



## HOME BAKING COMPANY

# Recipes to support Comic Relief

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These recipes can be enjoyed at any time. However, I have made all of these to help support the Comic Relief Fundraising campaign and I hope you will do the same. If you are not in a position to make and sell, then a small donation direct to Comic Relief will do just fine!

The Home Baking website has a lot of suitable recipes for fundraising but here I have just listed six of the best. If you want to see more then visit our website [homebaking.company](http://homebaking.company) where you will be able to find more recipes to download or print. If you are new to baking then have a look at our 'tips' page as you may find this useful. Above all enjoy your home bake.

If you wish to make a direct donation to Comic Relief follow this link:

[Comic Relief Donate](#)

Comic Relief is an England / Wales registered charity No. 326568. In Scotland the registered charity No. SC039730.

Please be aware, if you are selling anything you make for a charity fundraiser that you also provide a list of ingredients used. Many people cannot eat nuts, are lactose intolerant or may be allergic to some ingredients. We can take no responsibility for anything you make from our website or printed recipes taken from our website.





## RED NOSE AND SNOTTY NOSE CAKE!



### Ingredients

Ingredients (makes 12)

In aid of comic relief 2013 and beyond This recipe is for a 2lb loaf tin!

225g self-raising flour

3 medium eggs

200g butter

200g caster sugar

1 tsp baking powder

250g glaze cherries (Red / Green)

Optional extra 50g flaked almonds & tsp of almond essence

Preparation

Preparation Time 25min

Cooking Time 80-90min

Oven Temperature 180C / 160C fan / 350F / gas mark 4

## METHOD

The Red Nose and Snotty Nose cake are the same the only difference is the colour of the cherry you use. Glace cherries come in all sorts of colours. The main two you see in supermarkets are the natural and the French Red. Green and yellow are also common in catering but not as easy to obtain.

The basic Red Nose Cake is a standard cherry cake baked in a loaf tin. I prefer the addition of almond flakes and a small amount of almond essence in mine as it gives the cake added texture and flavour. So why not make a cake for Comic Relief and help raise some money for a good cause. You can always combine both the green and red cherries to make the RED NOSE & Snotty Nose cake!!

1. Pre-heat your oven to 180C / 160C fan / 350F / gas mark 4
2. Butter your loaf tin!
3. Now pick your Nose! Or Noses!!
4. in a mixing bowl add the butter, sugar and mix until creamed!
5. Add the eggs one at a time and mix in.
6. Sift the flour and baking powder into the mixture and mix in.
7. Wash and cut the noses (Cherries) in half and dust with a bit of extra flour. Stir the Noses into the mixture. (helps prevent cherries sinking during bake)
8. Add almond flakes and essence (not essential!) and mix. Place the mixture into your buttered loaf tin and level out.
10. Place the tin into the pre-heated oven for 1 ½ hours. If using a fan assisted oven cover the cake mixture with foil allowing enough space for the cake to rise. Cook for 1hr 10min then remove the foil and cook for a further 20min or until done.

Green Cherries are available from supermarkets and online.

If you are not a lover of Almond just leave this out of the mix or replace the Almond Essence with Vanilla. Personally, I think this cake works best with Almonds and Almond Essence.

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**RED NOSE**  
**SNOTTY NOSE**  
**CAKE!**

**RED NOSE DAY**

**£ PRICE**

HOME BAKING COMPANY



## HARD NOSE - COFFEE AND WALNUT CAKE



### Ingredients

In aid of comic relief 2013 and beyond This recipe is for a 2lb loaf tin!

225g self-raising flour

3 medium eggs

200g butter

200g caster sugar

1 tsp baking powder

1 ½ tsp coffee essence / Fresh Strong Coffee 6 tbsp 100g (4oz) Chopped Walnuts

Added Luxury – Coffee butter filling

50g / 2oz butter, softened

150g / 5 1/2oz icing sugar, sifted

1 tsp milk

1 ½ tsp coffee essence / Fresh Strong Coffee 6 tbsp (leave milk out if using fresh coffee) (If you don't have coffee essence then use 1 ½ tablespoons of instant coffee mixed with 6 tablespoons of boiling water allow the coffee to cool before adding to the mixture)

Preparation

Preparation Time 25min

Cooking Time 80-90min

Oven Temperature 175 C / 325 F / Gas 3

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## METHOD

Hard nose cake! Well I renamed a traditional Coffee and Walnut cake for the use of promoting Comic Relief and Red Nose Day. This is a nice cake served with coffee whether you choose to add the butter cream filling or not. It is firm a favourite and full of flavour and worth effort to make. Here, I use a loaf tin purely to sell more slices. Traditionally this cake is made using two round tins and the butter cream is then sandwiched between so please feel free to make this in this traditional way if you prefer.

Preparation Method

Preheat oven 175C/325F/Gas 3

Line or grease a 2lb loaf tin

Place all ingredients except for the coffee and walnuts in a bowl and whisk together for no more than 2 mins.

Add the coffee and walnuts and place the mixture into loaf tin

Bake for 40 - 60 minutes. Test the cake is ready by using a metal skewer. If it comes clean when inserted in the centre of the loaf cake it is ready.

Coffee Butter Cream filling

Put all the filling ingredients into a bowl and mix until smooth and creamy.

When your cake is cool cut it in half and using a pallet knife spread the coffee butter cream on one half. Replace the other half on top.

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PLEASE SUPPORT OUR  
BAKE FOR COMIC RELIEF

**HARD NOSE**

**COFFEE & WALNUT**

**CAKE!**

**RED NOSE DAY**

**PRICE**

£



## CHELSEA BUNS



### Ingredients (makes 12)

500g/1lb strong white flour (bread flour) plus extra for dusting

1 x 7g/¼oz sachet fast-action dried yeast

300ml/10fl oz milk

50g/1 ¾ oz butter

1 medium egg

1 tsp caster sugar

Vegetable oil, for greasing

### Filling

50g/2oz butter, softened at room temperature

150g/6oz demerara sugar

4 tsp ground cinnamon

200g/5oz dried mixed fruit

100ml 2 ½fl oz milk for soaking the dried fruit

### Glaze

2 tbsp apricot jam

2 tbsp demerara sugar

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1 tbsp golden syrup

1 tbsp cold water

Preparation

Preparation Time 25min plus proving 1 1/2 hours

Cooking Time 20-25 minutes

Oven Temperature 190C / 375F / Gas 5

## **METHOD**

My favourite bun and goes well with a cup of tea. The buns have proved a favourite with others and although a little time consuming to make they are well worth the effort as any person will tell you that has eaten them.

This is also a great bake to make for Comic Relief

Sift the flour and salt into a large bowl. Make a well in the middle and then add the yeast.

Meanwhile, warm the milk and butter in a saucepan until the butter melts and the mixture is lukewarm and add 1 tsp caster sugar.

Add the milk mixture and egg to the flour mixture and stir until the contents of the bowl come together as a soft dough. (add a little extra flour if needed)

Tip the dough onto a floured work surface and knead for five minutes, add extra flour if necessary. Knead until the dough is smooth and elastic and no longer feels sticky.

Lightly oil a clean bowl with a little of the vegetable oil. Place the dough into the bowl and cover the bowl with cling film. Place the bowl in a warm place for one hour, or until the dough has doubled in size.

### **While the dough is rising prepare the filling.**

Place the dried fruit into a small container or mug and add 100ml milk (the fruit will absorb the milk making the fruit juicy when you come to eat the buns)

In a small bowl add 50g of butter and 4tsp ground cinnamon and mix well.

Lightly grease a baking tray.

Back to the dough when it has doubled in size, knock it back to its original size and turn out onto a lightly floured work surface. Roll the dough out into a rectangle 1cm/ ½ in thick.

Spread the butter/ cinnamon mixture over it, then sprinkle over the brown sugar, drain the dried fruit and add this on top of the sugar spreading the fruit out evenly.

Roll the dough up into a tight cylinder like a swiss roll, cut twelve 4cm/1½in slice and place them onto a lightly greased baking sheet, leaving a little space between each slice. Cover with a tea towel and set aside to rise for further 30 minutes. The dough will rise a second time.

Preheat oven to 190C / 375F / Gas 5.

Bake the buns in the oven for 20-25 minutes, or until risen and golden-brown.

Meanwhile, for the glaze, heat the jam, sugar, golden syrup and water in a saucepan until boiling. Reduce the heat and simmer for 2-3 minutes.

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Remove the buns from the oven and brush with the glaze, then sprinkle a bit of extra demerara sugar on top for decoration. Set aside to cool on a wire rack

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## LEMONADE SCONES



### Ingredients

3 1/2 cups of self-raising flour

1 cup of lemonade (e.g. sprite) (standard sugar type not the diet type)

1 cup of cream (UK Double Cream)

### Preparation

Preparation Time 15 min

Cooking Time 15 - 20 min

Oven Temperature 180c / 350F / Gas mark 4

### METHOD

The not so traditional but a must try bake. Lemonade scones are lighter and full of flavour and a great alternative to the traditional scone. The verdict is out which are nicer, the traditional or the lemonade? It is a 50/50 split so you will have to do your own blind test.

Pre- heat your oven to 180c / 350F / Gas mark 4

Mix ingredients together in a bowl to form a dough

Remove the dough from the bowl and roll out to 1" thick

Use a 5cm / 2-inch round pastry cutter to cut out the scones (Tip do not twist / turn the cutter to remove as this can hinder the baking rise of the scone)

Place the scones on baking tray so they are touching (important they must touch) bake 15 to 20 minutes

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Serve with clotted cream / butter and strawberry or raspberry jam.

Try a further variation by adding lemon zest and juice from one lemon for an even more intense flavour.

You can also add mixed dried fruit to these scones. First soak a cup of mixed fruit in the lemonade to allow them to absorb the flavour before adding the fruit to the mixture.

### **Pink Lemonade & Raspberry**



A further variation is to use a different fizzy drink to create different flavour. A personal favourite is Pink Lemonade with Raspberry!

Follow the method above replacing the normal lemonade with the Pink Lemonade with Raspberry. Also add the lemon zest and dried fruit.

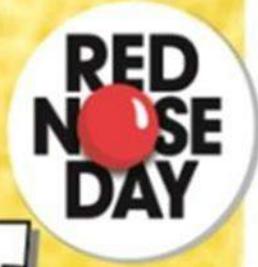
Pink Lemonade with Raspberry is available from Sainsbury's in the (UK)

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# LEMONADE SCONES





## FRUIT SCONES



### Ingredients (makes 10)

225g / 8oz self-raising flour

50g / 1.75 oz butter cubed (room temperature)

1 tbsp caster sugar

Pinch of salt

100ml / 3.5 fl oz milk

1 large beaten egg

100g / 3.5 oz dried fruit / Sultanas or glace cherries Extra flour for dusting the scones & little extra milk for soaking the dried fruit

### Preparation

Preparation Time 15min

Cooking Time 12-15 minutes

Oven Temperature 220c / 425F / Gas mark 7

## METHOD

Yummy fruit scones! These are quick and easy to make and nice for afternoon tea serve with fruit jam, cream and butter.

Pre- heat your oven to 220c /425F /Gas mark 7

Place dried fruit into a mug and add some milk, this will soften the fruit and make the final fruit scone result a little better. (Not required if you are using glace cherries).

Sift the flour into a bowl

Rub in the butter into the flour using your fingertips until the mixture looks like bread crumbs Add the sugar and salt

Add the beaten egg, milk and mix in

Add the pre-soaked fruit and mix into the dough mixture. Do not over work the dough mixture, just form together and use.

Remove from the bowl and roll the dough out to a 2cm / ¾ inch depth.

Use a 5cm / 2-inch round pastry cutter to cut out the scones (Tip do not twist / turn the cutter to remove as this can hinder the baking rise of the scone)

Place some grease proof paper / baking parchment onto a baking tray and place the scones on top.

Dust the scones with a little extra flour and bake for 12-15 minutes until the scones have risen and look a golden colour.

The scones are best served with clotted cream / butter and jam



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## LEMON DRIZZLE CAKE



### Ingredients

4 medium eggs

225g self-raising flour

225g butter cubed (room temperature)

85g caster sugar

3/4 level tsp baking powder

Finely grated zest of one lemon (non-waxed lemon!)

Juice of 1 ½ lemons

Lemon sugar syrup:

75g caster sugar juice of 1½ lemons

Lemon icing (Optional Extra)

50g (2 oz) icing sugar

Juice of ½ lemon

You'll also need:

2lb) loaf tin, greased and lined

Preparation

Preparation Time 25-30min

Cooking Time 35min

Oven Temperature 180°C / 350°F / Gas Mark 4.

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## METHOD

A classic lemon drizzle is lovely for an afternoon tea on a summers day. This fresh, moist, lemon zest, lemon floured cake is a popular cake loved by all.

This classic cake recipe is full of citrus flavour and is perfect for all baking abilities from beginners!

The lemon loaf will keep for 3 days and will freeze well for up to 2 months un-iced.

1. Preheat the oven to 180°C/350°F/Gas Mark 4.
2. In a large mixing bowl beat together the eggs, butter, sugar then add the flour and baking powder. Add lemon zest and juice and mix further until smooth. Then add the mixture to a lined loaf tin. Use pre-made liners for ease.
3. Bake in the pre-heated oven for about 35 mins, or until golden brown, shrinking away from the sides of the tin and springy to the touch.
4. While the cake is still warm, piece the cake with a large barbeque wooden skewer or cocktail skewer. Make the lemon syrup mix together the sugar and lemon juice and pour over the warm cake.
5. Leave to cool a little and loosen the sides of the cake, then lift the cake out of the tin.
6. Optional Extra Lemon Icing make as per syrup and add to top of the cake when cooled.



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IT IS TIME TO RAISE SOME FUNDS!