

**VOL.3 - SWEET TREATS**



# LAKE SIDE

R e s t a u r a n t

# FAVOURITES



# **From our kitchen to yours.**

'Lakeside Favourites' will be an evolving compilation of some of our most well loved menu dishes, with a few tweaks to suit any store cupboard. Whether you're working from home, or needing to self isolate, we're here to help deliver campus comforts over the following weeks.

For advice on what to do with those chickpeas left in your cupboard from last year, to that burning question you've always had about how to make the perfect meringue, we're happy to help! We welcome you to reach out to us at [Lakeside@surrey.ac.uk](mailto:Lakeside@surrey.ac.uk).

***TEAM LAKESIDE***



# CARROT & WALNUT CAKE

## INGREDIENTS

### Cake

- 200ml Sunflower Oil
- 200g Soft Brown Sugar
- 4 Eggs
- 200g Self Raising Flour
- 5g Cinnamon
- 5g Ground Ginger
- 50g Walnuts
- 150g Grated Carrot
- 50g Currants

### Butter Cream

- 100g Softened Butter
- 200g Icing Sugar
- Few drops of vanilla Essence

**SERVES: 12**

**PREP & COOK TIME: 1HR15**

## METHOD

1. Pre heat oven to 180c and line or grease a round cake tin(s)
2. Beat eggs, sugar and oil in a mixer or by hand, until pale and fluffy
3. Weigh and sift flour and spices into a bowl
4. Fold carrots, walnuts and currants into the wet egg mix
5. Follow by folding the flour in gently, avoiding knocking too much air out of your mixture
6. Fill tin, or tins, and bake in the oven for 30-40 minutes, remove from the oven when a skewer can be cleanly pulled out
7. Meanwhile, prepare buttercream by blending all ingredients together
8. Once cake has cooled, spread the butter cream on top/middle and serve!





# GOOEY CHOCOLATE BROWNIES

## INGREDIENTS

- 100g Unsalted Butter
- 175g Dark Chocolate
- 125g Caster Sugar
- 125g Soft Light Brown Sugar
- 4 x Eggs
- 75g Self Raising Flour
- 75g Cocoa Powder
- Pinch of Salt

### Optional

- Easter treats (mini eggs..)
- Fruit & Nuts
- Seeds
- Peanut butter

Great to make with kids!



**SERVES: 12 BROWNIES**

**PREP & COOK TIME: 45MINS**

## METHOD

1. Preheat oven to 160c
2. Melt chocolate and butter together gently over heat. Once melted cool until room temperature
3. Meanwhile, whisk eggs and sugar together until pale, fluffy and increased in volume
4. Slowly add your melted chocolate mix, gently whisking it into your egg and sugar mix
5. Sift your flour and salt into your wet mix and gently fold in
6. Pour mixed brownie batter into a pre lined and grease tin. Top with any additional chocolates or treats
7. Bake in oven for 15-20 minutes, until shiny and cracking slightly on top. An inserted knife should come out with brownie mix still on it
8. Serve, delicious warm or cold!



# CLASSIC SCONES

## INGREDIENTS

- 500g Self Raising Flour
- 100g Butter
- 1 Tsp Salt
- 90g Caster Sugar
- 300ml Buttermilk
- Few Drops Vanilla Extract
- 150g Mixed Fruit

**SERVES: 10 LARGE**

**PREP & COOK TIME: 1HR15**

## METHOD

1. Preheat oven to 180c
2. Pour the flour, salt and butter and hand mix or use a food processor, until all lumps are gone.
3. Gently warm the buttermilk and vanilla in a microwave or pan.
4. Using your largest bowl, tip some of the flour mix in, followed by some of the buttermilk. Continue to mix well, repeating by adding a little of each mixture at a time. Until all of your ingredients have formed a dough
5. Tip onto a floured surface and lightly press the dough out to achieve 4cm thick rounds, roughly 6-7cm in diameter
7. Spread out on baking sheets and lightly glaze with milk
8. Bake for 10-12 minutes until golden and risen



# VEGAN CHOCOLATE CAKE

## INGREDIENTS

- 320g Self Raising Flour
- 320g Caster Sugar
- 130g Cocoa Powder
- 1/2 Tsp Baking Soda
- 1 Tsp Salt
- 675g Soya Milk
- 185g Vegetable Oil
- 1 Tbsp Vanilla Extract

## METHOD

1. Preheat oven to 180c
2. In a large bowl, whisk together all dry ingredients and set aside
3. In a medium bowl, whisk together all wet ingredients
4. Pour wet ingredients into the dry ingredients, and mix until just combined. Don't overmix
5. Divide batter into two pre lined or greased sandwich tins
6. Bake for roughly 35-40 minutes, until a knife inserted into the centre comes out clean
7. Let cakes cool and drizzle with additional dark chocolate or alpro cream , serve!

**SERVES: 12 SLICES**

**PREP & COOK TIME: 1HR15**





# QUICK TRUFFLES



## INGREDIENTS

- 225g Dark Chocolate (or milk/white)
- 35g Unsalted Butter
- 30g Natural Yoghurt
- 70g Double Cream

### Optional Extras

- Dash of liquor of choice
- Fruit
- Nuts/Seeds
- Flavour extracts
- Cocoa powder

Great to make with kids!



**SERVES: 12-20 TRUFFLES**  
**PREP & COOK TIME: 1HR**

## METHOD

1. Combine chocolate, butter, yoghurt and cream in one microwavable bowl
2. Melt chocolate mix in microwave on full power, 30 seconds at a time and stirring in between. This should take 2-3 minutes in total
3. Once the chocolate mix is fully combined, put it in the fridge to set, gently stirring every 10 minutes to ensure an even consistency
4. Once cold and set, spoon truffle mix out with a teaspoon and gently shape into a ball
5. Roll in cocoa powder/chopped nuts/popping candy... whatever you fancy
6. Pop in pretty boxes for gifts, or devour all in one go!