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*Celebration Recipe Book*

# Coffee & Walnut Gateau



## Ingredients

### CAKE

Wright's Madeira Cake Mix 500g  
Instant Coffee (4 heaped teaspoons) 10g  
Water 200ml  
Vegetable Oil 60ml

### BUTTERCREAM

Instant Coffee (2 heaped teaspoons) 5g  
Hot Water 20ml  
Icing Sugar (sieved) 200g  
Butter 190g

### DECORATION

Walnuts 50g

## Method *(Makes 1 cake - 12 portions)*

1. Dissolve the instant coffee in 2-3 tbsp hot water then make this up to 200ml with cold water.
2. Pour into a mixing bowl together with the vegetable oil and the Cake Mix and blend to a smooth batter following the instructions on the pack.
3. Pour the batter into a deep round pre-lined 19cm (7½ inch) baking tin.
4. Bake towards the lower half of a preheated oven at 160 – 170°C (325 – 340°F Gas Mark 3-4) for approximately 55-60 minutes.
5. Allow to cool completely.
6. Using the ingredients listed under "BUTTERCREAM", dissolve the instant coffee in the hot water and blend this together in a bowl with the butter and sieved icing sugar.
7. Beat with a wooden spoon or electric mixer until light and fluffy.
8. Cut the coffee cake in half across to form two layers.
9. Place one layer on a serving plate and spread over with a third of the prepared buttercream.
10. Place the other layer on top and spread the remaining buttercream over the top and sides of the cake.
11. Save 6 walnut halves for decoration. Finely crush the rest and use to mask the sides of the cake.
12. Cut the walnut halves in two and place these on top of the cake.

NOTE: For that extra special touch, sprinkle the base layer of the cake with a tablespoon of coffee liqueur before sandwiching with the buttercream.



# Mexican Chilli Beef Bites



## Ingredients

### DOUGH

Wright's Premium White Bread Mix 500g  
Lukewarm Water 320ml  
Ready prepared Chilli Con Carne 1 x 400g tin

### TOPPING

Grated Cheese 150g



## Method *(serves 32 small bite size portions)*

1. Loosely line a large roasting tin 24cm x 33cm (10 x 12 inch) with well greased foil or baking parchment.
2. Prepare the Premium White Bread Mix following instructions 1 and 2 on back of pack then roll out dough sufficient to fit the prepared roasting tin.
3. Place dough into tin and spread the chilli mixture over to an even thickness.
4. Loosely cover with a damp tea towel; lightly oiled plastic or polythene and leave in a warm place to prove for approximately 20-30 minutes.
5. Meanwhile preheat the oven to 220°C (428°F Gas Mark 7).
6. Remove the covering from the dough, sprinkle liberally with grated cheese and bake in the oven for 25-30 minutes until well risen and golden brown then serve warm.



# Christmas Cupcakes



## Ingredients

### CAKE

Wrights Ginger Cake Mix 500g  
Water 200ml  
Vegetable Oil 60 ml  
Dried Apricots (chopped) 150g  
Sultanas 150g  
Currants 100g  
Glace Cherries (chopped) 100g  
Dried Cranberries 150g

Brandy 75ml  
Zest and Juice of 2 oranges

### TOPPING

Apricot Jam 2 tablespoons  
Golden Marzipan 250g  
Icing sugar to dust

## Method (serves 18)

1. Place the Sultana's, chopped cherries, apricots, currants, cranberries and zest into a bowl with the Brandy.
2. Mix and leave for 24 hours.
3. Place the Ginger Cake Mix into a bowl and add the water and oil, then mix to form a smooth batter beating for 1-2 minutes.
4. Then add the fruit mixture to the batter and mix well.
5. Divide the mixture between 18 muffin cases, approximately 80g in each.
6. Bake in a preheated oven 180°C (360°F, Gas mark 5) for 20-25 minutes until firm to the touch.
7. Allow to cool completely before decorating.
8. Heat up the apricot jam gently and brush on the top of each cake.
9. Knead the marzipan to soften using icing sugar as required and roll out to about 5mm (¼" inch) in thickness.
10. Using "Christmas Design Cutters", cut out marzipan shapes and place on top of the cakes.
11. Dust with icing sugar.

# Garlic & Mozzarella Stromboli



## Ingredients

### DOUGH

- 500g Wrights Wholemeal or Premium White Bread Mix (Or a Mixture of the Two)
- 100g Grated Mozzarella Cheese
- 50g Grated Parmesan Cheese
- 25g Fresh Parsley - Finely Chopped
- 1 Clove of Garlic - Finely Chopped

- 1 Egg - Size 4
- 1 Tablespoon Olive Oil
- 300ml Warm Water

### TOPPING

- 25g Grated Mozzarella Cheese

## Method (serves 12)

1. Add 50g of the grated mozzarella cheese, the oil, parsley, garlic and egg to the bread mix and make up the dough following the instructions on the pack using 300ml of warm water.
2. Mould into a ball and rest for 10 minutes.
3. Roll out the dough to a 30cm x 20cm (12" x 8") sheet.
4. Sprinkle the grated Parmesan cheese and remaining 50g of mozzarella over two thirds of the surface and fold so that the uncovered area forms a sandwich between the covered pieces.
5. Cover and rest for a further 10 minutes.
6. Roll out again to a 30cm x 20cm (12" x 8") sheet and without adding any further cheese, fold into 3 as before.
7. Place on a greased baking tray, prick right through well with a fork all over the dough and prove in a warm place for 25-30 minutes or until doubled in size.
8. Sprinkle with 25g of grated mozzarella cheese and bake in a preheated oven at 225°C (440°F) gas mark 7 for 25-30 minutes or until golden brown.



# Rum Truffles



## Ingredients

### CAKE

Wright's Chocolate Fudge Cake Mix	500g
Water	200ml
Vegetable Oil	60ml

### BUTTERCREAM

Icing Sugar (sifted)	200g
Unsalted Butter	100g
Dark Chocolate	100g
Dark Rum	2-4 tbsps

### DECORATION

Chocolate Vermicelli	125g
Petit four cases	

## Method (Makes 30-32)

- Place the cake mix, water and oil into a bowl and mix to form a smooth batter beating for 1-2 minutes.
- Place into a lined loaf tin.
- Bake in a lower half of a preheated oven 170°C (340°F, Gas Mark 3) for approximately 55-60 minutes.
- Allow to cool completely before using.
- Crumble the cake either by rubbing with your hands or using a food processor.
- Sift the icing sugar into a bowl and add the butter and beat until smooth and creamy for about 4-5 minutes with an electric whisk or machine.
- Melt the chocolate in a heatproof bowl over a pan of simmering water and beat into the buttercream.
- Add the chocolate buttercream and rum to the cake crumbs and mix well till evenly combined.
- Squeeze a tablespoon of the mixture together and form a ball. Repeat with the remaining mixture.
- Refrigerate for 30 minutes until firm.
- To decorate, dip each rum truffle into the chocolate vermicelli and gently tap to remove any excess.
- Place into petit four cases.



# Courgette & Mushroom Tear & Share



## Ingredients

### DOUGH

Wright's Parmesan & Sun  
 Dried Tomato Bread Mix 500g  
 Water 320ml

### FILLING

Courgettes (grated) 3 Medium  
 Chestnut Mushrooms 100g  
 (sliced)  
 Onion (finely chopped) 1  
 Garlic (crushed) 2 cloves  
 Piquant Peppers ½ jar  
 Salt 2 tsps

Olive Oil 1 tbsp

### GLAZE

Olive Oil 2 tbsps

## Method (Makes 12 portions)

1. Place the courgette into a colander and sprinkle with the salt. Leave to stand for 20 minutes.
2. Rinse the courgettes and squeeze out as much water as possible.
3. Heat up the olive oil and gently fry the garlic for 3-4 minutes, add the mushrooms and onions and fry for a further 2 minutes then add the courgette and cook for 2 more minutes.
4. Place the filling into a colander to strain and set aside to cool, then discard the liquid.
5. Place the bread mix and water into a mixing bowl and mix to a soft dough.
6. Knead well for 5 minutes until a well developed dough is formed.
7. Cover loosely with polythene and allow the dough to rest for 5 minutes.
8. Roll the dough into a rectangle measuring 45cm x 20cm.
9. Spread the cooled filling onto the dough, leaving a 1cm border.
10. Roll the dough up into a fairly tight "Swiss roll" from the long side.
11. Cut into 12 even size pieces.
12. Place 3 x 4 pieces into a pre-lined tin (30x20cm).
13. Cover with a damp tea towel, lightly oiled plastic or polythene sheet and leave in a warm place for about 40 minutes or until double in size.
14. Bake in a preheated oven 200°C (390°F, Gas Mark 6) for 40-45 minutes until well risen and golden brown. (cover with foil half way through if it is browning too quick).
15. Brush with olive oil.



# Peanut Butter Banoffee Cake



## Ingredients



### CAKE

Wright's Toffee Cake Mix	500g
Bananas (overripe & mashed)	3
Water	200ml
Vegetable Oil	60ml (4 tbsps)
Peanut Butter (smooth or crunchy)	100g

### FILLING

Butter (softened)	75g
Icing Sugar	150g
Peanut Butter (smooth or crunchy)	125g
Caramel	2-3 tbsps

### TOPPING

Double Cream	2 tbsps
Caramel	2 tbsps
Peanuts (unsalted/roasted roughly chopped)	50g
Salt	pinch

## Method *(Makes 1 cake - 10 to 12 portions)*

- Grease and line two sandwich tins (17.5cm).
- Place all the ingredients under cake into a bowl and beat for 1-2 minutes to form a smooth batter.
- Divide the mixture between the two tins.
- Bake in a preheated oven 190°C (375°F, Gas Mark 5) for 25 minutes until firm to the touch.
- Allow to cool in the tins for 5 minutes before transferring onto a wire rack.
- For the filling, beat the butter and icing sugar together until smooth and creamy and then add the peanut butter until well mixed.
- Transfer one of the cakes onto a plate or cake stand.
- Spread with 2-3 tbsps of the caramel and then top with half of the butter cream.
- Place the other cake on top.
- Spread the top of the cake with the remaining butter cream filling.
- For the topping, sprinkle on the chopped peanuts first. Then thin the caramel with the double cream and mix in a pinch of salt and then drizzle over the cake.



# Chocolate Brioche



## Ingredients



### DOUGH

Wright's Ciabatta Bread Mix	500	Milk	280ml
Caster Sugar	125g	Egg	1 medium
Cocoa Powder	30g		
Butter (softened)	50g		

### FILLING

Dark Eating Chocolate	100g
White Eating Chocolate	200g

### GLAZE

Sugar	50g
Boiling Water	100ml

## Method (Makes 12)

1. Place all the ingredients under "Dough" into a bowl and mix to a soft dough.
2. Knead well for 5 minutes until a well developed dough is formed.
3. Cover loosely with polythene and allow the dough to rest for 5 minutes.
4. Meanwhile chop both the dark & white chocolate into small chunks.
5. Add the chocolate chunks and mix well, using dusting flour if required.
6. Divide the dough into 12 and mould each piece into a round.
7. Place into pre-greased mini brioche pans or lined muffin tins.
8. Cover with a damp tea towel; lightly oiled plastic or polythene and leave in a warm place for approximately 40 minutes or until double in size.
9. Remove the cover and bake in a preheated oven 200°C (390°F, Gas Mark 6) for 18 minutes until well risen.
10. For the "Glaze", dissolve the sugar in the boiling water and brush over the baked brioches.
11. Leave to cool in the tins for 5 minutes before placing on a wire rack to cool.

# Sunflower Cranberry Loaf



## Ingredients



### DOUGH

Wright's Sunflower Bread Mix	500g
Oranges	2 medium
Water	200ml
Cranberries	200g

## Method (Makes 2 loaves)

1. Roughly chop the oranges into pieces and place into a food processor and blend to a fine pulp.
2. Place all the orange pulp, water and bread mix into a bowl and mix to a soft dough.
3. Knead well for 5 minutes until a well developed dough is formed.
4. Cover loosely with polythene and allow the dough to rest for 5 minutes.
5. Add the cranberries and mix well using dusting flour if required.
6. Divide the dough into two pieces and mould round.
7. Sprinkle flour into two cane baskets and place the two rounds inside.
8. Cover with a damp tea towel; lightly oiled plastic or polythene and leave in a warm place for approximately 40 minutes or until double in size.
9. Carefully tip out the dough from the basket and dust with extra flour if required.
10. Bake in a preheated oven 200°C (390°F, Gas Mark 6) for 25-30 minutes until well risen.



# Choc Cherry Beetroot Cakes



## Ingredients

### CAKE

Wright's Chocolate Cake Mix	500g
Water	150ml
Vegetable Oil	60ml (4 tbsps)
Cooked Beetroot	200g
Dried Sour Cherries (chopped)	125g

### TOPPING

Icing Sugar (sifted)	250g
Beetroot Puree	3 tbsps
Water	2-3 tbsps
Dark Chocolate	50g
White Chocolate	50g

## Method (Makes 12)

1. Puree the beetroot in a food processor and reserve 3 tablespoons for the topping.
2. Place the beetroot puree, cake mix, water and vegetable oil in a bowl and beat for 1-2 minutes to form a smooth batter.
3. Add the sour cherries and mix well.
4. Divide the mixture between 12 well greased mini loaf cake tins.
5. Bake in a preheated oven 190°C (375°F, Gas Mark 5) for 18-20 minutes until firm to the touch.
6. Cool in the tins for 5 minutes before transferring onto a wire rack.
7. Blend the reserved beetroot puree with the water to form a smooth icing.
8. Dip each cake bar into the icing and allow to set.
9. Melt the dark chocolate over a pan of simmering water and drizzle over the cake as per illustration.
10. Melt the white chocolate over a pan of simmering water and drizzle over the cake as per illustration.

**G.R. WRIGHT & SONS LTD**

**Ponders End Mills**

**Enfield**

**Middlesex EN3 4TG**

**[homebaking@wrightsflour.co.uk](mailto:homebaking@wrightsflour.co.uk)**

**[www.wrightsbaking.co.uk](http://www.wrightsbaking.co.uk)**

**freephone 0800 064 0100**

**direct 020 8443 6917**

