

Tasty Thursday

Enjoy these handpicked fun baking ideas by **apetito**





Coffee Cake

Baking is a wonderful way to bring people together. It allows us to share stories, reminisce about favourite recipes, and create new memories. In this activity, you will have the opportunity to participate in various stages of baking our Coffee Cake, from reading the recipe and measuring ingredients to mixing and decorating.



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Instructions:



Making the Cake:

1. **Preheat the oven** to 180°C (160°C fan) / Gas Mark 4.
2. **Grease the cake tins** and line them with baking paper.
3. **In a large bowl**, cream together the butter and caster sugar until light and fluffy.
4. **Gradually beat in the eggs**, one at a time, adding a spoonful of flour with each egg to prevent curdling.
5. **Sift** the remaining flour and baking powder into the bowl and fold it into the mixture.
6. **Stir in** the dissolved coffee.
7. **Divide** the mixture evenly between the two prepared tins.
8. **Bake** for 25-30 minutes or until a skewer inserted into the centre comes out clean.
9. **Remove** from the oven and allow to cool in the tins for 10 minutes before transferring to a cooling rack.
10. **In a bowl**, beat the butter until smooth. Gradually add the icing sugar and continue beating until fluffy. Mix in the dissolved coffee.

11. **Once** the cakes are completely cool, spread half of the buttercream on one cake and place the other cake on top.

12. **Use** the remaining buttercream to ice the top of the cake.

Top Tips:

- **Patience:** Ensure a calm and unhurried pace, making the activity enjoyable and stress-free.
- **Safety:** Always supervise closely when using electrical equipment or handling hot items.
- **Inclusivity:** Rotate roles so every participant has a chance to contribute.

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You will need:



Ingredients:

- 225g self-raising flour
- 225g caster sugar
- 225g unsalted butter (softened)
- 4 medium eggs
- 1 tsp baking powder
- 2 tbsp instant coffee granules (dissolved in 1 tbsp hot water)
- 1-2 tbsp milk (optional, if the mixture is too thick)

For the Buttercream Icing:

- 100g unsalted butter (softened)
- 200g icing sugar
- 1 tbsp instant coffee granules (dissolved in 1 tsp hot water)

Equipment:

- Mixing bowls
- Electric whisk or wooden spoon
- Sieve
- Spatula
- Cake tins (two 20cm round tins)
- Baking paper
- Cooling rack

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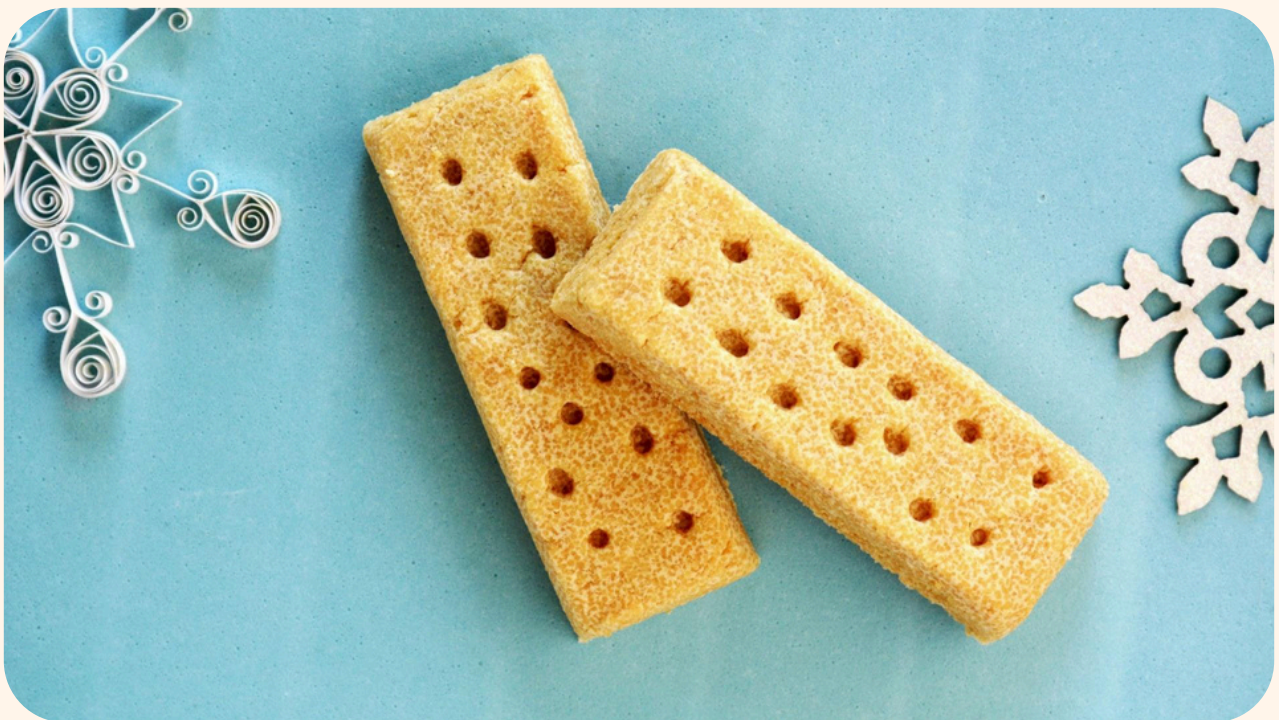


Easy Bake Butter Shortbread



Welcome to our baking activity, where we will be making a classic treat: all butter shortbread.

This simple and delightful recipe is perfect for an enjoyable and interactive session with our participants. Not only will we create delicious shortbread, but we will also empower everyone to take part in each step of the process, from reading the recipe and buying ingredients to mixing, shaping, and baking.



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Instructions:



Making the Shortbread:

- 1. Preheat the Oven:** Preheat the oven to 170°C (150°C fan)/Gas Mark 3.
- 2. Prepare the Baking Tray:** Line a baking tray with baking parchment.
- 3. Cream the Butter and Sugar:** In a large mixing bowl, cream together the softened butter and caster sugar until light and fluffy. Encourage participants to take turns mixing.
- 4. Sift the Dry Ingredients:** Sift the plain flour, cornflour, and salt into the butter mixture. Mix until it forms a dough. Participants can help with sifting and mixing.
- 5. Shape the Dough:** Turn the dough onto a lightly floured surface and gently roll it out to about 1cm thickness. Participants can use a rolling pin or press the dough into shape with their hands.
- 6. Cut the Shortbread:** Use cookie cutters or a knife to cut the dough into desired shapes. Place the shapes onto the prepared baking tray. Encourage participants to be creative with their shapes.
- 7. Chill the Dough:** Chill the tray of cut dough in the fridge for about 20 minutes to help the shortbread hold its shape during baking.
- 8. Bake:** Bake in the preheated oven for 15- 20 minutes or until the shortbread is a pale golden colour. Ensure participants are involved in checking the oven timer and looking at the progress.
- 9. Cool:** Allow the shortbread to cool on the baking tray for a few minutes before transferring to a wire rack to cool completely.

Top Tips:

- Nuts or Dried Fruit: Add chopped nuts or dried fruit like raisins or cranberries to the dough for extra texture and flavour.
- Shapes and Designs: Use different cookie cutters to create seasonal or themed shapes.
- Encourage Creativity: Allow participants to personalise their shortbread with their choice of shapes and additional ingredients.
- Positive Reinforcement: Praise the participants for their contributions and the final product, making the experience enjoyable and rewarding.
- Group Interaction: Foster a sense of community by encouraging participants to share their thoughts and preferences throughout the activity.

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You will need:



Ingredients:

- 225g unsalted butter, softened 110g caster sugar
- 225g plain flour
- 110g cornflour
- A pinch of salt

Equipment:

- Mixing bowls
- Sieve
- Wooden spoon
- Baking tray
- Baking parchment
- Rolling pin
- Biscuit cutters (optional)

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We hope you enjoyed taking part in

Tasty Thursday

Don't forget to tag us in your bakes! There are prizes for the best bakes.

Decorate as much as you can in the #GladtoCare colours!

