



Just One Day registered charity No. 512441.

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Cupcakes



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Chocolate & Beetroot Cake



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Flapjack Bars



Cupcakes

Ingredients

- 125g softened butter
- 125g caster sugar
- 2 large eggs lightly beaten
- 1 tsp vanilla extract
- 125g self-raising flour
- 2 tbsp milk

Method

1. Preheat oven to 190C/375F/gas mark 5 and place cupcake
2. cases in cupcake tin. In a bowl beat the butter and sugar until
3. fluffy and pale in colour.
4. 2. Whisk in half of the beaten eggs, then the rest of the eggs
5. followed by the vanilla extract.
6. 3. Sift the flour and add to the mixture a little at a time until
7. totally combined. Now add the milk and stir.
8. 4. Carefully spoon the cake mixture evenly into the cupcake
9. cases and bake for about 15 minutes (or until they have risen

10. with a light golden coloured top)
11. 5. Allow the cakes to cook on a rack until completely cold before
12. icing!

Ingredients for the buttercream icing

- 75g butter
- 175g icing sugar
- A few drops of milk
- Purple food colouring

Method for the buttercream icing

- Beat the butter in a bowl until soft and gradually add the sifted icing sugar with the few drops of milk and a few drops of food colouring.

- For a flavoured buttercream, you can add a couple of drops of your favourite flavouring (vanilla, lemon etc.). If you're feeling creative, use a piping bag & nozzles to pipe swirls for a more decorative effect!

Chocolate and Beetroot Cake

Ingredients

- 375g Cooked Beetroot
- 300ml Sunflower Oil
- 5 Eggs
- 275g Plain Flour
- 3 tsp Baking Powder
- 110g Cocoa Powder
- 200g Caster Sugar
- Drop of Vanilla Essence

Method

1. Pre-heat the oven to 175°C and line a 2.5 litre tin
2. Puree the cooked beetroot with the oil and vanilla essence
3. Whisk the eggs into the beetroot puree
4. Combine all of the dry ingredients and add to puree
5. Pour the mixture into the prepared tin
6. Place in the preheated oven for 1 ½ hours (cover for the last 15-20 minutes so that the cake does not burn)
7. Allow to cool on a wire rack

Banana Flapjacks

Ingredients

- 40g butter
- 60g brown sugar
- 1 tsp golden syrup
- 225g porridge oats
- 50g raisins
- 1 tsp cinnamon
- 2 ripe bananas, mashed

Method

1. Preheat the oven to 200°C and grease a baking tray
2. Place the butter, sugar and golden syrup in a pan over a low heat

3. Stir the mixture constantly and heat until the butter is melted
4. Combine the bananas with the butter mixture
5. Stir the raisins, cinnamon and oats until they are well combined
6. Spread the mixture into your prepared baking tray, and flatten with the back of a spoon
7. Place in the preheated oven for 15-20 minutes until slightly brown
8. Cut into fingers and leave to cool