



# THE CAKE & BAKE SHOW

5 - 7 October 2018 • ExCeL, London

## 2018 CAKE & BAKE SHOW RECIPE BOOK



## Strawberry Madeira Mousse Cake



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SHOW

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### **Deb's tips**

The mousse can be prepared whilst waiting for the half a pack of Madeira to bake along with any cupcakes you maybe baking too. Another quick recipe with a real wow factor. Deb the Bread

### **Ingredients:**

#### **Cake:**

Wright's Madeira Cake Mix 500g  
Water 100ml  
Vegetable Oil 30ml

#### **For the Mousse:**

400g Strawberries with stalks removed  
450ml Double Cream  
1 Cube Strawberry Jelly \*  
60ml hot water

#### **For the Topping:**

1 Pack Strawberry Jelly (minus 1 cube)\*  
200ml Boiling Water  
200ml Cold Water

200ml Condensed Milk  
100g Caster Sugar  
1 pack (12g) or 6 leaves of Gelatin

#### **METHOD - TO MAKE THE CAKE:**

In a mixing bowl combine the half pack of Madeira cake mix, 100ml water and 30ml oil and mix to form a smooth batter. Place the mixture in the baking tin – you can use the remaining mix to make muffins another time. Bake in the oven for 15 – 20 mins until cooked. Remove from the heat and leave to cool in the tin. Do not release the spring form.

#### **METHOD - TO MAKE THE MOUSSE :**

Separate out 6-7 strawberries to slice for the topping and place the rest into a food processor together with the condensed milk. Pulse until both are combined and fairly smooth (it doesn't matter if you have small bits of strawberry in the mouse. Put 60ml of hot water in a cup, add the cube of Jelly and fully dissolve (this adds a strong strawberry flavour to the mousse and helps it set) then add the Gelatin and stir until fully dissolved. Put the cream and sugar in a mixer and whisk until soft peaks form, then fold in the strawberry and condensed milk gently then with the whisk on low slowly add the gelatin and combine fully. Pour the mix into the cake tin almost to the top, level the top and put in the fridge to set (at least an hour) – any remaining mousse can be put into dishes and set in the fridge as well to have later. Dissolve the remaining jelly in the boiling water then add the cold water and leave to cool. Slice up the strawberries and lay them on top of the mousse. Press them down slightly to stop them floating when you add the jelly. Return cake to the fridge. Once the jelly has cooled pour it slowly on top of the mousse up to the level of the baking tin and leave in the fridge to set fully. You can leave it overnight in the fridge and eat the next day. Before serving release the Spring Form and slowly remove the grease proof collar.

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# Mexican Chilli Beef Bites



## **Deb's tips**

This tasty recipe is excellent any time of year – served with vegetables or baked beans. Add extra chilli to the mix if you dare & serve warm with salsa, sour cream and/or guacamole for a Mexican touch. Deb the Bread

## **Ingredients:**

### **DOUGH:**

Wright's Premium White Bread Mix	500g
Lukewarm Water	320ml
Dried Red Peppers	1 tablespoon
Garlic Granules	half a teaspoon
Chilli Powder	1 teaspoon – more if you dare!
Chilli Oil	5ml

### **TOPPING:**

Ready prepared Chilli Con Carne	1x 400g tin (canned or fresh)
Grated Cheese	150g

### **METHOD:** (makes 1 tray bake - 32 small bite size portions):

Loosely line a large roasting tin 24cm x 33cm (10 x 12 inch) with well-greased foil or baking parchment.

Prepare the Bread Mix with the oil following instructions 1 and 2 on back of pack, adding the peppers, garlic & chilli powder then roll out dough sufficient to fit the prepared roasting tin.

Place dough into tin and spread the chilli mixture over to an even thickness.

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.

Meanwhile preheat the oven to 220°C (428°F Gas Mark 7).

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.



## Black Forest Gateaux



### Deb's tips

This is a classic cake that can be enjoyed all through summer and certainly all through fresh cherry season! Deb the Bread

### Ingredients:

#### CAKE:

Chocolate Fudge Cake Mix 500g  
Water 250ml  
Vegetable Oil 60ml (4tbsps)  
Egg Whites 3 medium

#### TOPPING

Double Cream 200ml  
Dark Chocolate 100g  
1 Small punnet of fresh cherries

#### FILLING:

Morello Cherry Jam 150g  
Pitted Cherries (juice reserved) 425g tin  
Kirsch (optional) 3-4 tbsps  
Double Cream 300ml

#### METHOD - TO MAKE THE CAKE – 10-12 PORTIONS:

Grease and line 2 x 17.5cm sandwich tins.

Place the cake mix, water and vegetable oil into a bowl and beat for 1-2 minutes to form a smooth batter.

Place the egg whites into a clean bowl and whisk to form soft stiff peaks.

Place a third of the whisked egg whites into the batter mix and gently fold in.

Repeat with the remaining egg whites.

Divide the mixture between the two sandwich tins.

Bake in a preheated oven 190°C (380°F, Gas Mark 5) for 20-22 minutes until firm to the touch.

Allow to cool in the tin for 5 minutes before transferring onto a wire rack.

Mix the Kirsch with 2 tbsps of the reserved cherry juice (or just use the cherry juice) and brush on top of both cakes, when completely cooled.

Mix the cherries with the jam and spread onto one of the cakes.

Softly whip the double cream for the filling and then spread or pipe on top of the jam and cherry mixture.

Place the other cake on top.

Melt the chocolate for the topping in a heatproof bowl over simmering water and then add the double cream, mixing until it is combined.

Spread on top of the cake.

Decorate with fresh cherries.

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## Skinny Pies



### **Deb's tips**

Oh look at these superb skinny pies – made with Wright's Premium White and weighing in at approx 350 calories per pie! I am sure the Hairy Bikers would be proud as it was them that spurred us into trying these. Deb the Bread

### **Ingredients:**

#### **Dough**

- Wright's Premium White Bread Mix 500g
- 500g extra lean mince beef
- ½ red onion
- 1 clove garlic
- 1 teaspoon dried Italian seasoning mix (thyme, rosemary, basil)
- 1 tin chopped tomatoes
- 1 table spoon tomato puree
- Small wine glass of Cinzano Bianco (optional but gives lovely flavour).



### **METHOD (Makes 6 Pies)**

Cook off the finely chopped onion and garlic for 4-5 mins until soft. Add in the minced beef and lightly brown the meat stirring to ensure all is coloured. Add in the seasoning, tinned tomatoes, cinzano and tomato puree and allow to simmer for 30-40 mins then remove from heat.

#### Making the Pies

Take 1 pack of Wrights Premium White bread mix and place in a bowl with 320ml warm water and mix together for 5 mins to form a ball of dough. Cover and leave to rest for 5 mins, then kneed and stretch the dough for 2 mins on a floured surface then roll out the dough to approx. ½ cm thick. Cover and leave to rest for 5 mins. Place individual pie foils on the dough and cut 2 circles (one slightly larger than the foil). Oil the inside of the foil and line with the dough then place the filling inside. Egg wash the edge of the pie and place the 2nd circle on top to form the lid and press down or crimp the edges together. Make a whole in the top to allow steam out and egg wash the top then place in the oven preheated to 210°C for approx. 15 – 20 minutes or until golden brown. NB you do not need to prove the dough as it is not going to rise.

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## 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 (roughly chopped & unsalted/roasted) 50g  
Salt pinch

#### METHOD (Makes 10 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 then 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 and 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, then drizzle over the cake.

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## Mixed Antipasti Schiacciata



### *Deb's tips*

It's all about the fabulous choice of fillings in this recipe and whatever the family favourite is from the long list of antipasti available. Deb the Bread

### Ingredients

#### Dough:

500g - Wright's Ciabatta Bread Mix

Water 350ml

Olive Oil 10ml (2 tbsps)

#### Filling:

Parma Ham 1 packet (6-8 slices).

Antipasti 400g

Ricotta Cheese 250g



### METHOD:

Makes 1 x loaf 6 -8 portions:

Place the bread mix into a bowl with the water and mix to a soft dough.

Knead well for 5 minutes until a well-developed dough is formed.

Add the olive oil and mix for a further minute then rest the dough for 10 minutes.

Divide the dough into three pieces. Roll or press each dough piece out to about 20cm (8 inches) in diameter.

Grease the inside of a 20cm (8 inches) deep round tin with olive oil. Place a piece of dough inside the tin. Scatter a third of the antipasti, Parma ham and ricotta on top of the dough.

Place another piece of dough on top of the filling and repeat with another third of the antipasti, Parma ham and ricotta on top of the dough.

Place the final piece of dough on top and the remaining filling.

Cover with a damp tea towel; lightly oiled plastic or polythene and leave in a warm place for approx. 40 minutes or until double in size.

Bake in a preheated oven at 180°C (360°F), Gas Mark 6 for 40 -50 minutes until well risen and golden brown.

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## Apricot & Almond Stollen Bars



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### Deb's tips

If you think Stollen is just for Christmas – you would be wrong – do try these deliciously light bites! Deb the Bread

### Ingredients

#### Dough

Wright's Premium White or Ciabatta Bread Mix	250g
Caster Sugar	150g
Mixed Spice	1 tsp
Butter (softened)	75g
Full Fat Cream Cheese	200g
Ground Almonds	75g
Egg	1 medium
Dried Apricots (chopped)	100g
Sultanas	100g
Golden Marzipan (cut into 1cm cubes)	275g
Blanched Almonds (toasted)	100g
Zest and Juice of 2 Oranges	

#### Topping

Melted Butter	75g
Brandy (optional)	2 tbsps
Icing Sugar	2 tbsps

#### Method (Makes 1 tray – 14 portions)

Place the caster sugar, butter, cream cheese, orange zest and juice and mixed spice into a bowl and beat to a smooth paste. Add the egg and mix well.

Add the bread mix, ground almonds, sultanas, dried apricots, toasted blanched almonds and mix to a soft dough with a wooden spoon. Then add the chopped marzipan and mix through.

Grease and line a tin measuring 30x20cm (12x8 inches) and pour in the Stollen mix. Then, using the back of a wet spoon, level the mixture down in the tin.

Bake in a preheated oven 180°C (360°F, Gas Mark 4) for 25-30 minutes until puffed and golden brown.

Mix the melted butter with the brandy and brush on the Stollen as it is cooling. Dust with icing sugar and cut into slices.

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## Sunflower & Cranberry Loaf



### Deb's tips

Well - you have seen the cane baskets used on Great British Bake Off - now is your chance to shine with this lovely summery recipe!

### Ingredients

#### Dough

Wright's Sunflower Bread Mix 500g

Oranges 2 medium

Water 200ml

Cranberries 200g

#### METHOD (Makes 2 loaves)

Roughly chop the oranges (skin, pith and flesh) into pieces and place into a food processor and blend to a fine pulp.

Place all the orange pulp, water and bread mix into a bowl and mix to a soft dough.

Knead well for 5 minutes until a well-developed dough is formed.

Cover loosely with polythene and allow the dough to rest for 5 minutes.

Add the cranberries and mix well using dusting flour if required.

Divide the dough into two pieces and mould round.

Sprinkle flour into two cane baskets and place the two rounds inside.

Cover with a damp tea towel; lightly oiled plastic or polythene and leave in a warm place for approximately 40 minutes or until doubled in size.

Carefully tip out the dough from the basket and dust with extra flour if required.

Bake in a preheated oven 200°C (390°F, Gas Mark 6) for 25-30 minutes until well risen.



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## Christmas Cupcakes



### Deb's tips

For something that bakes in just over 20 minutes - these look so professional - why not get the kid's involved when they are off school prior to Christmas? Deb the Bread

### Ingredients

#### CAKE

Wrights Carrot Cake Mix 500g  
Water 200ml  
Vegetable Oil 60 ml

#### TOPPING

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

#### FRUIT MIXTURE

Dried Apricots (chopped) 150g  
Sultanas 150g  
Currants 100g  
Glace Cherries (chopped) 100g  
Brandy 75ml  
Dried Cranberries 150g  
Zest and Juice of 2 oranges



#### METHOD (Makes 18):

Place the Sultana's chopped cherries, apricots, currants, cranberries, zest into a bowl with the Brandy. Mix and leave for 24 hours.

Place the Carrot Cake Mix into a bowl and add the water and oil, then mix to form a smooth batter beating for 1-2 minutes. Then add the fruit mixture to the batter and mix well.

Divide the mixture between 18 muffin cases, approximately 80g in each.

Bake in a preheated oven 180°C (360°F, Gas mark 5) for 20-25 minutes until firm to the touch.

Allow to cool completely before decorating.

Heat up the apricot jam gently and brush on the top of each cake.

Knead the marzipan to soften using icing sugar as required and roll out to about 5mm (¼" inch) in thickness.

Using "Christmas Design Cutters", cut out marzipan shapes and place on top of the cakes.

Dust with icing sugar.

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