

VANILLA TEACAKES

INGREDIENTS

120g self raising flour, sifted together with a pinch of salt
 120g unsalted butter, cut into small pieces and left at room temperature
 100g caster sugar
 20g vanilla sugar
 2 medium eggs, lightly beaten
 1 tsp vanilla extract

METHOD

Cream together the unsalted butter, sugar and vanilla sugar until light and fluffy. Add the eggs one at a time and the vanilla essence with a little sifted flour each time, until well mixed. Add the remaining flour little by little, mixing on a medium speed to combine. Spoon the mixture into your preheated teacake maker cake wells and cook for approximately 6 minutes. Test the cake with a fork, if no mixture sticks to the fork then your teacakes are done. If they are not fully cooked, close the lid and allow two–three minutes longer. Decorate with your favourite icing or topping.

CHOCOLATE TEACAKES

INGREDIENTS

120g self raising flour, sifted together with a pinch of salt
 120g unsalted butter, cut into small pieces and left at room temperature
 100g caster sugar
 20g vanilla sugar
 40g cocoa powder
 2 medium eggs, lightly beaten
 1 tsp vanilla extract

METHOD

Cream together the unsalted butter, sugar and vanilla sugar until light and fluffy. Add the eggs one at a time and the vanilla essence with a little sifted flour each time, until well mixed. Add the remaining flour little by little, mixing on a medium speed to combine. Finally, sift in the cocoa powder and mix thoroughly. Spoon the mixture into your preheated teacake maker cake wells and cook for approximately 6 minutes. Test the cake with a fork, if no mixture sticks to the fork then your teacakes are done. If they are not fully cooked, close the lid and allow two–three minutes longer. Decorate with your favourite icing or topping.

BANANA AND CHOCOLATE TEACAKES

INGREDIENTS

400g self raising flour
 200g bananas, peeled and coarsely chopped
 250ml skimmed milk
 150g caster sugar
 50g dark chocolate, finely chopped
 50g chocolate chips
 2 egg whites
 1 medium egg
 2 tsp orange zest, finely grated
 2 tbsp vegetable oil
 ½ tsp baking soda

METHOD

Cream together the banana, 1 tbsp of oil, the medium egg, egg whites and milk until light and fluffy. In a large bowl, sift together the flour, sugar and soda; stir in the orange zest, chocolate chips and dark chocolate, until well mixed. Fold in the banana mixture until just blended; don't over mix as this will result in the teacakes having a heavy consistency. Spoon the mixture into your preheated teacake maker cake wells and cook for approximately 16 minutes. Test the cake with a fork, if no mixture sticks to the fork then your teacakes are done. If they are not fully cooked, close the lid and allow two–three minutes longer. Decorate with your favourite icing or topping

APPLE TEACAKES

INGREDIENTS

255g plain flour
 100g caster sugar
 60g unsalted butter, cut into small pieces and left at room temperature
 225ml semi skimmed milk
 110g apple, peeled, cored and chopped
 2 tsp baking powder
 ½ tsp salt

METHOD

Cream together the unsalted butter and sugar until light and fluffy. Add the salt and baking powder with a little sifted flour each time, until well mixed. Add the remaining flour and milk a little by little, mixing on a medium speed to combine. Finally, fold in the apples until just blended. Spoon the mixture into your preheated teacake maker cake wells and cook for approximately 16 minutes. Test the cake with a fork, if no mixture sticks to the fork then your teacakes are done. If they are not fully cooked, close the lid and allow two–three minutes longer. Decorate with your favourite icing or topping.