

Macmillan Coffee Morning: Easy Cake Recipes & Icing Ideas

Classic One-Bowl Victoria Sponge

Ingredients:

- 200g self-raising flour
- 200g caster sugar
- 200g softened butter
- 4 medium eggs
- 1 tsp baking powder
- 2 tbsp milk
- Jam (raspberry or strawberry)
- Optional: fresh cream or buttercream

Method:

1. Preheat oven to 180°C (160°C fan, gas mark 4). Grease & line two 20cm tins.
2. Place all ingredients in a bowl, whisk until smooth.
3. Divide between tins, bake 20–25 mins until golden & springy.
4. Cool, then sandwich with jam and cream or buttercream. Dust with icing sugar.

Foolproof Banana Loaf

Ingredients:

- 3 ripe bananas (mashed)
- 150g caster sugar
- 125g melted butter
- 2 medium eggs
- 200g self-raising flour
- 1 tsp baking powder
- 1 tsp vanilla extract

Method:

1. Preheat oven to 180°C (160°C fan, gas mark 4). Grease & line a 2lb loaf tin.
2. Mash bananas, then add sugar, butter, eggs & vanilla. Mix.
3. Fold in flour & baking powder. Pour into tin.
4. Bake 40–50 mins until golden. Cool before slicing.

Classic Buttercream Icing

Ingredients:

- 250g unsalted butter (softened)
- 500g icing sugar (sifted)
- 1–2 tbsp milk
- 1 tsp vanilla extract

Method:

1. Beat butter until pale & fluffy.
2. Add icing sugar gradually, mixing on low.

3. Add vanilla & milk, then beat until smooth.

Quick Lemon Glaze

Ingredients:

- 150g icing sugar
- 2–3 tbsp lemon juice

Method:

1. Sift icing sugar into a bowl.
2. Stir in lemon juice until smooth & pourable.
3. Drizzle over cooled cake or loaf for a zingy finish.