

ROSEBUD'S CARNIVAL INSPIRED SUMMER BAKERY 2020

WEEK 1: Tuesday 4/08/20

CARNIVAL COOKIES

288g Plain flour
1 tsp Baking soda
1 tsp Salt
227g Butter softened
300g Sugar (white or brown)
1 ½ tsp Vanilla Extract
1 egg
Coloured sprinkles and sparkles to decorate



WEEK 2: Tuesday 11/08/20

CARIBBEAN FRUIT CRUMBLE

For the filling:
500g Mixed fruit (Fruit Cocktail tin) or your own choice of fruits
50g Caster sugar
25g Ground almonds
4 tsp Vanilla extract

For the topping:

110g Plain flour
1 tsp Baking powder
75g Cold butter, diced
100g Flaked almonds
75g Demerara sugar
Double cream, or custard to serve (Optional)



WEEK 3: Tuesday 18/08/20

SOCA PINEAPPLE UPSIDE DOWN CAKE

For the fruit base:
60g Unsalted butter
135g Brown sugar
2 tsp Lemon juice
5-6 slices Tinned or fresh pineapple rings

For the cake:

235g/8oz unsalted butter, softened, plus extra for greasing
175g/6oz caster sugar
3 free-range eggs, beaten
½ tsp vanilla bean paste
175g/6oz self-raising flour
1 tsp baking powder
pinch of salt
2 tbsp milk



WEEK 4 : Tuesday 25/08/20

Caribbean Fruit Cake (Quick version)

250g butter (unsalted, room temperature, divided)
250g Demerara sugar
2 teaspoon vanilla extract (or vanilla essence)
1 tsp almond essence
1 teaspoon baking powder
300g Mixed fruit (soaked in sweet grape juice)
(Soak fruits 3 days prior to use do not throw away liquid)
50g candied citrus peel
100ml freshly boiled water
200g self-raising flour
50g ground almonds
1¼ tsp ground mixed spice
Finely grated zest ½ lemon
6 medium free-range eggs
A 23cm diameter, deep loose-bottomed cake tin

