

# BAKE A DIFFERENCE

with our volunteer, Jess's recipe!

Miscarriage Association volunteer, Jess, has contributed her recipe for **Salted Caramel Poke Cake**:



## INGREDIENTS

### FOR THE CAKE

110g unsalted butter, softened at room temperature  
225g caster sugar  
150g firm dark brown sugar  
3 eggs  
1 tsp vanilla extract  
240g plain flour  
1 tsp baking powder  
240ml milk

### FOR THE SALTED CARAMEL SAUCE

200g granulated sugar  
90g butter, cubed & softened at room temperature  
120ml double cream, at room temperature  
1 tbsp sea salt flakes, crushed

### FOR CREAM CHEESE ICING

75g butter  
250g icing sugar  
225g cream cheese

## METHOD

1. Heat the oven to 180C/160 fan/gas mark 4 and line 2 x 20cm sandwich cake tins. In a bowl or freestanding mixer, cream the butter and both sugars until light and fluffy. Add the eggs, one at a time, beating until the whole mixture is really aerated (if your mixture looks like it might be splitting, add a little flour). Add the vanilla, then mix in the flour and baking powder, alternating with the milk. Divide the mixture between the tins and cook for 25-30 minutes or until the top and edges are golden brown and a skewer comes out clean. Leave to cool in tins for 10 minutes before flipping onto a wire cooling rack and peeling off the baking parchment.
2. Make the salted caramel sauce by heating the sugar in a medium saucepan over a low to medium heat. Resist the temptation to stir. Instead, when it starts to melt, gently swirl the pan. Cook until amber in colour – this will take 5-6 mins. Remove from the heat and add the butter. The mixture will bubble up, but let it melt completely before stirring. Slowly pour in the cream and add the sea salt, put back on a gentle heat and warm until it's a smooth sauce. Pour into a jug and leave to cool to room temperature.
3. Make the cream cheese caramel icing: cream the butter with a freestanding mixer or in a bowl until light and creamy, slowly adding in half of the sifted icing sugar in parts until fully incorporated and fluffy. Add the cream cheese, 100g of the salted caramel sauce and the remaining icing sugar, then whisk until pale and smooth. Keep in the fridge until needed.
4. Once the cakes are cooled, move them to a flat surface and use a large skewer or thick straw to poke holes across the top of the cakes, being careful not to poke all the way through! Drizzle most of the remaining caramel sauce (reserving some for decoration) into the holes in the cake layers, topping up as they sink in, then spread any overspill across the cake layer. Leave to cool completely.
5. To assemble, carefully place one layer onto a serving plate and cover with half of the cream cheese frosting. Repeat with the next layer, then use the remaining caramel to create a marbled pattern on top of the cake.



# BAKE A DIFFERENCE

with Stephanie's recipe, passed down from her Mum, Christine



Miscarriage Association volunteer, Stephanie, has contributed her Mum's recipe for **chocolate orange cakes**:

## INGREDIENTS

### FOR THE CAKE

4oz margarine  
2oz sugar  
4oz self-raising flour  
3oz rolled oats  
2 rounded tablespoons cocoa  
pinch of salt

### FOR THE TOPPING

4oz icing sugar  
2 rounded teaspoons cocoa  
3 dessertspoons orange squash

## METHOD

1. Preheat the oven to 180/350F/Gas mark 4
2. Melt the margarine
3. Add the rest of the ingredients
4. Put mixture in to a 7 inch square cake tin
5. Cook for 25 minutes
6. Mix the topping and spread on top of the cake



# BAKE A DIFFERENCE

with our volunteer, Prem's recipe!



Here's M.A. volunteer Prem's recipe for **Rasmalai Cupcakes infused with Sweet Saffron Milk:**

## INGREDIENTS

### CUPCAKE MIX

250g Self Raising Flour  
250g Caster Sugar  
250g Stork  
4 medium eggs  
1 teaspoon ground cardamon  
2 tablespoons of milk

### SAFFRON MILK

25 mini cupcake pipette's  
1 cup of milk  
1 tbsp of demerera sugar  
1 pinch of saffron

### TOPPING

Buttercream - Betty Crocker Cream  
Cheese style icing  
Half a cup of roughly chopped pistachios  
Dried rose petals for decor

## METHOD

Makes 25 cupcakes

1. Heat oven to 180C/160C fan/gas 4 and line a 12-hole muffin tin with paper cases.
2. Cream the butter and sugar together in a bowl until pale. Beat the eggs in a separate bowl and mix into the butter mixture along with the ground cardamon.
3. Fold in the flour, adding a little milk until the mixture is of a dropping consistency. Spoon the mixture into the paper cases until they are three quarters full.
4. Pour the cup of milk in a saucepan with the sugar and saffron and bring to a boil and let it cool on the side.
5. Bake in the oven for 10-15 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 5-10 minutes. Then place on a wire rack.
6. Spoon the buttercream into a piping bag and add a nozzle of your choice. Pipe in a swirl motion.
7. Top with the pistachio's and dried rose petals
8. Take a mini cupcake pipette and infuse it with the cool saffron milk and insert into iced cupcake and the enjoy!



# BAKE A DIFFERENCE

with Elizabeth's recipe, passed down from her Mum



Here's M.A. volunteer Elizabeth recipe for **ginger cake**, passed down by her Mum:

## INGREDIENTS

### FOR THE CAKE

8oz self-raising flour  
1 ½ tsp ground ginger  
½ teaspoon mixed spice  
4oz soft brown sugar  
4oz margarine  
4oz golden syrup  
4oz treacle  
1 large egg  
1/4 pint of milk

### OPTIONAL TOPPING

Lemon icing

## METHOD

1. Preheat the oven to 170C
2. Gently heat margarine, sugar, syrup and treacle in a pan, stirring every now and then, until melted.
3. Meanwhile, sift flour, ginger and mixed spice into a large bowl.
4. Add the liquid mixture to the dry ingredients and whisk well. A hand whisk is fine. Whisk the egg with the milk, then add both into the cake mixture and whisk some more until smooth.
5. Pour the mixture into the lined cake tin, and bake for approximately 30 minutes. Turn out onto a cooling rack and then cut into squares.



# BAKE A DIFFERENCE

with actress Paula Lane's **chocolate and banana cupcakes!**

Emmerdale and Call the Midwife star Paula has shared her favourite recipe. She loves these cupcakes as they are so easy to make, and super delicious:

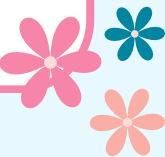


## INGREDIENTS

100g softened butter  
1 eggs  
175g caster sugar  
225g self raising flour  
1 tsp of baking powder  
3 tbsp of milk  
2 very ripe bananas, mashed  
50g chocolate chips

## METHOD (makes 12 cupcakes)

1. Preheat the oven to 180C/160C fan/Gas mark 4
2. Line a 12 hole muffin tin with paper cases
3. Measure out the butter, eggs, caster sugar, flour, baking powder, milk and bananas into a bowl.
4. Mix until smooth, and then add choc chips
5. Spoon the mixture into cases and bake for 25 minutes
6. Remove the cases from the tin and let them cool
7. Enjoy for afternoon tea, breakfast and for a special treat.





# BAKE A DIFFERENCE

with blogger Neha Gandesha's Jaffa pancakes!

Neha has given us her recipe for **Jaffa pancakes**, a fun twist on a classic!



## INGREDIENTS

Pancakes (ready made or homemade)

Dark Chocolate

Tsp of marmalade per pancake

## METHOD

1. Start by melting your chocolate. I do mine in the microwave.
  2. Take your pancakes (put them on some baking paper) and add a teaspoon of marmalade to the centre. Press down slightly.
  3. Pour over the hot chocolate sauce so the whole pancake is covered.
  4. Now place in the fridge for 2 hours.
  5. Enjoy!
- Note: You can swap the filling for jam, Biscoff, peanut butter, sliced bananas... anything!

