

Anything Goes Cake

This is an absolute winner of a cake! You can throw in anything you have lying around. It's fantastic for using up any sad-looking fruit (or vegetables!) and for clearing your pantry of leftovers like stray nuts. I've noted down suggestions for what ingredients to play with. Personally, I like to use a mix of apple, carrot and courgettes, throw in chopped walnuts and oats and infuse the cake with my Sweet Spice Mix. Just check what you have at home and get baking!

Makes 1 cake of 20 x 10cm – Prep: 30 min – Oven: 50 min

150g butter, room temperature (*or good-quality vegetable oil*)

110g sugar (*or brown sugar*)

2 eggs

1 tsp vanilla extract (*or Rum/Amaretto, or lemon/lime zest*)

150g flour

2 tsp baking powder

¼ tsp bicarbonate of soda

¼ tsp salt

2 tsp ground spices (*f.ex. Anne's Sweet Spice, cinnamon, ginger*)

300g grated fruit or vegetables (*f.ex. apple, pear, carrot, zucchini, pumpkin, beetroot*)

75g pantry strays (*f.ex. chopped nuts, granola or muesli, porridge oats, dessicated coconut, chopped chocolate, dried fruits or frozen blueberries*)

For the icing:

70g icing sugar

1 tbsp of liquid (*f.ex. milk, lemon/lime juice, fruit juice or alcohol such as Amaretto or Rum*)

Preheat the oven to 170°C fan.

In a bowl, beat the butter and the sugar until creamy. Add the eggs and mix until fully incorporated, then add the vanilla extract and beat again.

In a separate bowl, mix the flour, baking powder, bicarbonate of soda, salt and spices. Add to the eggs with the grated fruit or vegetables and your choice of pantry strays and mix until you get an even batter.

Pour the batter in a greased loaf tin of 20 x 10cm and bake the cake in the preheated oven for 50 minutes.

Leave the cake to cool in its tin for 10 minutes before turning it onto a wire rack, Leave to cool completely.

Once cool, mix the icing sugar with your chosen liquid and drizzle over the cake. Leave to set for a few hours before serving.

TIP: You can also make muffins with this recipe, they will take approx. 30 minutes in the oven.

STORAGE: This cake keeps wrapped in foil for 3 days.