

Banbury Cake

Did you know?

Banbury is famous for special cakes.

They are made of sweet pastry with currants inside.

The recipe is 600 years old!



Banbury Cakes



Queen Cakes

Have a go!

Make some fairy cakes with currants inside. These are called Queen Cakes, another old English recipe.

- Heat the oven to 180C/160C fan/gas 4
- Line a 12 hole bun tin with paper cases
- In a large bowl, mix together 110g margarine and 110g caster sugar
- Beat 2 eggs and gradually mix in
- Add 110g self-raising flour and 60g currants (or raisins or sultanas)
- If the mixture is a bit too thick, add a little milk
- Spoon the mixture into the cases
- Bake for 15-20 mins
- When the cakes are cool, sprinkle with sugar or decorate!

Extra facts

Banbury cakes are the town's traditional treat for special occasions. One of the original baking families, Brown's, still make the cakes and ships them all over the world.

<http://banburycakes.co.uk/>