

More Cake, Vicar?



Favourite cake recipes
from around the world

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More Cake, Vicar?



Thank you so much for supporting the work of USPG: Anglicans in World Mission through this recipe booklet.

There is a long tradition of baking and selling cakes in this country – so what better way to raise money for USPG to support our world church family? You'll find delicious recipes from around the Anglican Communion - from Cornish Heavy Cake to Brazilian Banana Cake.

Please visit www.uspg.org.uk for more fun ideas and resources to help you and your friends indulge in *More Cake, Vicar*. You can also find out about the life-changing work of the world church that USPG supports –

from hospitals in Tanzania to house-building in Chile.

I hope you will enjoy baking these cakes and biscuits, especially my caramel crispie bars, which go down very well with children – young and old.

Best wishes,

+ Michael Doe

*Bishop Michael Doe
General Secretary
USPG: Anglicans in World Mission*

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GINGER BISCUITS

The Archbishop, Mrs Williams and family, Lambeth Palace

Ingredients:

4oz margarine
12oz self raising flour
6oz granulated sugar
3oz golden syrup (warmed)
1 egg
2 teaspoons of ground ginger
1 teaspoon of bicarbonate of soda

Method:

1. Cream the margarine and sugar together until well blended.
2. Beat in the egg and the warm golden syrup.
3. Stir the dry ingredients together and add gradually to the mixture.
4. Roll into walnut sized balls and bake on a greased baking tray at 150 degrees for 10-15 minutes.
5. Leave to cool on the tray

‘Making these biscuits is a whole family enterprise, in which we all get very sticky and eat rather a lot of dough. The biscuits tend to vary in size rather dramatically depending on who made the dough ball.’



Favourite cake?

Apple and sultana cake
The Rt Revd Colin
Bennetts,
Bishop of Coventry

CORNISH HEAVY CAKE

Diocese of Truro

Ingredients:

1 lb self raising flour
3 oz butter
3 oz lard
4 oz caster sugar
pinch of salt
8 oz sultanas

Method:

1. Put the dry ingredients without the sultanas in a bowl and rub in the fat.
2. Add the sultanas and mix to a dough with milk.
3. Roll out to about ½ inch thick. Mark with a criss- cross pattern and brush with milk.
4. Bake at 200°C for about 20 minutes.

‘Heavy cake is said to be named from hevva, the cry of the Huer (who was the look-out man) who shouted when he saw a shoal of pilchards. Heavy cake was taken by the fisherman as part of their croust (packed lunch) and is always marked with a net pattern.’

Favourite cake?

Death by chocolate
The Rt Revd
Dr Timothy Ellis,
Bishop of Grantham

PRESTIGE CAKE

Anglican Episcopal Church of Brazil

Ingredients:

- 4 eggs
- 2 cups (250ml cup) flour
- 2 cups sugar
- 1 cup vegetable oil
- 1 cup warm water
- 1 teaspoon baking powder
- 1 cup cocoa

Filling:

- 150g desiccated coconut
- 1 tin (around 410g) of condensed milk

Topping:

- 1 tin of evaporated milk
- 4 heaped tablespoons of cocoa
- 1 heaped tablespoon of margarine
- Chocolate sprinkles

‘My mother’s cake recipe - a cake that features at all family birthdays - this cake is the mark of the Andrade family in Brazil.’

Archbishop Maurício Andrade,
Brazil

Method:

1. Preheat oven to 200°. Beat egg whites in a bowl.
2. In a separate bowl, beat together the 4 egg yolks, sugar and vegetable oil.
3. Gradually add the warm water, sift in the flour and cocoa powder.
4. Gradually add the egg whites to the mixture.
5. Place mixture in a large, greased, rectangular baking tray (approx 2 inches thick) and place in the pre-heated oven and bake for 45mins.

Cake filling:

1. Once the cake is ready and has been turned out of the tray and has cooled, cut the cake in half so that there are 2 equal pieces.
2. Mix together the coconut and condensed milk in a bowl and spread on top of one of the cake pieces, placing the other piece of cake on top of it to form a sandwich.

Topping:

1. Heat the ingredients in a saucepan on a medium heat, mixing well and bring to the boil. Allow to cool.
2. Cover the whole cake in this mixture and decorate with the chocolate sprinkles.

WELSH CAKES

Church in Wales

Ingredients:

225g/8oz self-raising flour, sieved
110g/4oz (preferably Welsh) salted
butter
1 egg
handful of sultanas
milk, if needed
85g/3oz caster sugar
extra butter, for greasing

*‘Mae nhw’n blasus iawn’ –
‘they’re delicious’*

Method

1. Rub the fat into the sieved flour to make breadcrumbs. Add the sugar, dried fruit and then the egg. Mix to combine, then form a ball of dough, using a splash of milk if needed.
2. Roll out the pastry until it is a 5mm/¼in thick and cut into rounds with a 7.5-10cm/3-4in fluted cutter.
3. You now need a heavy iron griddle. Rub it with butter and wipe the excess away. Put it on to a direct heat and wait until it heats up, place the Welsh cakes on the griddle, turning once. They need about 2-3 minutes each side. Each side needs to be caramel brown before turning although some people I know like them almost burnt.
4. Remove from the pan and dust with caster sugar while still warm. Some people leave out the dried fruit, and split them when cool and sandwich them together with jam.

Favourite cake?

Lemon cake
The Rt Revd Dominic
Walker OGS,
Bishop of
Monmouth

BAKEWELL TART

Diocese of Derby

Ingredients

For the pastry:

170g plain white flour
Pinch of salt
75g unsalted butter

For the filling and topping:

170g strawberry or raspberry jam
110g unsalted butter
110g vanilla sugar
110g ground almonds
4 egg yolks
3 egg whites
1 tsp bitter almond extract
handful flaked almonds
fresh cream, to serve

Method:

1. Combine the flour and salt in a large bowl. Rub in the butter until the mixture resembles fine breadcrumbs.
2. Stir in enough iced water to bring the mixture together into a smooth dough. Roll the pastry out to line a 23cm tart tin and chill for 30 minutes, or until required.
3. Preheat the oven to 200C/Gas 6. Spread a layer of jam generously over the tart base.
4. Melt the butter and continue to heat until it smells nutty.
5. Whisk together the sugar, ground almonds, egg yolks, egg whites and almond extract.
6. Pour in the hot butter and whisk until smooth.
7. Spoon the mixture over the jam.
8. Transfer the tart to the oven and bake for about 30 minutes, until lightly browned and just set, scattering the flaked almonds over the tart after 25 minutes so that they get a chance to brown slightly.
9. Remove from the oven and leave to cool for about 20 minutes. Serve warm with fresh cream.



Favourite cake?

Carrot cake
The Rt Revd
John Stroyan,
Bishop of Warwick

BOLO DE BANANA (Banana cake)

Diocese of Rio, Episcopal Anglican Church of Brazil

Ingredients:

3 eggs, divided
50ml butter
500ml sugar
200ml milk
700ml unbleached flour
10ml baking powder

Topping:

200g brown sugar
2 or more bananas
Cinnamon

Method:

1. Heat the brown sugar in large pot until sugar melts.
2. Pour syrup into bundt pan and turn to spread over bottom and sides.
3. Slice bananas length-wise into four thin slices; sprinkle with cinnamon and lay banana slices up the sides of the bundt pan (outside and centre).
4. Mix together 3 egg yolks, butter, and sugar; beat till light.
5. Stir in milk, flour and baking powder.
6. In a separate bowl, beat egg whites until stiff; fold into cake batter.
7. Pour into the bundt pan onto the topping.
8. Bake at 190C until cake is done (usually about 20 mins).
9. Let cool in pan.
10. Carefully invert onto cake plate/serving platter.

Favourite cake?

Orange seed cake
The Rt Revd
David A Standliffe,
Bishop of Salisbury

LEMON CAKE

Diocese of St Asaph

Ingredients :

1 large lemon
6 oz granulated sugar
1 level tbsp plain flour
1 oz butter
2 large eggs
A large cup of milk

Sauce: (optional)

1 egg (beaten)
1 cup of sugar
Juice of 2 lemons (4-6 tbsps)
Grated zest of 1 lemon
1 tblsp butter.

Method:

1. Warm the oven to gas mark 4 (180C).
2. Soften the butter and beat in the sugar then the flour.
3. Separate the eggs and stir in the yolks with the grated rind and juice of the lemon. Beat until this is all well blended. Then add the milk gradually and beat until smooth.
4. Next beat the egg whites and fold into the mixture.
5. Pour into an ovenproof pudding dish and set in a roasting dish half full of hot water and bake for 35-40 minutes at gas mark 4 (180 C) when the top should be delicate brown.
6. While this cooks the sauce (optional extra) can be prepared: in a saucepan, combine egg, sugar, lemon juice and lemon zest; cook over low heat until thickened, stirring constantly.
7. Add butter; stir until butter is melted.
8. Serve over the warm cake for a delicious dessert or pour over ice-cream served with the cake.

Favourite cake?

Rich fruit cake
The Rt Revd
John S Went,
Bishop of
Tewkesbury

Like Bishop John of St Asaph,
you just *mitre* enjoy this
luscious lemon cake
*'It's delicious plain on its own
or lovely with the sauce or
some vanilla ice-cream.'*

CHOCOLATE LAYER CAKE

Diocese of St Albans

Ingredients:

5 oz self-raising flour
1 oz fairtrade cocoa powder
6 oz butter
6 oz soft brown fairtrade sugar
1 teaspoon vanilla essence
4 oz fairtrade plain chocolate
3 tablespoons boiling water
4 large eggs

Method:

1. Cream the butter, sugar and vanilla essence until soft.
2. Break the chocolate into a small basin and add the 3 tbsps of boiling water. Stir over a pan of hot water until the chocolate is melted and the mixture blended.
3. Beat the melted chocolate into the creamed butter and sugar.
4. Separate the eggs, beating the yolks into the creamed mixture, one at a time, and placing the whites together in a basin.
5. Gently fold in the sieved flour and cocoa powder and then the stiffly beaten egg whites.
6. Spoon the mixture into 2 greased and lined shallow 8½-inch sponge cake tins and spread evenly.
7. Place in the centre of a moderate oven (180°C, gas mark 4) and bake for 25-30 minutes, then turn out and allow to cool.

For the frosting:

3 oz icing sugar
1 oz fairtrade cocoa powder
1½ oz butter
2 good tablespoons water
2 oz castor sugar
¼ teaspoon vanilla essence

Frosting:

1. Sift the icing sugar and cocoa powder into a mixing basin.
2. Measure the butter, water, sugar and vanilla essence into a saucepan. Place over low heat and, stirring gently over the heat, bring just up to the boil.
3. Draw off the heat at once and pour into the centre of the sifted ingredients.
4. Beat with a wooden spoon until the icing is smooth. At this stage, the frosting is fairly thin, but set aside, stirring occasionally, until the mixture has cooled and has become fairly thick.
5. Use a little of the frosting to sandwich the cake layers, then pour the remainder on top of the cake and spread evenly over the surface, using a knife.

CARAMEL CRISPIE BARS

Bishop Michael Doe, USPG General Secretary

Ingredients:

Equal amounts, by weight, of:

Marshmallows

Caramel toffee

Butter

Rice Crispies

Method:

1. Melt the marshmallows, caramel toffee and butter in a saucepan and boil for one to two minutes.
2. Remove from heat and fold in the Rice Crispies.
3. Leave to set.

Favourite cake?

Lincolnshire plum bread
with marmite

The Rt Revd
Dr John Saxbee,
Bishop of Lincoln

CHOCOLATE BANANA CAKE

Diocese of Southwark

Ingredients

1/2 cup margarine, softened
1 1/4 cups brown sugar
2 eggs
3 squares unsweetened chocolate,
melted
2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon baking powder
1 1/2 cups mashed, ripe bananas
1/2 teaspoon vanilla

*'I love chocolate and
banana cake!'*

Nick Baines, Bishop of Croydon

Method:

1. Cream margarine and brown sugar until light and fluffy.
2. Add eggs one at a time. Beat thoroughly after each.
3. Melt the chocolate, then cool. Stir in the cooled melted chocolate to batter mixture.
4. Mash the bananas, ready to add to mixture.
5. Sift dry ingredients together and add to the batter alternately with the mashed bananas; stir in vanilla.
6. Pour into two greased and floured 9-inch layer cake pans.
7. Bake in preheated 350 degree oven for 35 to 40 minutes, until cake tests done.
8. Frost with a fluffy white frosting.

Favourite cake?

Fishcake!
The Rt Revd &
Rt Hon Richard
Chartres,
Bishop of London

MBATATA (sweet potato) COOKIES

Diocese of Northern Malawi

Ingredients:

3/4 cups mashed sweet potato
1/4 cup milk
4 Tbs. melted margarine
1 1/4 cups sifted flour
2 tsp. baking powder
4 Tbs. sugar
1/2 tsp. salt
1/4 tsp. cinnamon

Method:

1. Preheat oven to Gas Mark 5/
190 degrees C.
2. Mix sweet potatoes, milk, and
melted margarine and beat well.
3. Sift and stir in the remaining
ingredients.
4. Turn onto a floured board, knead
lightly and roll out 1/2 an inch thick.
5. Cut with a cookie cutter. Place
cookies on a greased baking sheet,
and bake for 15 minutes.
6. Sprinkle some cinnamon/sugar
mixture on top.

Favourite cake?

Chocolate cake,
with chocolate
filling and chocolate on top
The Rt Revd
Graham James,
Bishop of Norwich

ALFAJORES DE MAICENA (Milk toffee sandwich biscuits)

Diocese of Argentina

Ingredients:

250g unsalted butter, softened
150g caster sugar
4 large egg yolks
1 tablespoon vanilla essence
1 tablespoon brandy
2 tablespoons lemon juice
300g corn flour
200g self raising flour
1 jar (approx 450g) Merchant Gourmet dulce de leche (milk toffee)
Desiccated coconut

Method:

1. Heat the oven to 180°C.
2. Beat the butter and sugar together until light and creamy.
3. Beat in the egg yolks one by one, the vanilla essence, brandy and lemon juice.
4. Sieve the dry ingredients and stir them in. Mix until you have a smooth dough.
5. Wrap in greaseproof paper and put in the fridge for two hours.
6. Roll out the dough on a floured surface to a thickness of ½ cm and cut out the biscuits using a 2cm-diameter (or bigger, if preferred) biscuit cutter.
7. Put the biscuits on a greased and floured baking sheet and cook for 8 minutes. They should not brown. Let them cool.
8. Sandwich pairs of biscuits together with about a teaspoon of the dulce de leche. Squidge them together gently so the dulce de leche is bulging out a little beyond the circumference of the biscuits.
9. Then roll the biscuits as if they were wheels along a plate covered in desiccated coconut so that the coconut sticks to the exposed dulce de leche.

'I have found these tender, more-ish little biscuits in several parts of Spanish-speaking Latin America.'

Ann Orton, USPG Desk Office for Latin America & the Caribbean

Makes about 30 sandwich biscuits (depending on the size you cut them out)

MARS BAR CAKE

Diocese of Norwich

Ingredients:

4 Mars Bars
4oz butter
4 cups of Rice Crispies
100g bar of milk chocolate

Method:

1. Take 4 Mars Bars + 4oz butter or hard margarine and chop into small pieces.
2. Melt gently in a saucepan until just liquid.
3. Add 4 cups of Rice Crispies and spread into a square tin – approx 8” square.
4. Leave to set in the fridge. When set, melt at least one 100g bar of milk chocolate (for a real treat go with Belgian chocolate) and spread it over the Rice Crispie mix.
5. Leave to set and cut up into appropriately sized pieces – depending on the size of your chocolate addiction!

‘Goes down well with the WI!’

Favourite cake?

Dundee cake
The Rt Revd
Peter Price,
Bishop of
Bath & Wells

CARROT CAKE

Diocese of Uruguay

Ingredients:

3 cups (1 cup=250ml) plain flour
1 teaspoon salt
1 tablespoon baking powder
2 eggs
½ cup vegetable oil
1 tablespoon honey
1 ½ cups grated carrot
1 tablespoon sherry
1 cup caster sugar
½ cup milk

Method:

1. Preheat the oven to 160°C. Grease and flour a tube pan.
2. In a blender, whizz together the eggs, oil, milk, honey, carrot and sugar.
3. In a bowl, sift together the flour, salt, and baking powder.
4. Make a well in the middle, pour in the egg mixture, and mix together gently but well.
5. When combined, scrape the mixture into the prepared tube pan.
6. Bake in the pre-heated oven for about 35 minutes or until an inserted cake tester/skewer comes out clean.

Favourite cake?

Victoria Sponge
The Very Revd Robert
Gillies, Bishop Elect
of Aberdeen and
Orkney

GUINNESS BREAD

Diocese of St Andrews, Dunkeld and Dunblane

Ingredients:

250grms wholemeal flour
60grms strong white flour
1 tspn bread soda
1 tspn salt
30 grms pinhead oatmeal
1 tspn Demerara sugar
30 grms wheat bran
4 tbsps treacle
30grms butter
100 ml Guinness
200 ml milk

Method:

1. Preheat oven to 160c, gas 3.
2. Mix flours, bread soda and salt in a large bowl.
3. Add oatmeal, sugar and bran and mix well.
4. In a pan, gently heat treacle and butter. When butter has melted add the milk and Guinness and stir well.
5. Combine dry and wet mixtures and mix well (the mix will be quite wet).
6. Pour into a lightly greased 450 gm loaf tin and bake for 1-1.5 hours.
7. Turn upside down after 1 hour (it should feel hollow when baked).
8. Allow to cool before slicing.

'It's more like cake than bread. It keeps very well – and almost tastes better the next day'

The Rt Revd David Chillingworth, Bishop of St Andrews,
Dunkeld and Dunblane

CARROT AND MANGO CAKE

Thank you to Rosemary Conley for this low fat recipe

Ingredients:

8oz (225g) plain flour
3 heaped teaspoons baking powder
6oz (175g) dark brown soft sugar
1 teaspoon ground ginger
1 teaspoon ground coriander
1 teaspoon mixed spice
4oz (100g) sultanas
4oz (100g) fresh mangoes, diced
1lb (450g) carrots, grated
1 egg, beaten
8fl oz (250ml) skimmed or semi-skimmed milk

For the topping (optional)

4oz (100g) quark
zest of 1 orange
4oz (100g) icing sugar
a few poppy seeds

Method:

1. Preheat the oven to 180C, 350F, Gas Mark 4.
2. Line a 1lb (450g) round cake tin with greaseproof paper or baking parchment, or use a non-stick tin.
3. In a bowl, mix together the flour, baking powder, sugar, ground ginger, coriander, spice, sultanas and diced mangoes. Add the grated carrots and stir well.
4. Mix the beaten egg with the milk. Stir into the mixture and mix well.
5. Pour the mixture into the prepared tin and bake in the oven for 50-55 minutes.
6. To test if the cake is cooked, insert a skewer into the cake. The skewer should come out clean. Leave to cool.
7. Before serving, make the topping by mixing together the quark, orange zest and icing sugar until smooth.
8. Spread over the top of the cake. Sprinkle with poppy seeds.

Serves 10

207 kcal/1.1g fat per serving

Favourite cake?

*'I prefer bread and jam
with all the extras'
The Rt Revd Brian
Smith, Bishop
of Edinburgh*

BAKLAVA

Diocese of Egypt

Ingredients:

1 tablespoon of sugar
1 tablespoon of cinnamon
1/2 cup coconut
1/2 cup almonds
1/2 cup walnuts
Melted butter
Thin sheets filo pastry sheets

Method:

1. Mix the first five ingredients together in a bowl.
2. Melt the butter and put it in a separate bowl.
3. Brush the thin pastry sheet with butter and put a small amount of filling on one side of the pastry.
4. Roll the pastry up starting from the end with the filling.
5. Before rolling the pastry completely up (when there is about 3-4 inches left to roll) brush the pastry again with butter, fold the ends in and then complete the roll.
6. Bake for 15-20 minutes or until golden and crispy.

‘Even though it is eaten all around the Mediterranean area, here it is considered to be an Egyptian dessert. This is my wife’s recipe and she says she likes it because it creates bigger fatter rolls of baklava!’

Most Revd Dr Mouner Anis, President Bishop of The Episcopal Church of Jerusalem and the Middle East



'Thank you for this wonderful cake – and thank you for supporting your brothers and sisters throughout our world church family. May God bless you richly.'

**The Rt Revd Kamble Pradip,
Bishop of Nasik,
Church of North India**



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