



Easter ideas baked by you at home.

Sammie's Mini Egg Chocolate Fudge Cake



Ingredients



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

For the Topping
 50g each 3 different coloured rainbow melts
 75g White Chocolate
 275g Chocolate Mini Eggs



METHOD

1. Preheat oven to 160C/140C fan, gas mark 3.
2. Line a 20cm/8in square cake tin with baking parchment.
3. Make up the cake batter as per packet instructions.
4. Add the 200g of mini eggs to the cake batter & stir
5. Pour the cake batter into prepared tin and smooth the top.
6. Place cake in middle of oven and bake for approx. 1 hour.
7. Cake is baked when an inserted skewer comes out clean.
8. Remove cake from oven and leave to cool in tin.

DECORATING THE CAKE

1. Decorating the Cake:
2. Remove cooled cake from tin and leave on the baking parchment.
3. Melt Rainbow melts and white chocolate slowly in a microwave.
4. Pour each colour into separate small piping bag.
5. Pipe diagonally across the cake, starting with darkest colour first.
6. Place chocolate mini eggs on top of cake before the white chocolate sets.
7. Finish by piping white chocolate diagonally across top of cake and eggs.
8. Leave to allow melts and chocolate to set.
9. Serving The Mini Egg Chocolate Fudge Cake: (Serves 16)
10. Run a palette knife between the bottom of the cake and the baking parchment.
11. Cut cake evenly across four times.
12. Repeat cutting cake vertically four times.
13. Eat the cake and enjoy it!



Simnel Cake



Ingredients



Wright's Carrot Cake Mix 500g
 Water 200ml
 Vegetable Oil 60ml
 Mixed Dried Fruit 350g
 Marzipan 150g
 Ground Almonds 100g

Zest & juice of two oranges
 Apricot Jam 1-2 tbsp
 Marzipan 450g
 Fresh Flowers & Ribbon
 Cake Board 9-10" Round

METHOD (MAKES 12)

1. Method (Makes 1 unit – 12 portions)
2. Add the juice and zest of the two oranges to the mixed fruit and leave to soak for 1 hour.
3. Place the cake mix, ground almonds, water and oil into a bowl.
4. Mix together to form a smooth batter.
5. Add the fruit mixture and mix well.
6. Pour half of the cake batter into a deep round pre-lined 19cm (7½ inches) baking tin.
7. Roll out 150g of the marzipan into a 18cm (7 inches) round and place on top of the batter in the baking tin.
8. Pour over the remaining cake batter.
9. Smooth over the cake batter making a slight dip in the middle of the cake. (This will help produce a flatter cake)
10. Bake in the lower half of a pre-heated oven 160°C (320°F) gas mark 3-4 for approximately 90 minutes.
11. Allow the cake to cool before removing from the tin and place in the centre of the cake board.
12. Brush the top of the cake with warm apricot jam.
13. Weigh out 150g of the marzipan and roll out a circle to 19cm (7 ½ inches).
14. Place the circle of marzipan on top of the jam.
15. Divide the remaining marzipan in half, using one half to form 11 small balls and set round the edge using water.
16. Place under a preheated grill to brown slightly.
17. Divide the remaining piece of marzipan into 2 and roll each one into a long rope about 23cm (9 inches) long and twist round each other.
18. Place the twisted marzipan around the bottom of the cake.

Decorate with fresh flowers in the middle and finish with ribbon round the top of the cake.

Hot Cross Buns



Ingredients



BUNS

500g Wright's Premium White or Wholemeal Bread Mix & 500g Wright's Ciabatta Bread Mix
 115g Fat
 28g Milk Powder
 100g Sugar
 225g Mixed Fruit

2 Tablespoons Mixed Spice
 1 Size 4 Egg
 520ml Warm Water
 100g Self-Raising Flour Mixed To Smooth Paste
 Mix with 150ml cold water for the crossing mix
 50g Castor Sugar dissolved in
 100ml Boiling Water For Glaze

METHOD (MAKES 30)

1. This recipe makes 30 hot cross buns. A smaller quantity of buns can be made by using half a pack of each mix and half the quantity of other ingredients.
2. Add the fat, sugar, milk powder, mixed spice and egg to the bread mixes.
3. Using 520ml of warm water make up the dough following the instructions on the pack.
4. Add the mixed fruit and blend through the dough.
5. Divide the dough into 30 pieces and mould into balls.
6. Rest for 10 minutes.
7. Remould the pieces and place on a greased baking trays ensuring they are in straight lines to make the piping of the crosses easier. Number on each tray depends on size of tray.
8. Prove in a warm place for 35-40 minutes or until doubled in size.
9. Using a piping bag fitted with a fine nozzle (1-1.5mm) pipe crosses carefully on the proved buns.
10. Bake in a preheated oven at 220°C (425°F) gas mark 7 for 15 minutes or until golden brown.
11. Remove from oven and brush immediately with sugar solution to give glaze.

NOTE: This recipe calls for 2 mixes: Premium White (for white buns) AND Ciabatta OR Wholemeal (for brown buns) AND Ciabatta - this will yield 30 good size hot cross buns - less if you decrease the ingredients.

Easter Slice



Ingredients

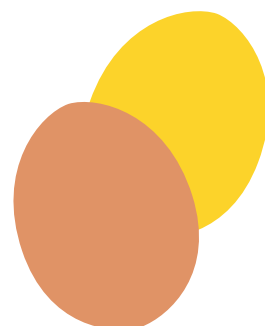


Premium White Bread Mix 500G
 1 Size 4 Egg
 75g Butter
 3 Tablespoons Sugar
 1 Tablespoon Mixed Spice

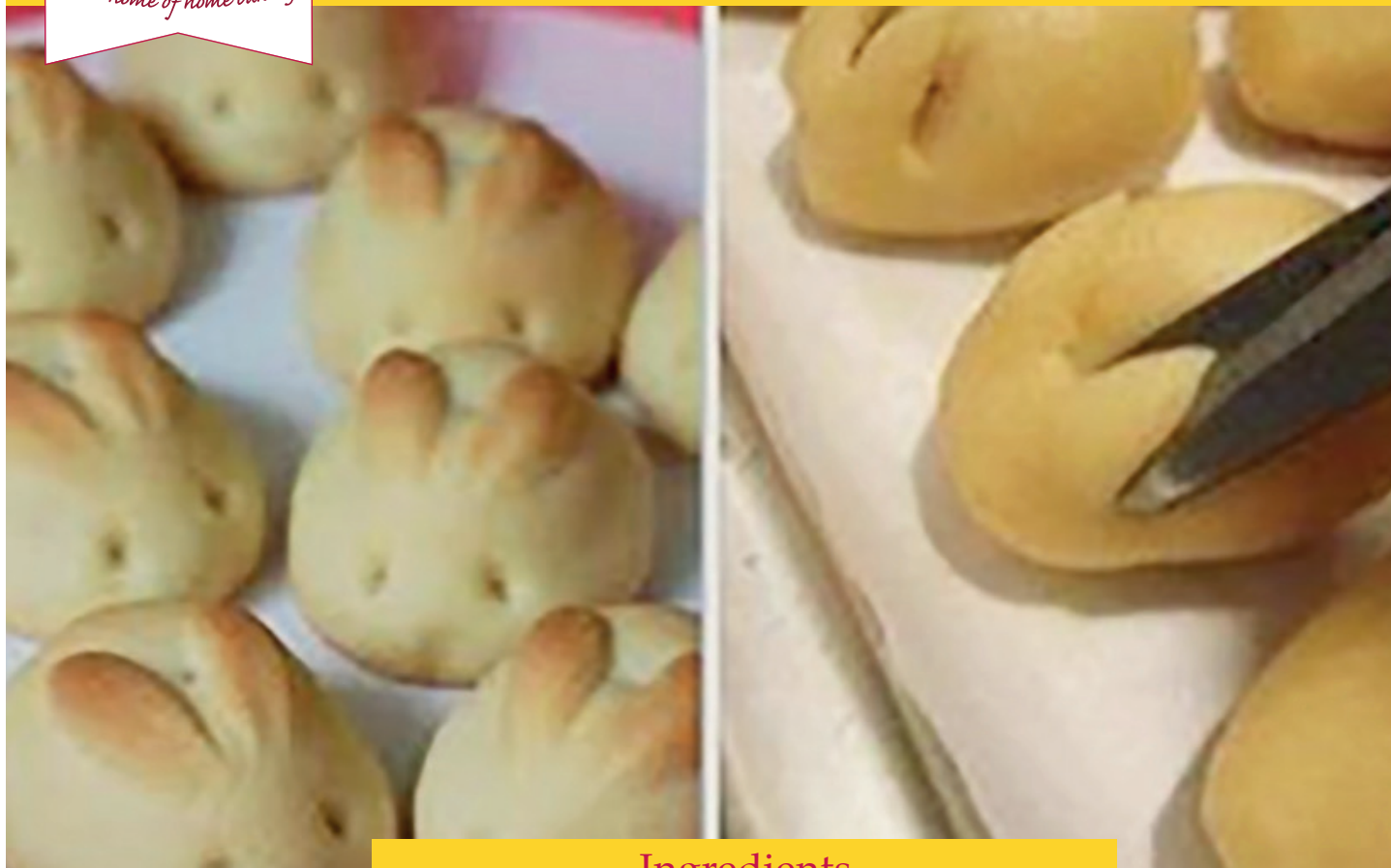
220ml Warm Water
 100g Currants
 100g Sultanas
 250g Marzipan
 Icing Sugar for Dusting

METHOD (MAKES 12)

1. Make up a dough using the bread mix, half the beaten egg, butter, sugar, spice and water. Save the other half of the egg for use later as an egg wash.
2. Rest for 5 minutes.
3. Blend in the currants and sultanas, divide dough into 2, mould into balls and rest for 5 minutes.
4. Roll one dough ball out to a 20 x 24cm sheet and place in a 4-sided baking tray. Egg wash lightly.
5. Roll out the marzipan and cover the first dough sheet – egg wash lightly.
6. Roll out the second dough ball and use to cover the marzipan.
Prick the dough with a fork and use remaining egg to wash the top.
7. Cover with a damp tea towel; lightly oiled plastic or polythene and leave to rise in a warm place for 30-40 minutes until doubled in size.
8. Remove the cover before baking
9. Bake in a preheated oven at 220°C, 425°F, Gas Mark 7 for 20-25 minutes until golden brown.
10. Remove from tin and put on a wire tray to cool.
11. Allow to cool completely, dust with icing sugar and cut into fingers.



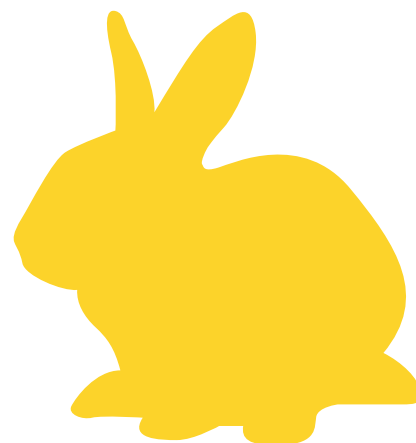
Easter Bunny Buns



Ingredients



500g Wright's Premium White bread mix
Warm Water 320ml



METHOD (MAKES 20)

1. Make up your dough and divide into 20 balls – cover and rest for 10 minutes.
2. Roll out each ball into an egg shape and place on a baking tray
3. Cover with a damp tea towel; lightly oiled plastic or polythene and prove in a warm place for 30 – 35 minutes or until doubled in size.
4. Remove the cover.
5. Snip the front of the dough for the “ears” then, with a cocktail stick make eyes and a nose.
6. Bake on the middle or lower shelf of a preheated oven at 220°C, (425°F, Gas Mark 7) for 12 – 15 minutes or until golden brown.

Chocolate Easter Egg Cupcakes



Ingredients

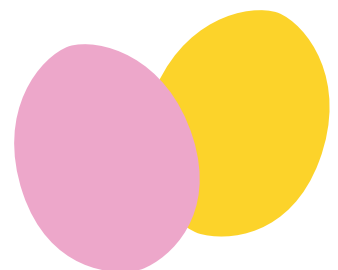


Wright's Chocolate Fudge Cake Mix 500g
Water 200ml
Vegetable Oil 60ml
Dark Chocolate (70% cocoa solids) 200g
Unsalted Butter (softened) 250g

Icing Sugar 250g
Vanilla Extract 1 teaspoon
Chocolate Mini Eggs 1 packet (24-36)
Grated White Chocolate 2 tablespoons

METHOD (MAKES 12)

1. Mix all the ingredients under "Cupcakes" to form a smooth batter, for 1-2 minutes.
2. Line a standard 12 hole muffin tray tin with muffin cases.
3. Divide the mixture between the muffin cases.
4. Bake in a preheated oven 180°C (360°F), Gas Mark 5 for 20-25 minutes until firm to the touch.
5. Allow to cool completely before decorating.
6. Melt the dark chocolate in a heatproof bowl over a pan of barely simmering water, stirring occasionally.
7. Allow to cool. Meanwhile in a large mixing bowl, beat the butter, icing sugar and vanilla extract together until smooth.



Jackie's Easter Cakes



Ingredients



Wright's Madeira cake mix is a simple mix that produces a traditional home made style cake with a buttery, vanilla flavour. Requiring only the addition of water and oil to produce a moist, tender eating cake. Wright's Madeira cake mix works uniquely with bread making machines as well as in a 2lb loaf tin in your domestic oven. Producing an authentic, traditional style cake also suitable for loaf cakes, gateaux bases, slices or 16 individual cakes. Madeira cake mix is so incredibly versatile. In fact, it is the chameleon of the cake world as it is an excellent base for a range of flavours and textures. Try it with glace cherries, cinnamon, make a lemon cake of it, a coffee cake, date & walnut, coconut, fruits of the forest, sultanas, you can marble it or just enjoy it plain.

METHOD

1. To make a giant cupcake in a silicone mould use 750g of mix (a pack & a half of your favourite Wright's cake mix).
2. Pre-heat your oven to 160°C (320°F, Gas Mark 3) and use the middle shelf.
3. Make up your packet mix following the instructions on the back of the pack and even though it tells you not to grease the mould, make sure you do as it is far easier to get the finished cake out.
4. Pour the mixture into both halves, about halfway in each should do, around 2/3 of batter in bottom case and the rest in the top.
5. Bake on the middle shelf for about an hour. Please do not try checking until at least the hour has passed you don't want a collapsed cupcake!
6. After the hour do a skewer test to make sure it comes out dry and if your cake is ready, leave to cool for at least 10 minutes then use a knife or plastic spatula and very slowly ease it around the cake. This just helps getting it out in one go.
7. Leave to cool for a good hour or even a couple and then enjoy decorating it!
8. You can cut the base in half and use jam or chocolate sauce and then fix the top and bottom together with a layer of butter cream.
9. Make up your packet mix following the instructions on the back of the pack and even though it tells you not to grease the mould, make sure you do as it is far easier to get the finished cake out.
10. The matching cupcakes with Chocolate Fudge as per the back of the pack. Decorated with swirls of buttercream, mini cream eggs & mini eggs.

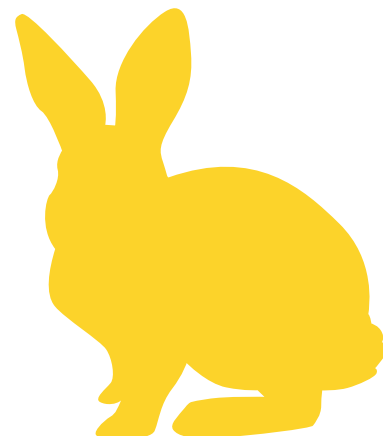
Rob's Hot Cross Cheese Buns



Ingredients



Wright's Cheddar Cheese & Onion mix contains a blend of cheese, crisp fried onions, a hint of herbs and mustard for this ever popular savoury bread. This mix works brilliantly in bread making machines or by hand from your oven at home.



METHOD

1. A little Red Leicester crossing the middle after proving.
2. Please cut the crosses in prior to proving - cutting your rolls after their rise can degas them.



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