

Hot Cross Cakes

Rating ★★★★★

Dietary: VEG, NF

Allergens: Wheat, Eggs, Dairy

Age group: 12 months+

Mealtime: Easter treats

Difficulty level: Beginner

Serves: 24

Prep: 25 mins

Cook: 35-45 mins

Hot Cross Cakes



Vegetarian



Nut Free

Equipment

Stand mixer or Hand-held mixer,
High-speed blender

Ingredients

CAKE

- 1 cup (140g) sultanas
- 250g unsalted butter
- 1 cup (150g) coconut sugar
- 3 eggs
- 1 tsp (5ml) vanilla extract
- 2 tsp (4g) ground cinnamon
- 1 tsp (2g) ground cardamom
- 1 tsp (2g) ground ginger
- ½ tsp (1g) ground cloves
- ½ tsp (1g) ground nutmeg
- 2 tsp (10ml) molasses
- 1 cup (250ml) buttermilk
- 1 ½ cup (160g) wholemeal spelt flour
- ½ cup (70g) arrowroot
- 2 tsp (8g) baking powder
- Pinch of sea salt

ICING

- 60g cream cheese, room temperature
- ½ tbsp (10ml) maple syrup
- 1 tbsp (20ml) fresh orange juice
- ½ tsp (2.5ml) vanilla extract

Method

1. Preheat oven to 180°C and line a 20x30cm baking tin.
2. Soak sultanas in warm water.
3. Add butter, sugar, spices and molasses into the bowl of a stand mixer and beat for 3 mins or until fluffy.
4. Add eggs one at a time and mix to combine.
5. Pour in buttermilk then flours and stir with a wooden spoon until well incorporated.
6. Drain dried sultanas and fold into batter.
7. Fill cake tin and bake for 35-45 mins or until golden brown and a cake tester or knife comes out clean.
8. Remove from oven and allow to cool completely.
9. To make the icing, place everything in a blender and blend until smooth. Alternatively, combine all ingredients in a small bowl until smooth and creamy.
10. Fill icing into a piping bag and pipe a raster onto the cooled cake then cut into small pieces.
11. Alternatively, cut the cake into small squares first and then pipe the crosses onto each cake.

Storing leftovers: Store in an airtight container in the fridge for up to 7 days or freeze for up to 4 months.

Tips

- ✓ **For dairy-free version:** Swap butter with coconut oil, buttermilk with coconut yoghurt and use a vegan cream cheese or omit icing.
- ✓ **For gluten-free version:** Swap wholemeal spelt flour with a gluten-free flour blend.
- ✓ **For an egg-free version:** Swap egg for a store-bought egg replacer or use a flax egg (1 egg = 1 tbsp flaxseed meal + 3 tbsp water) or chia egg (1 egg = 1 tbsp chia seed meal + 3 tbsp water).
- ✓ **Easy ingredient swap:** Swap wholemeal spelt flour for wholemeal flour. Swap arrowroot for tapioca.
- ✓ **For fussy eaters:** Leave out sultanas. Sweeten further with an additional ¼ cup coconut sugar.