



On Wednesday 30 June 2021 will be raising funds for the Trussell Trust to help end the need for foodbanks.

The fun morning will feature a homemade bake sale served with teas and coffee, coordinated by our team members.

There will also be a clothes swap on the day, and any unwanted clothes that are not swapped will be donated to charity.

For those who cannot attend, and would like to make a donation instead, please head over to our fundraising page to donate what you can.

Thank you so much!

We're excited to share these recipes with you. Let us know what you think.



BANANA LOAF



VEDRANA DANCERELLE

Head of Reactive Sales
and Event Planning, Church
House Westminster



INGREDIENTS

3-4 very ripe medium bananas

3 eggs

100g brown sugar (or honey if you prefer)

150ml vegetable oil

250g self-raising flour

1tsp baking powder

A handful of walnuts

INSTRUCTIONS

Preheat the oven to 180°C/160°C Fan/Gas 4.

Grease and line a 900g/2lb loaf tin with baking parchment or use a loaf tin liner.

Peel the bananas and mash with a fork. Tip into a large mixing bowl and add the eggs, sugar and oil. Use a fork or whisk to combine.

Add the flour, walnuts and baking powder and mix together until thoroughly combined.

Pour into the prepared tin.

Bake for 40 minutes, or until the cake is well risen and a skewer inserted into the centre comes out clean.

EARL GREY TEA CAKE



**SARAH
ROSS**

Senior Events Coordinator,
Church House Westminster



This was a cake my mother's close friend made for our family and I asked for the recipe as it was so good!

It's a family favourite as it is light and moist and just delicious with a nice cup of tea!

INGREDIENTS

- 150g unsalted butter (room temperature)
- $\frac{3}{4}$ cup caster sugar
- 3 medium eggs
- 1 tbsp milk
- 2 tbsp honey
- 2-3 earl grey tea bags (only the inside powdered leaves; cut the bag open and dispose the paper bag)
- $\frac{1}{2}$ cup almond powder
- 1 cup plain flour
- 1 tsp baking powder

INSTRUCTIONS

- Mix the butter and sugar until nice and fluffy
- Add the eggs in one at a time and mix
- Add milk, honey, tea leaves, almond powder, flour and baking powder. Mix well until all combined.
- Pour in a greased and lined loaf tin.
- Bake at 160°C (fan) oven for 40 mins.

It can burn easily on the top, so cover with foil, half way through. Check if it is cooked through by inserting a wooden skewer in the middle. If it comes out dry, it is done. If it is not done, keep baking in oven and check every 5 mins.



TRADITIONAL FANOUPITA



MARINA PAPADOPOULOU

Business Development
Manager, Church House
Westminster



St. Fanourios is believed to be a martyr and miracle worker in the Greek Orthodox religion.

He is one of the Saints who were asked to help find people or things that are lost.

His name comes from the Greek word "fanerono" which means "to reveal".

The tradition of baking a "Fanouropita", the cake that will help you find whoever or whatever that is lost, is a great honor bestowed upon the Saint.

The "lost and found" cake is baked on the 26th of August, the eve of the Feast Day of Saint Fanourios, in memory of the Saint's Mother, in order that her soul may be saved and she can rest in peace.

INGREDIENTS

The cake is traditionally made with only seven ingredients (symbolising the seven days of creation), and when served, must be cut into 40 pieces.

- 500g self-raising flour
- 250g sugar
- 200g olive oil
- 250g raisins
- 2tsp baking powder
- 1tsp ground cinnamon
- Zest and juice of 1 orange

INSTRUCTIONS

- Heat oven to 170°C.
- Put all ingredients into a bowl and mix together well.
- Pour cake batter into two round, 10 inch diameter baking tins and bake for one hour.
- Keep to tradition, cut the cake into 40 pieces!



LOCKDOWN FRUITCAKE



STEPHANIE MAUREL

CEO, Corporation of the
Church House



A fave lock down recipe for us was this easy fruitcake where I ignored the amount of dried fruit to come in and packed it full.

This is a family compromise between those that don't like chocolate and those that are desperate for an easy cake to make!!

INGREDIENTS

300g self-raising flour

150g butter

150g brown sugar / demerara sugar

400g mixed fruit

2 eggs

c.8 tbsp of milk

INSTRUCTIONS

Mix the butter and flour together and then add the sugar and dried fruit. This will make a dry mix.

Add the eggs to the mixture.

Add the milk table spoon by table spoon until the mixture is soft enough to fall off a spoon.

Cook at 180* for 45 minutes.



SEASIDE 'CRUNCHIES'



ELANA KRUGER

Marketing Manager,
Church House Westminster



This recipe takes me back to school holidays at the seaside, when these little healthy fruit bars would always appear for elevenses!

Baking batches of these before we set off on holiday was always a sure sign that long Summer days on the beach are just around the corner.

RECIPE

500ml flour
500ml oats
250ml mixed fruit
500ml desiccated coconut
375ml sugar
a pinch of salt

- Mix all of the above together.

250g butter
30ml golden syrup
2 beaten eggs
5ml bicarbonate of soda, soaked in a little milk
5ml vanilla essence
5ml almond essence

- Melt the butter and syrup. Let it cool slightly.
- Add the beaten eggs, bicarbonate of soda, vanilla and almond essence.
- Mix the liquid with the dry ingredients.
- Add the mix to a lined baking tray and press down lightly.
- Bake at 180°C for 30 minutes until golden brown.
- Cut in smaller bars after it has cooled down.
- Will keep fresh in an airtight container.

