

# Favourite Cakes and desserts



RECIPES BY  
**Foodleclub.com**

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## No bake Baileys chocolate truffles

Baileys chocolate truffles make the perfect after-dinner treat. There's no baking involved - just mix, roll and coat and you have the perfect ending to a festive dinner party. Or why not whip up a batch and package in a pretty box for a homemade gift with a difference.



Prep time: 30 minutes

Chill in refrigerator: 30 minutes

Makes 60 truffles



Equipment	Ingredients
Mixing bowl	400 g biscuits Nice / Biscoff / Graham Crackers / Tennis
Paper Cases	1 can (13oz / 375g) condensed milk
Small bowls	1/3 cup (50g) cocoa powder
	4 tablespoons Baileys original cream liqueur See notes
	1/2 cup coconut for coating the truffles
	1/2 cup chocolate sprinkles for coating the truffles

## Instructions

1. Place the biscuits into a large ziploc bag and crush into crumbs with a rolling pin. Alternatively whizz the biscuits around in a food processor until they form crumbs.
2. Transfer the crumbs to a mixing bowl.
3. Add the condensed milk, cocoa powder and Baileys to the crumbs. See recipe notes.
4. Mix thoroughly with your hands to combine.
5. Chill for 30 minutes in the refrigerator.
6. Remove from the refrigerator and form into glass-marble sized balls.
7. Roll each ball into coconut or chocolate sprinkles and place in paper cases.
8. Chill, covered, in the refrigerator until ready to serve.

## Recipe notes

If you are making half of these truffles for children, replace the Baileys with an equivalent amount of double cream.



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## Easy Custard Slices with Puff Pastry

These easy custard slices are made from crispy puff pastry and filled with creme patissiere. I have been told that I should really call them 'Angel Slices' because they taste so divine!



Prep 30 minutes

Chilling time for custard 30 minutes

Cook time - 20 minutes

Makes 21 slices

Equipment	Ingredients
Baking sheet	14 oz (395g) frozen puff pastry defrosted
Baking parchment	4 large egg yolks
Saucepan	6 tablespoons (75g) sugar
Spatula	1½ cups milk
Mixing bowl	1½ tablespoons (15g) plain flour
Whisk	1½ tablespoons (12g) cornflour (cornstarch)
Sharp knife	1 teaspoon vanilla extract
	¾ cup double or whipping cream

## Instructions

### Creme patisserie

- Beat the egg yolks until they are light and fluffy.
- Stir in the flour and cornflour. The mixture will be quite thick.
- Heat the milk, sugar and vanilla in a saucepan until it just comes to the boil.
- Pour approximately ¼ of the hot milk into the egg and flour mixture and whisk well to remove any lumps, then pour the milk and egg back into the rest of the hot milk in the saucepan.

- Whisk continuously over a low heat until the mixture thickens, then remove from the heat and set aside to cool.
- Whisk the cream until stiff peaks form, then mix it through the cooled custard.
- Leave in the refrigerator until you are ready to use it.

### Pastry

- Pre-heat oven to 200°C/400°F
- Unroll the pastry and cut into 21 evenly-sized rectangles (7 columns and 3 rows).
- Now take each rectangle and gently press all around the edges with your fingers.
- Arrange the rectangles on a baking tray lined with baking parchment.
- Place the baking tray in the pre-heated oven and bake for 20 to 25 minutes until the pastry is well risen and golden brown.
- Remove from the oven and allow to cool.

### Assembly

- Slice the cooled pastry rectangles lengthwise in half.
- Spoon a generous amount of custard onto the bottom half and gently cover with the top half of the pastry.
- Sprinkle with icing sugar (confectioner's sugar)
- Store covered in the refrigerator and eat within 4 days.



### Recipe notes

- To speed up the process of making these custard slices, make the custard first. Then you can bake the pastry while you wait for the custard to cool.
- To prevent a skin forming on the custard as it cools, cover with a piece of cling film or plastic wrap. Alternatively, sprinkle with a little sugar.
- If you have a slab of puff pastry rather than a roll, you should roll it out to a rectangle approximately 14" x 10" (26cm x 36cm) and about one-quarter of an inch thick.
- Keep your eye on the pastry - all ovens are different and it may be ready after 20 minutes. Do not let the pastry become too brown.
- It is not necessary to egg-wash the pastry as you will be covering it with a dusting of icing sugar (or confectioner's sugar).
- If you prefer, make a smooth, slightly runny paste with approximately 1/4 cup of icing sugar and water and use this to glaze the top of the custard slices instead of dusting with icing sugar.
- These custard slices will stay fresh in the refrigerator for up to 4 days.



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# Classic no-bake Strawberry Cheesecake

With the smoothest and creamiest of fillings and a topping made with fresh strawberries oozing in a syrupy glaze, this classic no-bake strawberry cheesecake makes the perfect summer dessert.



Prep - 20 minutes

Chilling time - 4 hours

Cooking time - 10 minutes

Makes 1 x 8" cheesecake

## Classic no-bake Strawberry Cheesecake

Equipment	Ingredients
8" springform pan	<b>Crust</b>
Mixing bowl	8 oz (225g) Nice biscuits or Graham crackers, or Tennis biscuits
Electric hand mixer or balloon whisk	3½ oz (100g) butter melted
	<b>Cream cheese filling</b>
	8 oz (225g) cream cheese at room temperature
	1¼ cups (284ml) double cream
	½ cup (60g) icing sugar or confectioner's sugar
	1 teaspoon vanilla essence
	<b>Strawberry topping</b>
	10 oz (300g) fresh strawberries
	¼ cup (50g) white sugar
	1 teaspoon lemon juice
	1 teaspoon vanilla essence
	2 tablespoons water
	1 teaspoon cornflour / cornstarch mixed with 1 tablespoon water for thickening



## Instructions

### Crust

- Blitz the biscuits in a food processor, or if you don't have one, put the biscuits in a plastic bag and pound them with a rolling pin until they turn into crumbs.
- Melt the butter (in the microwave or on the stove) and pour into the crushed biscuit mixture.
- Mix until well combined.
- Line an 8" spring-form baking pan with greaseproof paper or baking parchment and rub the sides of the pan with a little butter or margarine.
- Press the crumbs firmly onto the base and up the sides of the greased pan.

### Cream cheese filling

- Using an electric hand mixer or a balloon whisk, whip the cream in a bowl until thick peaks form.
- In another bowl, whisk the cream cheese to soften it and then transfer the cheese into the bowl with the cream.
- Add the icing sugar and vanilla essence and mix well to combine.
- Pour the filling into the prepared biscuit crust and then place the pan into the fridge and leave for at least 4 hours, or preferably overnight, to firm up.

### Strawberry topping

- Cut 12 to 15 strawberries in half and set them aside. Chop the remainder of the strawberries into smallish chunks.
- Place the chopped strawberries, sugar, vanilla essence and 2 tablespoons of water in a small saucepan and bring to a boil. Turn down the heat and simmer for 10 minutes, stirring occasionally.
- Mix the cornflour with a little water and stir into the strawberries. Simmer for another minute or two until the syrup thickens. The syrup will be ready when it leaves a trail as you draw a spoon through it.
- Once the syrup is thick enough, remove it from the heat and stir through the halved strawberries. Don't cook these - the heat from the syrup will soften them ever so slightly, but we don't want them to turn mushy.
- Allow to cool and then pour the strawberries over the cheesecake. Use a fork to turn the halved strawberries upside down.
- Refrigerate until ready to eat.

### Recipe notes

- **You don't have to use a springform pan.** This cheesecake is not baked in the oven so you can use your favourite pie dish to make this cheesecake. I used a springform pan because I wanted to remove the cheesecake from the pan for the photographs. You can assemble this cheesecake directly in the serving dish.
- This cheesecake is not suitable for freezing, but you can assemble it up to three days in advance and store it covered in the refrigerator.



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# Upside-down Cherry Cake

Juicy fresh cherries on top of a cake batter made with fresh cream are the stars of the show in this luscious upside down cherry cake. Serve it plain, or add a spoonful of whipped cream for extra indulgence!



Prep - 15 minutes

Cooking time - 25 minutes

Makes 1 x 10" cake



Equipment	Ingredients
Small mixing bowl	½ lb (225g) fresh cherries weight after stones removed
Large mixing bowl	1 cup (140g) self-raising flour
10" loose-bottomed round flan dish	¾ cup (150g) sugar
Balloon whisk or electric hand mixer	¾ cup milk
	1 large egg
	½ cup (120ml) double cream
	½ teaspoon salt

## Instructions

- Wash the cherries, remove the stones and discard along with the stalks.
- Pour the cream into a small mixing bowl and whisk until the cream forms stiff peaks.
- Place the rest of the ingredients (except the cherries) into a larger mixing bowl and whisk until well combined.
- Fold in the cream.
- Grease the loose-bottomed flan dish with butter, or brush with sunflower oil.
- Arrange the cherries, cut side down, on the bottom of the flan dish.

- Pour over the batter.
- Bake in a pre-heated oven for 25 minutes until golden brown and a toothpick inserted into the cake comes out cleanly.
- Allow to cool slightly then invert onto a large plate and remove the flan dish. See notes.
- Leave to cool completely and serve slices either plain or topped with whipped cream.

### Recipe notes

- **To make self-raising flour** - add one teaspoon of baking powder to each cup of flour.
- **To remove the cherry stones** - either use a cherry-stoner or cut each cherry in half and then prise the stone out with the tip of the knife.
- **To remove the baked pie from the pie dish -**
  - Place a large dinner plate over the cake and holding one hand over the plate, carefully turn the dish and plate upside down.
  - Remove the flan dish and you will be left with the loose bottom of the flan dish on top of the cake.
  - I used a flat palette knife to gently lift the bottom of the flan dish off the cake, taking care not to disturb the cherries.



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## Coffee and walnut layer cake with coffee buttercream frosting

A slice of classic coffee and walnut layer cake covered with a layer of creamy buttercream frosting is the perfect tea-time treat. This easy recipe was passed down to me by my Granny, and I'm sharing it today so you can try it too.



Prep - 25 minutes

Bake - 25 minutes

Makes - 1 x 8" round layer cake



Equipment	Ingredients
2 x 8" round cake tins	<b>For the cake</b>
Mixing bowl	7 oz (200g) butter room temperature
Electric hand mixer	½ cup (100g) brown sugar (or 8 tablespoons)
Wooden spoon	4 medium eggs
Baking parchment	1½ cups (200g) self-raising flour
	1 teaspoon baking powder
	½ teaspoon salt
	¾ cups (100g) chopped walnuts
	2 tablespoons instant coffee granules dissolved in 4 tablespoons boiling water
	<b>For the frosting</b>
	2½ cups (300g) icing sugar (powdered sugar)
	¾ cup (150g) butter room temperature
	2 teaspoons instant coffee granules dissolved in 1 tablespoon boiling water
	½ cup (40g) chopped walnuts
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## Instructions

### Coffee and walnut cake

- Preheat oven to 180°C / 360°F
- Dissolve the coffee granules in 1/4 cup of boiling water and set aside to cool.
- Chop the walnuts into small pieces. If you want to decorate the cake with whole walnut halves, remove about 16 halves and set them aside. If you want to decorate the cake with chopped walnuts, chop them all, then remove about 1/2 a cup of walnuts and set them aside.
- Measure the sugar and butter into a mixing bowl and mix either with an electric hand mixer or with a wooden spoon until thoroughly combined.
- Next, add the eggs one by one, beating well after each addition. The mixture will look as though it has curdled but don't worry, this is perfectly normal and will right itself once the flour has been added.
- Add the flour, salt, baking powder and cooled coffee mixture and mix until there are no streaks of flour left.
- Finally, stir in 3/4 cups chopped walnuts.
- Brush 2 x 8" (20cm) cake pans with sunflower oil.
- Line the base of each pan with baking parchment.
- Divide the cake mixture evenly between the two cake pans.

- Bake in the preheated oven for 20 - 25 minutes until the cakes are golden brown and firm to the touch. A toothpick or wooden skewer inserted into the cakes should come out cleanly.
- Remove from the oven and allow to cool completely before covering with the coffee buttercream.

### Coffee buttercream

- Dissolve the coffee granules in 1 tablespoon of boiling water and allow it to cool.
- Measure the icing sugar and butter into a bowl. Mix the butter and icing sugar until it all comes together in a thick ball and all the icing sugar has been incorporated.
- Now add the dissolved coffee granules and mix through.
- Use half of the mixture to sandwich the two layers of cake together. Then spread the remaining buttercream over the top and sprinkle with the chopped walnuts.

### Recipe notes

- Do not open the oven door for the first 20 minutes or you stand the chance of the cake sinking in the middle.
- When sandwiching the cakes together, turn one cake upside down and use and use as the bottom layer. This way you will have a nice flat surface to spread the buttercream on to.

## Coffee and walnut layer cake with coffee buttercream frosting

- You can also bake this cake as a tray bake in a 9" x 13" cake pan.
- To freeze the (unfrosted) cake, wrap each of the layers in a sheet of greaseproof or baking paper and then cover with plastic wrap or place them in a large plastic freezer bag. Freeze for up to 6 months. Allow the cakes to defrost on the counter top and then cover with coffee buttercream frosting.





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## Easy pecan nut pie

Tender pecan nuts and a nutty, buttery, golden syrup flavoured filling, all encased in a crispy flaky pastry case, make this one of the best pecan nut pies I have ever tasted. Try it for yourself - it's so easy to make.



Prep - 20 minutes

Rest the pastry in the fridge - 30 minutes

Bake - 30 minutes

Makes - 1 x 9" pie

Equipment	Ingredients
Mixing bowl	<b>Pastry</b>
9" pie dish	2 cups (280g) all-purpose flour (or cake flour)
Spatula	½ teaspoon salt optional
Hand mixer or wooden spoon	4 oz (125g) butter
	2 large egg yolks
	4 to 5 tablespoons ice cold water
	<b>Pecan Nut filling</b>
	8 oz (225g) pecan nuts (half chopped and half left whole)
	½ cup (100g) demerara sugar (or muscovado sugar or dark brown sugar)
	1 teaspoon plain flour
	2 oz (60g) butter
	3 medium eggs
	3 oz (90g) golden syrup
	1 teaspoon vanilla essence
	2oz (60ml) single cream
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## Instructions

### Make the pastry

- Measure the flour into a mixing bowl and add the salt. Then cut the butter into cubes and add to the flour.
- Using your fingertips, rub the butter into the flour until all the flour has been coated with butter and the mixture resembles fine breadcrumbs.
- Add the egg yolks and water. Use a flat knife to cut the eggs and water through the flour mixture until it starts to come together. See notes
- Now use your hands to gently press the pastry together into a flat disk. Do not knead. Use just enough pressure to make the dough come together.
- Place the pastry into a plastic bag, or cover with clingfilm, and place in the refrigerator to rest for at least half an hour, while you prepare the filling.

### Make the pecan pie filling

- Chop half the pecan nuts into small pieces and leave the remaining nuts whole.
- Cut the butter into cubes and allow to come to room temperature.
- Place the brown sugar, flour and cubed butter in a mixing bowl and beat with a wooden spoon (or an electric hand mixer) until smooth and creamy.

- Break the eggs into the mixture, one at a time, and blend well after each addition. The mixture will look as though it has curdled, but don't worry - it is supposed to look like that.
- Mix in the golden syrup, cream and vanilla essence, then stir in the pecan nuts. You should have a runny mixture.

### Assemble and bake

- Pre-heat the oven to (180°C / 360°F)
- Grease a 9" pie dish with a little extra butter, taking care to cover both the base and the sides.
- Roll out the pastry to approximately 1/8" thickness, and use it to line the greased pie dish.
- Pour the filling into the prepared pastry case and arrange the remaining whole pecan nuts on top.
- Place the pie dish in the pre-heated oven and bake for 30 minutes.
- Allow the pie to cool completely then cut into slices and serve, topped with ice cream or whipped cream.

## Recipe notes

### Tips for making pastry

- Handle the pastry as little as possible, and don't over-work it, to ensure a nice light, crisp, flaky pastry.

- Make sure that all your ingredients are as cold as possible. Take the butter and eggs directly out of the fridge, and use ice cold water for mixing.
- Use plain all-purpose flour and don't add baking powder. You don't want the pastry to swell up during baking.

### Tips for making the pecan pie

- Allow the butter to come to room temperature. This will make it easier to cream the butter with the sugar.
- If the pastry starts to brown too quickly when the pie is baking, cover with a sheet of aluminium foil (tin foil).
- Allow the pie to cool completely before slicing, to give the filling time to set.





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## Key lime pie with creamy meringue topping

A tangy lime filling in a crunchy, buttery cookie-crumb crust topped with a mound of creamy toasted meringue. All you need are a few simple ingredients and 40 minutes of your time, and you can be tucking into this Key Lime Pie tonight.



Prep - 15 minutes

Cook time - 25 minutes

Makes - 1 x 7" pie

Equipment	Ingredients
7" loose-bottomed pie or flan dish	9 oz (250g) Nice biscuits (or Graham crackers / Tennis biscuits)
Mixing bowl	3 oz (85g) butter melted
Whisk	¼ cup freshly squeezed lime juice 3 to 4 limes
Rolling pin or food processor	1 tablespoon lime zest
Rolling pin or food processor	3 large eggs separated
Rolling pin or food processor	14 oz (397g) can condensed milk
Rolling pin or food processor	3 tablespoons sugar
Rolling pin or food processor	¼ teaspoon cream of tartar

## Instructions

### Make the pie crust

- Preheat the oven to 175°C/350°F
- Crush the biscuits into fine crumbs.
- Melt the butter in the microwave or in a saucepan on the stove and then pour into the biscuit crumbs and mix well to combine.
- Press the crumbs into the pie dish covering the base and sides evenly.
- Place the pie dish in the oven and bake for 10 minutes.
- Remove from the oven and allow to cool.

### Make the filling

- Wash the limes and remove about 1 tablespoon of zest.
- Cut the limes in half and squeeze out ¼ cup of juice,
- Beat the egg yolks and condensed milk together until combined then mix in the juice and zest from the limes.
- Pour the filling into the cooled pie crust then return to the oven and bake for a further 10 minutes.
- Remove from the oven and allow to cool.

### Make the meringue

- Whisk the egg whites with ½ teaspoon of cream of tartar until they start to thicken, then add the sugar.
- Continue whisking until the sugar is completely dissolved and the egg whites are thick and glossy.
- Spread the meringue on top of the cooled pie, taking care to cover the pie completely.
- Return the pie to the oven for the final time and bake for approximately 5 minutes until the meringue starts to brown.
- Remove from the oven and allow to cool. Store in the refrigerator and serve chilled.

## Recipe notes

- To crush the biscuits, place them in a plastic bag and hit them with a rolling pin. Alternatively, blitz them in a food processor. Get the crumbs as fine as possible.
- If you are using Graham crackers you may want to sweeten them by mixing 2 tablespoons of sugar into the crushed cookie crumbs.
- You may find that a small flat-bottomed bowl or dish will help to compact the crumbs evenly.
- To zest the limes, use the smallest holes on a cheese grater or use a lemon zester. Take care to only zest the coloured part of the skin - the underneath white layer will be bitter.
- The actual number of limes you will need depends on how much juice they contain. To get the maximum amount of juice from a lime, roll it on the counter-top or put it in the microwave on full power for 10 seconds.
- It may look as though the mixture has curdled when you add the lime juice, but just keep mixing until the mixture is thick and glossy.
- Make sure your bowl and whisk are completely clean and grease-free when whisking the egg whites. If not, there is a chance that the egg whites will not stiffen. The egg whites will be stiff enough when you can hold the bowl upside down without the egg whites falling out.
- When browning the meringue, keep your eye on it. It can turn from golden brown to burned in the blink of an eye.





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## Easy coconut macaroons with chocolate topping

Sweet and chewy on the inside, crispy on the outside and topped with chocolate - I think you will love these coconut macaroons.



Prep - 15 minutes

Cook time - 30 minutes

Makes - 8 macaroons

Equipment	Ingredients
Mixing bowl	½ cup (100g) white sugar
Spatula	2 cups (150g) desiccated coconut
Egg separator	2 large egg whites
Baking sheet	½ cup (75g) chocolate chips or baking chocolate
Baking parchment	

## Instructions

- Pre-heat oven to 180°C / 350°F
- Separate the eggs. Place the egg whites in a mixing bowl. Save the egg yolks for making mayonnaise or to enrich a pasta sauce.
- Add the sugar and the coconut to the egg whites
- Mix well with a spatula or a spoon to combine, then use your hands to squeeze the mixture together.
- Using wet hands, divide the mixture into 8 and then form each piece into a pyramid or cone shape and place on a baking parchment-lined baking sheet.
- Place the baking tray in a preheated oven and bake for 25 to 30 minutes until golden brown.
- Remove from the oven and allow to cool.

- Melt the chocolate in the microwave, or in a bowl placed over a pan of simmering water. Do not allow any water to get into the chocolate.
- Dip the tips of the macaroons in melted chocolate and leave until the chocolate has hardened.

### Recipe notes

- **Do not throw away the egg yolks** - use them to make homemade mayonnaise, or add them to a pasta sauce.
- **To prevent the coconut sticking**, wet your hands before shaping the macaroons.



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## Fresh pear cream slice

This scrumptious pear cream slice cake is made with fresh pears and cream. It is quick enough to mix together for an easy family cake, and yet it is elegant enough to serve for an afternoon tea with friends.



Prep - 15 minutes

Cook time - 25 minutes

Makes - 1 x 8" x 8" square flan

Equipment	Ingredient
8" x 8" square baking pan	3 medium-sized fresh pears
Large mixing bowl	1 cup (140g) self-raising flour
Small mixing bowl	1 cup (200g) granulated sugar
Balloon whisk	3/4 cup (180ml) milk
Sharp Knife	1 large egg
Cutting board	1/2 cup (120ml) double cream or whipping cream
Spatula	1/2 teaspoon salt

## Instructions

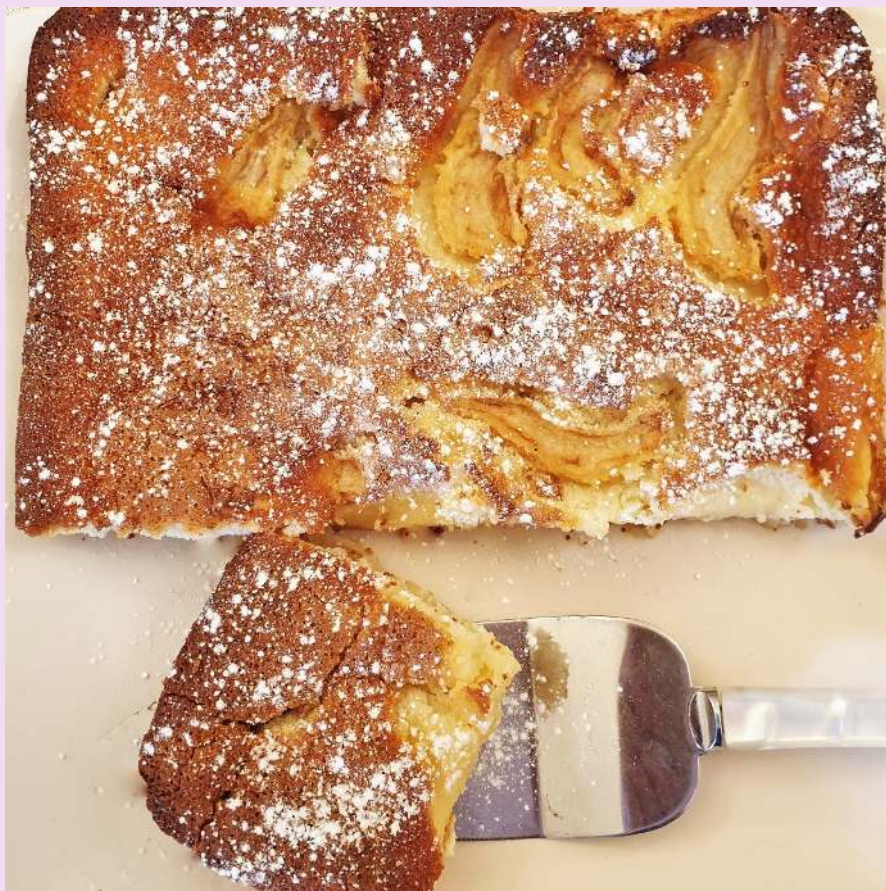
- Pre-heat the oven to 180°C/360°F
- Peel the pears and remove the core. Cut the pears into 1/4" slices.
- Measure the cream into a small mixing bowl and whisk until thick peaks form. Set aside.
- Measure the remainder of the ingredients into a large mixing bowl and whisk with a balloon whisk until there are no lumps. The consistency should be that of a thick pouring batter
- Add the whipped cream and continue mixing until thoroughly combined.
- Pour the batter into a well-greased 8" x 8" baking dish (or 9" diameter round springform pan).



- Arrange the pears on top of the batter, place the baking dish in the pre-heated oven and bake for 25 minutes until golden on top and a toothpick inserted into the cake comes out cleanly. If the cake is not quite set (ie there is still batter on the toothpick) leave it in the oven for another minute or two.
- Remove from the oven and allow to cool, then sprinkle with icing sugar (confectioner's sugar), cut into slices and serve.

### Recipe notes

- If you don't have self-raising flour you can use plain or all purpose flour and add one teaspoon of baking powder per cup of flour.



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# Easy pineapple coconut cake

The texture of this tropical pineapple coconut cake is amazing. The crushed pineapple makes it super moist, while the coconut combines with the cake batter to form a soft spongy crumb. And best of all, you don't need to be too precise with the measurements. This is an easy no-fail recipe that delivers perfect results time after time.



Prep - 20 minutes

Cook time - 35 minutes

Makes - 1 x 9" round cake

Equipment	Ingredients
Food processor	435 g canned pineapple chunks in own juice (15 ounces)
Mixing bowl	125 g butter (½ cup)
Measuring jug	190 g sugar (1 cup)
Whisk	2 large eggs separated
Spatula	50 g desiccated coconut (½ cup)
9" springform cake tin	280 g plain / all purpose / cake flour (2 cups)
Microwave safe bowl	2 teaspoons baking powder
	60 g icing sugar / powdered sugar / confectioner's sugar (½ cup)

## • Instructions

### Prepare the pineapple

- Place pineapple and remaining juice in a blender or food processor and blitz until pulpy or crushed.
- Drain  $\frac{3}{4}$  pineapple juice from the can and reserve
- Remove one cup of crushed pineapple (this will be used for the cake) and place the remaining crushed pineapple into the reserved juice (this will be used for the cake topping).

### Mix the cake batter

- Grease a 9" round springform cake pan and line the bottom with baking parchment.
- Preheat the oven to 180°F/375°C
- Beat the sugar and butter together in a mixing bowl until light and creamy
- Add the egg yolks and beat in until thoroughly mixed
- Mix in the cup of crushed pineapple
- Add the coconut, then sift in the flour and baking powder and mix well until combined.
- Beat the egg whites until soft peaks are formed.
- Cut the beated egg white through the cake batter  $\frac{1}{3}$  at a time until just incorporated.
- Pour the mixture into the prepared cake tin
- Place the cake tin in the oven and bake for 35 minutes until the top of the cake is browned and firm to the touch, or until a wooden skewer inserted into the cake comes out cleanly.
- Remove from the oven.

### Make the glaze

- Place the reserved pineapple juice and the remaining crushed pineapple into a microwave-safe bowl and add the icing sugar.
- Mix well to remove any lumps of sugar



- Microwave on high power for 3 minutes (I have a 900 watt microwave - adjust the timing slightly to accommodate different wattage)
- Pour over the cake while still hot and still in the cake pan.
- Allow the cake to cool and then remove from the cake pan.
- Dust with icing sugar if preferred.

### Recipe notes

For the pineapple, you should use pineapple chunks canned in their own juice.

You could also substitute the plain flour with self-raising flour and leave out the baking powder.





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## German Bee Sting Cake with a creamy creme patissiere filling

This recipe for German bee sting cake (bienenstich) has it all. Crunchy honey and almond topping, with a deliciously creamy creme patissiere filling, sandwiched between layers of soft spongy yeast cake. And best of all, it's so easy to make.



Prep - 30 minutes

Rising time - 3 hours

Cook time - 25 minutes

Makes - 1 x 9" cake

## German Bee Sting Cake with a creamy creme patissiere filling

Equipment	Ingredients
Stand mixer OR	<b>Cake Batter</b>
Mixing bowl/wooden spoon	2 cups (280g) plain all purpose flour
Small saucepan x 2	1½ teaspoons (7g) instant yeast
Small mixing bowl	¼ cup (50g) sugar
Whisk	2 oz (60g) butter
	2 large eggs
	¾ cup (180ml) milk
	<b>Creme Patissiere</b>
	3 large egg yolks
	6 tablespoons (65g) sugar
	1½ tablespoons (15g) flour
	1½ tablespoons (12g) cornflour / cornstarch
	1 cup (250ml) milk
	1 teaspoon vanilla extract
	½ cup double cream / whipping cream
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Equipment	Ingredients
	<b>Honey Almond Topping</b>
	4 tablespoons (2oz / 60g) butter
	¼ cup granulated white sugar
	2 tablespoons honey
	¼ cup double cream / whipping cream
	1 cup flaked almonds

## Instructions

### Topping

- Place all the ingredients for the topping, with the exception of the almonds, in a small saucepan and stir over a low heat until the butter has melted.
- Increase the heat and bring to the boil. Continue stirring as the mixture boils for about 3 minutes. See note 1.
- Remove from the heat and stir in the almonds.
- Set aside to cool while you make the cake batter.

## Cake Batter

- Measure all of the ingredients into the bowl of a stand mixer, then blend for about 5 minutes, using the paddle attachment, until all the ingredients are well incorporated. The mixture will have the consistency of a very thick batter. See note 2.
- Cover the bowl with clingfilm/plastic wrap and a clean towel and leave in a warm place for at least 2 hours to rise. See note 3.
- Once the batter has risen pour it into a greased 9" springform baking tin. Even the batter out as much as possible. See note 4. Leave to rise for a second time for about an hour.
- After an hour, switch the oven on to 180°C/350°F to pre-heat
- Carefully spoon the topping over the risen cake batter - see Note 5.
- Bake in the centre of the pre-heated oven for 25 minutes until a toothpick inserted into the cake comes out cleanly
- Remove from the oven and set aside to cool.

## Creme Patissiere

- Beat the egg yolks until they are light and fluffy.
- Stir in the flour and cornflour. The mixture will be quite thick.
- Heat the milk, sugar and vanilla essence in a saucepan until it just comes to the boil.

- Pour half of the hot milk into the egg and flour mixture and whisk well to remove any lumps, then pour the milk and egg back into the rest of the hot milk in the saucepan.
- Whisk continuously over a low heat until the mixture thickens, then remove from the heat and set aside to cool.
- Whisk the cream until soft peaks form, then mix it through the cooled custard.

### Cake Assembly

- Remove the cooled cake from the springform pan and carefully cut it in half through the centre with a serrated knife.
- Spread the bottom half of the cake with the creme patissiere, then carefully add the top half of the cake.

### Recipe Notes

**Note 1** - Do not allow the topping mixture to boil for too long or it will harden as it cools, which will make it difficult to spread on top of the cake.

**Note 2** - If you don't have a stand mixer you can incorporate all the ingredients in a mixing bowl, using a wooden spoon. Just be prepared for a lot of arm exercise.

**Note 3** - This batter does not double in size, but it will rise. Once risen it will look 'spongy' if you pull a spoon across the top of the batter.



**Note 4** - This batter is very sticky and has a mind of its own. You may find it difficult to get the batter evenly in the pan. Don't stress about this - just do the best you can. The batter is going to be left to rise for a second time, so it will even itself out.

**Note 5** - The cake batter is very soft, so don't try to spread the almond mixture on top. Instead, take small flat spoonfuls of the almonds and scrape them off the spoon onto the batter until the entire surface is covered.



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# Best ever carrot and walnut cake traybake

This is the best carrot and walnut cake ever! It's moist and crumbly at the same time, thanks to the addition of apple puree in the batter. And the lemon juice in the creamy, cheesy frosting provides both a sweet and tangy taste sensation!



Prep - 15 minutes

Rest frosting in fridge - 30 minutes

Baking time - 35 minutes

Makes - 1 x 9" x 13" cake

Equipment	Ingredients
2 x mixing bowls	<b>Dry Ingredients</b>
9" x 13" metal baking dish	2 cups (280g) self-raising flour
Spatula	2 teaspoons bicarbonate of soda
Whisk	½ teaspoon salt
Grater	1 teaspoon ground ginger
Electric hand mixer or wooden spoon	1 teaspoon ground cinnamon
	<b>Wet ingredients</b>
	3 large eggs
	½ cup apple sauce or apple puree
	½ cup sunflower or canola oil plus extra for brushing baking tray
	½ cup milk
	<b>Other</b>
	2 cups grated carrots (4 medium carrots_
	¼ cup desiccated coconut
	½ cup chopped walnuts
	½ cup sultanas

### Equipment

### Ingredients

#### Frosting

6½ oz (180g) cream cheese

4 oz (110g) butter softened slightly

2 cups icing sugar (confectioner's sugar)

2 teaspoons lemon juice

16 walnut halves for decoration.

## Instructions

- Preheat the oven to 180C / 350F
- Prepare a 9" x 13" baking dish by brushing the sides and bottom with sunflower oil. Then line the bottom with a piece of baking parchment and brush the baking parchment with oil.
- Grate the carrots on a coarse cheese grater. Chop the walnuts coarsely.
- Sift all the dry ingredients (flour, bicarbonate of soda, salt, cinnamon, ginger) together into one mixing bowl. Stir in the sugar. Set aside while you mix the wet ingredients.
- Beat the eggs in a second mixing bowl and then add rest of the wet ingredients (oil and apple puree) and all the other ingredients (coconut, sultanas, walnuts and grated carrots). Mix well to combine.

- Add the combined wet ingredients to the flour mixture and mix with a spatula until there is no visible dry flour.
- Pour the mixture into the prepared baking dish.
- Place in the preheated oven and bake for 30 - 35 minutes until the cake is nicely browned and a toothpick inserted into the cake comes out with no batter sticking to it.
- Remove from the oven and allow to cool while you prepare the frosting.

### Frosting

- Place the cream cheese into a mixing bowl and whisk with an electric beater until softened (or use a wooden spoon).
- Add the butter and continue to whisk until well combined.
- Add the lemon juice and ¼ of the icing sugar, blend until well combined.
- Repeat with remaining icing sugar, adding ¼ at a time, until all the icing sugar has been incorporated.
- Place the bowl of frosting in the refrigerator and leave for 30 minutes to allow it to harden slightly.
- Tip the frosting onto the top of the cake and spread with a spatula.
- Decorate with the walnut halves.
- Store the cake in the refrigerator.

### Recipe notes

To remove the baking parchment from the cake -



## Best ever carrot and walnut cake traybake

- Place a sheet of aluminium foil over the cake and then cover it with a large wooden breadboard.
- Flip the cake upside down and the cake should fall from the tin.
- Peel away the baking parchment.



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