to make a smooth batter.

Pour into cake tins and bake in the oven for 40 minutes, or until the cakes spring back when lightly pressed with a fingertip.

Turn out onto a wire rack and allow to cool. Decorate how you wish with chocolate icing.



CHOCOLATE FONDANT

Alix, CRM Consultant

100g dark chocolate

100g unsalted butter, plus extra for greasing

3 eggs

85g caster sugar

100g plain flour

2tbsp cocoa powder



Preheat oven to 180C

Heat the chocolate and butter together in a bowl set over a pan of gently simmering water, stirring occasionally until melted and smooth.

In a separate bowl, whisk the eggs and sugar together until pale and fluffy.

Add the melted chocolate mixture to the bowl of eggs and sugar and mix well.

Sift the flour and cocoa powder into the mixture and fold together.

Grease 4 ramekins with butter and dust with cocoa powder so that the ramekin is completely lined.

Spoon the mixture into the ramekins and smooth the tops with a wet palette knife.

Place onto a baking tray and bake in the oven for 8 minutes, or until risen but still gooey inside.

To serve, turn the fondants out onto plates, I love to serve them with either cream or vanilla ice cream.

DATE AND COCONUT TRAYBAKE

Brendan, Senior CRM Consultant

4oz butter

1 large tablespoon golden syrup

5oz chopped dates

6oz Demerara sugar

3oz desiccated coconut

4oz self raising flour

1 egg

Melt fat and syrup, allow to cool for 5 minutes and then beat in egg.

Mix dry ingredients, stir well.

Bake for 30 minutes at 160 degrees C

BAILEYS AND CHOCOLATE CHEESECAKE

Alix, CRM Consultant

100g butter

250g crushed digestive biscuits

600g cream cheese (preferably not 'light' as it doesn't set as well)

30ml Baileys Irish Cream

100g sifted icing sugar

300ml whipped double cream (stiff peaks)

100g grated chocolate

Melt the butter in a pan and add the crushed digestive biscuits. Mix well until the biscuits have absorbed all the butter.

Remove from the heat and press into the bottom of a lined 18cm/7inch springform tin. Place in the fridge and allow to set for one hour.

Meanwhile, prepare the filling. Lightly whip the cream cheese, then beat in the Baileys and icing sugar. Fold in the whipped cream and grated chocolate.

When smooth, spread evenly over the biscuit base. Refrigerate and allow to set for 2 hours.





CLASSIC SCONES

Sally, Senior Field Marketing Manager

350g self-raising flour,
plus more for dusting
¼ tsp salt
1 tsp baking powder
85g butter, cut into cubes
3 tbsp caster sugar
175ml milk
1 tsp vanilla extract
squeeze lemon juice
beaten egg, to glaze
jam and clotted cream to
serve

Heat oven to 220C/fan 200C/gas 7.

Tip 350g self-raising flour into a large bowl with ¼ tsp salt and 1 tsp baking powder, then mix.

Add 85g butter cubes, then rub in with your fingers until the mix looks like fine crumbs then stir in 3 tbsp caster sugar.

Put 175ml milk into a jug and heat in the microwave for about 30 secs until warm, but not hot.

Add 1 tsp vanilla extract and a squeeze of lemon juice, then set aside for a moment.

Put a baking sheet in the oven.

Make a well in the dry mix, then add the liquid and combine it quickly with a cutlery knife – it will seem pretty wet at first.

Scatter some flour onto the work surface and tip the dough out. Dredge the dough and your hands with a little more flour, then fold the dough over 2-3 times until it's a little smoother. Pat into a round about 4cm deep.

Take a 5cm cutter (smooth-edged cutters tend to cut more cleanly, giving a better rise) and dip it into some flour. Plunge into the dough, then repeat until you have four scones. You may need to press what's left of the dough back into a round to cut out another four.

Brush the tops with a beaten egg, then carefully place onto the hot baking tray.

Bake for 10 mins until risen and golden on the top. Eat just warm or cold on the day of baking, generously topped with jam and clotted cream.



GIANT COOKIE

Alix, CRM Consultant

200g butter at room temperature,
plus extra for the pan

250g light brown sugar

2 egg yolks

½ tsp vanilla extract

275g plain flour

1 tsp baking powder

150g chocolate chips

100g other cookie fillings, such as
pretzels, chopped nuts, pieces of
fudge or toffee, marshmallows

vanilla ice cream, to serve (option-
al)

Heat oven to 180C/160C fan/gas 4. Tip the butter and sugar into a large mixing bowl, beat until combined, then stir in the yolks and vanilla. Tip in the flour, baking powder, chocolate chips, a pinch of sea salt and any other fillings you want to add. Mix until a crumbly dough forms.

Lightly butter a 25cm ovenproof frying pan. Spoon in and flatten the cookie mixture. For a gooey dessert, bake for 20 mins, leave to rest for 5 mins, then scoop straight from the pan and serve with ice cream, if you like. For a firmer cookie you can cut, bake for 30 mins, then leave to cool completely before cutting into wedges.



EASY LEMON DRIZZLE CAKE

John, Workbooks CEO

225g/8oz unsalted butter, softened, plus extra for
greasing

225g/8oz caster sugar

4 free-range eggs

225g/8oz self-raising flour

1 unwaxed lemon, zest and juice

85g/3oz icing sugar

Preheat the oven to 180C/160C Fan/Gas 4. Grease a
900g/2lb loaf tin with a little butter and line with baking
paper.

Tip the remaining butter and caster sugar into a food
processor and blend for a few seconds. Add the eggs
one at a time, blending after each addition. Add the flour
and lemon zest and blend until smooth.

Pour the batter into the lined baking tin, flatten the top
with the back of a spoon and bake for 50–55 minutes.

Meanwhile, stir together the lemon juice and icing sugar.
When the cake has cooled a little, poke holes in the top
using a skewer, chopstick or a piece of raw spaghetti.
Drizzle over the icing, set aside for a few minutes, and
serve.



CINNAMON COFFEE RING CAKE

Dan, Workbooks Inc CEO

Note: US recipe so you need to convert measurements, if necessary, to European measures

1 cup of soft butter
2 3/4 cups of sugar
4 eggs
2 tsp of vanilla
3 cups of flour
2 tsp baking powder
1 tsp baking soda
1 tsp salt
2 cups sour cream
2 tbsp cinnamon
1/2 cup walnuts

Cream the butter with 2 cups of sugar, add eggs one at a time, beating well.

Add vanilla, mix well and combine with flour, baking powder, baking soda and salt.

Add sour cream to mixture.

Place a third of the mixture into a greased and floured ring pan (doesn't have to be a ring I guess!)

Combine the cinnamon, walnuts and remaining 3/4 cup of sugar and sprinkle a third over the layer of mixture.

Place another third of the mixture on top and sprinkle with another third of the cinnamon/nuts mix.

Repeat for a third layer.

Bake at 350F for 65-70 minutes

Cool for 10 minutes

