

April Notes from the Coaching Inns' Kitchens

Alternative Easter Cake

Simnel cake enjoyed over Britain at Easter was originally devised as a cake for mothering Sunday. That mid lent treat somehow found its way to becoming an Easter ritual with its marzipan top said to depict the apostles, it is lighter version of Christmas cake. This Easter cake has mixed peel, almonds and spices in common with the traditional cake. It is an Easter egg hunt in a cake as it is a lovely light spiced sponge studded with little Easter eggs you could replace these with little balls of marzipan if you wanted, or a mixture of chocolate eggs and marzipan.

**225g softened butter
200g light brown soft sugar
1 tsp cinnamon
1 tsp ground ginger
200g self-raising flour
25g cornflour
3-4 tbsp milk
50g mixed peel
175g dark or milk chocolate mini eggs or buttons
30g flaked almonds**

**1 hour before you want to eat
Preheat the oven to 180/350/gas4. Grease a large cake tin.
Beat the butter, sugar and spices together until light and fluffy.
Sift the flour and beat the eggs.
Beat the eggs gradually into the butter and stir in the mixed peel and three quarters of the chocolate pieces.
Finally fold in the flour and loosen with a splash of milk now and again, until you have a smooth batter that drops easily from a spoon.
Pour the mixture into a cake tin and scatter the rest of the chocolate and the almonds over the top and bake in the oven for 45 minutes to an hour until an inserted skewer or toothpick comes out clean.
Leave to cool on a wire rack for a while before turning out.
Serve warm as a pudding with some mascarpone, or as a cake at teatime.**

Rosie Sykes

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