Cakes/Loaves

Years 3/4

Minimum bake from each child is 1

For our soccer carnival to be a success we ask everyone to donate.

With every cake/loaf donation - see attached recipes

Please make sure that there are no nuts placed in cakes/loaves

Required either on Saturday 2/4 at school between 12-1pm or on the morning of the soccer carnival

On behalf of the Soccer Carnival Committee
Tea and Coffee

Teacakes and coffee cakes are meant to be eaten when freshly made; they do not keep well. Most of them are served with butter. Tea or coffee are not necessarily ingredients in these cakes, which traditionally accompany these refreshments.

CINNAMON TEACAKE

60g butter
1 teaspoon vanilla essence
½ cup castor sugar
1 egg
1 cup self-raising flour
½ cup milk
15g butter, melted, extra
1 tablespoon castor sugar, extra
½ teaspoon ground cinnamon

Grease a deep 20cm round cake pan, line base with paper; grease paper.

Cream butter and essence in small bowl with electric mixer, gradually add sugar, then egg, beat until light and creamy. Stir in sifted flour and milk, beat lightly until smooth. Spread into prepared pan, bake in moderate oven for about 25 minutes. Stand 2 minutes before turning on to wire rack; brush with extra butter, sprinkle with combined extra sugar and cinnamon.

Keeping time: 1 day.

RIGHT: Lemon Fruit Twist.
BELOW: back: Cinnamon Teacake; centre: Walnut Cinnamon Teacake; front: Custard Teacake.
date & ginger slice

makes about 20
preparation
20 minutes 
cooking 25 minutes

- 1 1/2 cups self-raising flour
- 1 cup chopped dates
- 3/4 cup chopped walnuts
- 185g butter, melted
- 1 1/4 cups brown sugar
  - 1 egg, lightly beaten
  - 1 teaspoon ground ginger
- 1/4 cup chopped crystallised ginger
- icing sugar for dusting

1. Preheat oven to moderate, 180°C
Lightly grease a 20 x 30cm slice pan and line it with baking paper.
2. In a large bowl, combine flour, dates and walnuts. Stir in butter, sugar, egg and ginger.
3. Spoon into prepared pan, smoothing the top.
4. Bake for 20-25 minutes, until cooked when tested. Let cool in the pan. Dust with icing sugar and cut into squares.
Whole Orange Cake
with Citrus Icing
Preparation 30 mins. Cooking 50 mins.

1 medium (240g) whole orange
200g butter, melted
3 eggs, beaten lightly
1 cup (220g) caster sugar
1½ cups (225g) self-raising flour
CITRUS ICING
1 medium (140g) lemon
1 small (180g) orange
1 cup (160g) icing sugar mixture
1 teaspoon boiling water, approximately

1 Preheat the oven to moderate (180°C/160°C fan-forced). Grease a deep 20cm cake pan, line base with baking paper.
2 Wash and dry orange; cut into quarters

food processor until it becomes pulpy.
3 Transfer orange to a medium bowl, stir in butter, eggs, sugar and sifted flour until smooth. Pour mixture into prepared pan. Bake in a moderate oven for about 50 minutes or until cooked when tested. Stand for 10 minutes before turning onto a wire rack to cool.
4 CITRUS ICING: Using a zester, remove strips of rind from lemon and orange – you will need 2 teaspoons of each. Squeeze juice from fruit – you will need 2 teaspoons orange juice and 2 teaspoons lemon juice. Sift icing sugar into a bowl; stir in juices and enough water to make a smooth paste. Stir in rind
5 Pour Citrus Icing immediately over cake; stand until set.

Un-iced cake suitable to freeze.