



Cooking with Claire @TVInfants

How many ideas can we come up with?

<p>Basic Vanilla Sponge Recipe/Victoria Sponge:</p> <p>225g/8oz butter or margarine, softened at room temperature 225g/8oz caster sugar 4 medium eggs 2 tsp vanilla extract 225g/8oz self-raising flour milk, to loosen (if required).</p> <ul style="list-style-type: none"> • Preheat the oven to 180C/350F/Gas 4. In a bowl beat the butter and sugar until light and fluffy. • Beat in the eggs one at a time. • Add the vanilla extract. • Carefully sieve and fold the flour into the mix. • If it's a little thick add the milk, but this isn't always necessary. • Spoon into cupcake cases or sandwich tins and cook for 20-25 mins (for sandwich tins) 10-15 for cupcakes. <p>A classic Victoria sponge has strawberry or raspberry jam in the middle and a dusting of icing sugar – nothing more!</p>	<p>Simple Carrot Cake Recipe:</p> <p>250g Self Raising Flour 2 tsps. Ground Cinnamon 400g Caster Sugar 350 ml Vegetable oil 4 Eggs 350g grated carrots</p> <p>Frosting: 225g Soft cheese 110g softened butter 450g Icing sugar 1 Tsp Vanilla extract</p> <ul style="list-style-type: none"> • Pre heat the oven to 180 C • Grate the carrots and set aside. • In a medium bowl mix together the flour, cinnamon, sugar. • Add the oil and the eggs and mix. • Finally add the carrots. • Place in the tins, either a sandwich style, loaf or tray bake and cook for 20-25 mins. • Once cool – cover with frosting. 	<p>Banana Bread/Cake Recipe:</p> <p>10 oz Self Raising Flour $\frac{3}{4}$ tsp. salt 4oz Butter 2 Eggs 2 ripe bananas (the riper the better) 3fl oz butter milk Vanilla Extract/Essence 1 tsp. 5 oz Sugar</p> <ul style="list-style-type: none"> • Pre heat the oven to 180 C • Mash the banana in a separate bowl, add the buttermilk and vanilla – set aside. • Beat the butter and the sugar till pale and fluffy. • Beat in the eggs one at a time. • Sift in the flour and salt, mix gently. • Pour mixture into a tray bake tin, or loaf tin, use as "muffin" mix or a sandwich style cake. • Bake in an oven for 15-20 mins, longer if in a loaf tin. <p>Eat plain or ice with butter icing – custard flavour is delicious or plain vanilla – also caramel, chocolate or peanut butter.</p>
<p>Basic Chocolate Sponge Recipe:</p> <p>225g butter, softened, plus extra for greasing 225g caster sugar 4 large eggs 100g self-raising flour 1 tsp baking powder 2 tbsp. cocoa powder A little milk</p> <ul style="list-style-type: none"> • Preheat the oven to 180C/350F/Gas 4. In a bowl beat the butter and sugar until light and fluffy. • Beat in the eggs one at a time. Carefully sieve and fold the flour, baking powder and cocoa into the mix. • If it's a little thick add the milk, but this isn't always necessary. • Spoon into cupcake cases or sandwich tins and cook for 20-25 mins (for sandwich tins) 10-15 for cupcakes. 	<p>Basic Scone Recipe:</p> <p>225g/8oz self-raising flour pinch of salt 55g/2oz butter 25g/1oz caster sugar (omit if savoury) 150ml/5fl oz milk 1 free-range egg, beaten, to glaze (alternatively use a little milk)</p> <ul style="list-style-type: none"> • Heat the oven to 220C/425F/Gas 7. Lightly grease a baking sheet. • In a bowl rub the butter into the flour gently with cool hands until the mix is clear of lumps. • Add the sugar and stir until well mix. • With a knife – add a little milk at a time until the mix forms a ball. • Turn out onto a floured surface, gently roll until about 1 inch (1.5 cm) thick and cut into circles. • Place on a baking sheet and brush with beaten egg or milk. • Place in the oven for 12-15 mins. <p>Ideally served with cream jam.</p>	<p>Basic Cream Cheese Icing:</p> <p>225g Soft cheese 110g softened butter 450g Icing sugar 1 Tsp Vanilla extract</p> <ul style="list-style-type: none"> • Whisk the butter and soft cheese and vanilla until soft and fluffy – carefully sieve in the icing sugar a bit at a time fully mixing before adding more. • It will go very runny to start with – add more icing sugar. <p>Basic Butter Icing:</p> <p>140g/5oz butter, softened 280g/10oz icing sugar 1-2 tbsp. milk few drops food colouring</p> <ul style="list-style-type: none"> • Whisk the butter alone until it is slightly pale and very very soft. • Carefully sieve in the icing sugar a bit at a time fully mixing before adding more. Add colouring a little at a time to reach the desired effect.