



Fitzbillies

Fruit Scones

"Whenever anyone asks me what my favourite cake is I reply, 'Well, it's not really a cake, but scones, jam and cream.' It's the sweet item we sell second most in the café, after Chelsea buns. Cream tea is surely one of the greatest gifts of English cookery to the world."

Ingredients

- 460 g plain flour
- 30 g baking powder
- 50 g caster sugar
- 80 g butter
- 2 eggs and extra for brushing the tops of the scones
- 200 ml milk
- 120 g sultanas



Method



- Preheat the oven to 180°C and line a baking sheet with baking paper.
- Mix together the flour, caster sugar and baking powder in a large bowl.
- Rub in the butter.
- Mix together the egg and milk, beating them a little with a fork to break up the egg a bit – no need to whisk. Keep a tablespoon of the milk and egg mix aside to glaze the top of the scones.
- Add the liquid to the mix and bring together with your hands.
- Add the sultanas last so they don't get broken up.
- Turn the mixture out onto the worktop, give it the very lightest of kneads – just two folds, to make sure it's together and even.
- Roll out to 3cm thick and cut out scones to the size you want. We use a 7cm cutter for large scones and a 5cm cutter for smaller scones for afternoon tea.
- Place the scones well apart on the baking sheet and brush with beaten egg.
- Bake the large scones for 15-20 minutes, smaller scones for 12-15 minutes.
- Serve either warm or cold, with jam and clotted cream, obviously.

We hope you enjoy baking our sweet treats. Check out our website for more inspiration act4addenbrookes.org.uk/actteaparty

We'd love to hear all about your tea parties so please send us your pictures, recipes and tips! Email us on fundraising@act4addenbrookes.org.uk or tag us on our socials.



Find us on socials

Fitzbillies

30th Anniversary
act
Addenbrooke's Charitable Trust
Registered charity number: 1170103



Treats for a good cause

If you need a bit of inspiration for your fundraising tea party, we have a few recipes to get you started.

Fitzbillies, Cambridge institution and purveyor of fine treats, has kindly donated two of their fantastic recipes for you to try at home. Whether you want to keep it simply delicious with fruit scones or push the boat out with a sinfully special chocolate cake, you will be stepping into the footsteps of baking giants.

And our own Chief Executive, Shelly, who is a whizz in the kitchen, shares her tangy lemon cake recipe that even comes with advice for making it gluten free. Our office can testify this is a delicious bake!



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Fitzbillies Chocolate Cake

"We have worked continuously on our chocolate cake recipe over the years. Sometimes we test four recipes on customers in the shop – the existing recipe and three new variants. The brief to the bakers is always 'moister and less sweet'. This cake won the most recent taste test. The secret ingredient is the small amount of beetroot which we think helps the moistness."

Ingredients

- 255 g plain flour
- 260 g caster sugar
- 100 g soft brown sugar
- 50 g cocoa powder
- 1.25 tsp baking powder
- 0.75 tsp bicarbonate of soda
- 0.25 tsp salt
- 150 ml sunflower oil
- 90 ml warm water
- 90 buttermilk
- 3 eggs
- 70 g beetroot
- 1.5 tsp vanilla extract

For the icing

- 170 g butter (softened)
- 115 g cream cheese
- 80 g cocoa powder
- 1 tsp vanilla extract
- 420 g icing sugar
- as needed milk



Method

- Preheat the oven to 170 degrees centigrade (fan) and grease and line the bottoms of 3, 8-inch sandwich tins.
- Mix together all the dry ingredients – flour, sugars, cocoa powder, baking powder, bicarb and salt.
- Blitz the beetroot in a food processor into small pieces. But don't overdo it – you don't want liquid purée.
- Mix the liquid ingredients together – sunflower oil, warm water, buttermilk, eggs and vanilla extract.
- Add the wet mixture to the dry mixture and mix to combine.
- Add the beetroot and mix to combine. Don't overdo it.
- Divide the mixture between the 3 tins. You can weigh them to check you've split the mixture fairly evenly.
- Bake for 25-30 minutes until the cakes spring back to the touch. Remove from the oven and allow to cool completely in the tins.
- Now get on with making the icing. Mix together the butter and cream cheese until fluffy (definitely in a mixer if you have one). Add the cocoa powder and vanilla extract and beat until combined.
- Beat in the icing sugar. Then add milk, a little at a time until you get to a spreadable consistency. The icing should be very thick and will thicken even more if refrigerated.
- Use the icing to sandwich and coat the cake. See separate instructions on layering and covering cakes.
- Decorate however you like. We love loading our chocolate cakes with all our favourite chocolate sweets.



Shelly's tangy lemon cake



Ingredients

- 4 oz butter or margarine
- 6 oz self raising flour (if you use gluten free flour add extra milk to mix at the very end)
- 6 oz caster sugar
- Grated rind and juice of one lemon
- 2 beaten eggs
- Milk to mix
- 2 oz granulated sugar

Method

- Cream butter, caster sugar and lemon rind until light and fluffy.
- Gradually beat in eggs.
- Mix in flour, add milk to make a cake mixture.
- Pour mixture into a greased 8" x 4" loaf tin.
- Cook for 45-50 minutes at 350°C (175 F).
- Heat lemon juice and granulated sugar in a saucepan, stir until dissolved.
- Remove cake from the oven.
- Leave cake in tin and prick all over with a skewer, but not to the bottom of the tin (otherwise it will stick to the bottom).
- Pour over the lemon juice mixture and leave to cool.
- Cut and enjoy!

