Vegan raspberry and lemon cake



Serving size: 12

Ingredients

For the cake

275g self-raising flour
200g caster sugar
1 tsp baking powder
1 lemon - zest and juice
100ml vegetable oil
170ml cold water

For the icing

1 lemon - zest and juice
250g icing sugar
60g vegan margarine
300g raspberries

Recipe

Cake:

1. Grease and line two 20cm cake tins.
2. Heat oven to 180°C/160°C fan/gas mark 4.
3. Combine the flour, sugar, baking powder and lemon zest.
4. Add the lemon juice, vegetable oil and water, then mix.
5. Divide the batter between your sandwich tins and put in the oven.
6. Bake for approx 20 minutes or until cooked through.
7. Leave the cakes to cool before removing from the tins.

Icing

8. Beat the margarine until soft.
9. Sift in the icing sugar a bit at a time and combine with the margarine.
10. Add the lemon juice and zest - reserve a little of the zest for garnish.
11. If the mix is too firm, add some water to loosen it.
12. Spread half the icing over the top of one of your cakes.
13. Cover with half the raspberries.
14. Add your second cake on top.
15. Spread the remaining icing on top and cover with the remaining raspberries.
16. Sprinkle the remaining lemon zest and dust with icing sugar.

Happy baking

CATS PROTECTION

Scones

Jam or cream first?



Serving size: 16

Ingredients

700g self-raising flour
2 tsp baking powder
170g butter, cubed
1/2 tsp salt
6 tbsp soft brown sugar
350ml milk plus extra for glazing
Lemon juice

Recipe

1. Heat oven to 220°C/200°C fan/gas mark 7.
2. Combine the flour, baking powder and salt.
3. Add in the butter and rub together with your fingertips until the mix resembles fine breadcrumbs.
4. Add in the sugar.
5. Warm the milk in the microwave for a few seconds.
6. Make a well in the middle of your flour mix and add most of the warmed milk.
7. Combine it with a cutlery knife, adding more milk if it is too dry.
8. Once the dough has come together, turn out onto a floured surface.
9. Roll the dough until it is approx 4cm thick.
10. Use a pastry cutter and cut out your scones.
11. Re-roll the remaining dough to use it all up.

You can freeze them at this stage and cook them from frozen at a later date at 180°C/160°C fan/gas mark 4 for 25 minutes (always check they are cooked through before serving).

12. Place your scones onto a greased baking tray.
13. Brush the tops of your scones with milk.
14. Place in the oven for 10 minutes until they are risen and golden.

Happy baking

Sausage rolls

A party food classic!



Serving size: 20

Ingredients

375g ready-rolled puff pastry
400g sausage meat or your favourite sausages
1 egg, beaten
1/2 lemon, zested
1 tbsp chopped sage or thyme
1 tsp mustard powder
3 tbsp onion chutney

Recipe

1. Heat oven to 200°C/180°C fan/gas mark 6.
2. If you're using sausages, use a knife to carefully open the skins and empty out the meat into a bowl.
3. Add the lemon zest, herbs and mustard powder and mix well.
4. Lay out your puff pastry on a floured surface and cut in half lengthways.
5. Divide the sausage mix in two and spread along the length of each piece of pastry leaving a gap of 1cm from the edge.
6. Use a spoon to spread the chutney alongside the sausage mix.
7. Roll the pastry over the sausage mix and using a little water and your fingers, pinch the edges together to seal.
8. Use a sharp knife to cut your rolls into approx 10 pieces each, around one inch long.

If you want to, you can freeze your rolls at this point and cook them from frozen at a later date for 30-35 minutes (always make sure your rolls are piping hot throughout before serving).

9. Place your rolls onto a greased baking sheet and brush with the beaten egg.
10. Place in the oven for 25-35 minutes until crisp and golden.

Happy baking

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