



TRY OUR VOLUNTEER JILL'S OTHER DELICIOUS RECIPES

YOGHURT CHEESECAKE

INGREDIENTS

200g Hob Nob biscuits (or digestives)
75g unsalted butter, melted
5 gelatine leaves
Juice of 2 oranges
120g caster sugar
Grated zest of 1 orange
568ml carton double cream
500g thick Greek yoghurt

EQUIPMENT

23cm spring-form cake tin
Food processor

METHOD

1. Line a 23cm spring-form cake tin with greaseproof paper (or if using clingfilm, dampen the cake tin first)
2. Finely crush the biscuits in a food processor. Add the melted butter and whiz until well blended. Press the mixture into the base of the cake tin
3. Chill for 30 minutes
4. Soak the gelatine leaves in cold water for 5 minutes
5. Meanwhile, put the orange juice and sugar in a saucepan over a low heat. Stir to dissolve the sugar. Lift the gelatine out of the water and squeeze to remove the excess water. Stir the gelatine into the orange mixture until dissolved. Remove from the heat
6. Beat the cream and yoghurt together in a large bowl, then mix in the orange mixture and zest. Pour into the tin and chill overnight, or up to three days
7. Transfer the cheesecake to a serving plate. Enjoy on its own, with fruit, with cream or with crushed pistachio nuts and honey

VICTORIA SPONGE

INGREDIENTS

285g self-raising flour
2.5 teaspoons (12.5ml) baking powder
285g margarine
285g caster sugar
5 eggs
Raspberry or strawberry jam

BUTTERCREAM

100g softened butter
326g icing sugar
2 tablespoons (45ml) warm water

METHOD

CAKE

1. Sieve the flour and baking powder into a large bowl
2. Add all the other ingredients into the bowl
3. Using an electric whisk beat the ingredients together, starting slowly then medium until you get a smooth, creamy consistency
4. Divide the mixture between the two sandwich tins and bake at 170 degrees centigrade (340 degrees Fahrenheit) for 30-40 minutes. The cakes should be springy to the touch
5. When cooked immediately turn out onto a wire rack

BUTTERCREAM

1. Soften the butter and beat until smooth
2. Gradually add the icing sugar, beating well
3. Add the water and beat until smooth

Spread some jam on one half of the sponge and buttercream on the other and sandwich together. Sieve icing sugar on top

TO CONVERT TO A CHOCOLATE CAKE

1. Replace 50g of self-raising flour with 50g of cocoa powder
2. Add an additional ½ teaspoon of baking powder
3. Make as above

CHOCOLATE BUTTER ICING

1. Replace 2 x tablespoon of icing sugar with cocoa powder and make as above

TIPS

1. Use good quality sandwich tins, line them with greaseproof paper to avoid the cake sticking
2. If you have a fan oven, do not use the fan feature. Cakes cook much better on the traditional oven setting
3. Be careful not to use too much jam or buttercream otherwise the cake may slide apart when sandwiched together. Do however spread the jam and buttercream to the edge of the sponges as this will enhance the appearance of the cake
4. When turning out the cakes onto the wire rack, try turning one out onto a solid surface (like a chopping board) and then put it on the wire rack so that the top of the cake does not get the marks from the wire rack, this will make it look much better

