

Autumn bakes

New twists on old faves, these cakes make perfect sharing for your next meeting



Carrot, Coconut and Pistachio Cake with Orange Frosting and Fruit Compote

SERVES 6-8 PREP 45 MINUTES, PLUS COOLING AND CHILLING
COOK 1 HOUR 5 MINUTES

- butter, for greasing
- 175g light brown muscovado sugar
- 150ml rapeseed oil
- 3 tbsp orange juice
- 75g walnuts, roughly chopped
- 75g pistachio nuts, chopped
- 1 tbsp poppy seeds
- 200g grated carrots
- 25g desiccated coconut
- 3 eggs, beaten
- 220g self-raising flour
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 1 tsp mixed spice
- ½ tsp ground ginger
- pinch of salt

FOR THE FRUIT COMPOTE

- ¼ tsp ground cinnamon
- 3 tbsp soft light brown sugar
- 200ml red wine
- 4 plums, halved and stoned
- 100g blackberries
- dried raspberries
- 2 figs, cut into wedges
- chopped pistachio nuts, to decorate

FOR THE ICING

- 75g butter, softened
- 250g cream cheese
- 1 tsp vanilla extract
- 200g icing sugar, sifted
- finely grated rind of 1 orange

- 1 Preheat the oven to 180°C/160°C fan/gas mark 4. Grease and base line a deep 18cm loose-bottomed, round cake tin with parchment paper, and set aside.
- 2 In a large bowl lightly beat together the sugar, oil and orange juice until well combined. Fold in walnuts, pistachio nuts, poppy seeds, carrots, coconut and eggs. Sift in the flour, baking powder, cinnamon, mixed spice, ginger and salt and fold in until well combined.
- 3 Spoon into prepared tin and bake for between 55 and 65 minutes or until a skewer inserted into the middle comes out clean. Remove from the heat and allow to cool in the tin for 5 minutes; transfer to a rack and leave to cool.
- 4 FOR THE FRUIT COMPOTE: Place the cinnamon, sugar and wine in a pan and bring slowly to the boil, stirring until sugar is dissolved. Add plums and bring back to the boil, cover and gently poach for 3-5 minutes. Remove the pan from the heat, add blackberries, cover and leave to stand for 8 minutes. Using a slotted spoon transfer the fruit to a bowl and chill. Bring the juices back to the boil and boil rapidly until reduced by two-thirds and thickened and syrupy. Allow to cool.
- 5 FOR THE ICING: Using an electric whisk, beat together all the ingredients, until smooth and thick. Using a sharp knife, cut the cake in half. Place base on a serving plate and spread about half of the icing over the cake and sandwich together. Spread remainder over the top and sides. Chill for 30 minutes.
- 6 Remove cake from the fridge and lightly decorate the sides with the dried raspberries. Top with chilled poached fruit and figs. Drizzle over reserved juices, scatter over the chopped pistachio nuts and serve.

TIP If you are making the cake in advance, spoon the fruity syrup over just before serving, or serve separately in a small jug.

Coffee Cake with Sticky Pecans and Gold Leaf

SERVES 8-10 PREP 45 MINUTES, PLUS COOLING COOK 40 MINS

FOR THE CAKE

- 225g butter, softened, plus extra for greasing
- plain flour, sifted for dusting
- 225g caster sugar
- 4 eggs
- 4 tbsp Camp coffee essence
- 250g self-raising flour, sifted
- 1½ stem ginger, drained and finely chopped

FOR THE TOPPING

- 125g caster sugar
- 75g pecan nuts
- 130g butter, softened
- 260g icing sugar, sifted
- 2-3 tbsp Camp coffee essence
- 1-2 tbsp single cream
- gold leaf and chocolate curls to decorate

1 FOR THE CAKE Preheat the oven to 180°C/160°C fan/gas mark 4. Melt a little butter and use to brush the inside of a 25cm Bundt tin. Dust with flour and tip away the excess. Set aside.

2 Cream the butter and sugar, using an electric whisk or food mixer for 2-3 minutes, until pale and fluffy. Using a fork, beat together the eggs and coffee essence in a small bowl. Gradually beat in the egg mixture until smooth. Fold in the flour until smooth. Fold in the stem ginger until well combined.

3 Spoon the cake mixture into the prepared tin and level the surface. Bake for 30-40 minutes, until well risen or a skewer inserted into the middle comes out clean. Remove

from the heat and allow to cool in the tin for 5 minutes. Carefully turn out onto a wire rack and allow to cool completely.

4 FOR THE TOPPING Line a baking sheet with baking paper and set aside. Heat the caster sugar in a pan over gentle heat, tilting until the sugar is dissolved and turning golden brown. Stir in pecans and pour onto the prepared sheet. Allow to cool completely.

5 Beat the butter, icing sugar, coffee essence and single cream until smooth. Place cake on a serving plate. Spoon the topping, in swirls, on top of the cake. Break the caramelised pecans into large pieces and arrange on top of the cake with the gold leaf and chocolate curls.



TIP For the best results, beat the topping ingredients together with a wooden spoon



• For more autumn cake recipes, go to mywi.thewi.org.uk

Chocolate and Walnut Brownies with Swirled Chocolate

MAKES 12-16 PREP 30 MINUTES, PLUS MARINATING AND COOLING COOK 50 MINUTES

FOR THE BROWNIES

- 2-3 tbsp brandy
- 100g raisins, roughly chopped
- 450g plain chocolate, broken into pieces
- 225g butter, plus extra for greasing
- 3 eggs
- 2tbsp Kahlua or Camp coffee essence

- 225g caster sugar
- 75g self-raising flour
- pinch of salt
- 175g walnut pieces, chopped
- 1 tsp vanilla extract

FOR THE TOPPING

- 75g plain chocolate, melted
- 75g white chocolate, melted
- 75g milk chocolate, melted

- 1 FOR THE BROWNIES** Mix together the brandy and raisins in a bowl. Cover and leave to marinate for 4 hours or overnight.
- 2** Preheat the oven to 190°C/170°C fan/gas mark 5. Grease a 23cm square cake tin and line with baking paper. Set aside.
- 3** Using a sharp knife, roughly chop 125g of the chocolate and set aside. Melt the remaining chocolate and butter together in small pan. Remove from the heat and allow to cool.
- 4** Mix together the eggs, Kahlua or coffee essence and sugar in a large bowl. Gradually beat in the melted chocolate until well combined. Fold in flour, salt, walnuts, reserved chocolate and vanilla extract. Add the brandy and raisin mix. Pour into the tin and bake for 40-45 minutes. Remove from heat and leave to cool in the tin.
- 5 FOR THE TOPPING** place teaspoons of the three melted chocolates on top, alternating the three. Draw the tip of a knife through them to help them merge and create a marbled effect. Leave until almost set. Using a sharp knife, score the chocolate into 12-16 squares. Leave to set completely. Cut into squares.