



## RECIPES

*For Environmentalists who  
like cake...*



**Kaipātiki**  
Project

# Recipes for environmentalists who like cake



Throughout the year, our passionate volunteers have generously shared their favorite baking at our volunteer mornings. This book is a celebration of the joy found in coming together over a cup of tea, a delicious treat, and plant of the week.

As you explore these pages, envision the laughter and camaraderie that accompanies these sweet creations that have become the centerpiece of our cherished moments at Kaipātiki Project.

So, tie on your apron, preheat the oven, and join us on a journey of sweetness and connection. May these recipes fill your home with the aroma of freshly baked goodness and bring a slice of the warmth and joy that our community shares with every morning tea.

A big, heartfelt thank you to all of our volunteers, for your hard work, laughter and tasty treats.



# Caramel Date Cake With Crunchy Caramel Coconut Topping

ENGINE BAY NURSERY

## Ingredients

### Cake

- 1 cup dates - chopped
- 1 cup water
- 1 tsp baking soda
- 60g butter
- 1 egg, beaten
- 1 tsp vanilla essence
- 1 cup sugar
- 1 1/2 cups flour
- 1 tsp baking powder

### Crunchy caramel and coconut topping

- 1 cup coconut
- 1 cup brown sugar
- 60g butter
- 2 tsp milk



## Directions

1. Preheat oven to 180 degrees. In a medium sized saucepan, place dates, water, butter & baking soda. Heat slowly until dates soften.
2. Remove from heat, add beaten egg and remaining dry ingredients.
3. Stir to combine, place in greased & floured 20cm ring tin and bake for 30 minutes until almost cooked.
4. Place all the topping ingredients into the same saucepan used for the cake.
5. Slowly bring to the boil and simmer for 2 minutes.
6. When the cooking time is complete, remove from oven and pour topping over cake.
7. Place back in oven for 10 minutes, or until topping is golden brown.

## Notes

Best served warm with yoghurt or whipped cream. Can be warmed up in microwave.



# Caramel Walnut Slice

JENNI PERCY

## Ingredients

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### Slice

- 1 cup self-raising flour
- 1 cup coconut
- 1/2 cup caster sugar
- 125g melted butter

### Topping

- 2 lightly beaten eggs
- 1 tsp vanilla
- 1 cup coconut
- 3/4 cup brown sugar
- 1/2 cup chopped walnuts



## Directions

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1. Preheat oven to 180 degrees. Grease/line a 19/29cm slice tin.
2. Combine sifted flour, coconut and sugar in a bowl.
3. Stir in melted butter and press into tin.
4. Bake for 15 minutes.
5. Combine eggs and vanilla in bowl, stir in coconut, sugar & walnuts.
6. Spread topping onto based and bake for 20 minutes.
7. Cool in pan before slicing.

## Notes

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Keeps for four days.



# Double Ginger Cookies

HELEN'S FRIEND, MAUREEN

## Ingredients

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- 250g softened butter
- 3/4 cup soft brown sugar
- 1 1/4 tsp vanilla extract
- 2 cups plain flour
- 1/4 tsp baking powder
- 2 tbsp ground ginger
- 150-200g chopped crystallised ginger



## Directions

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1. Preheat oven to 180 degrees. Grease/line a baking tray.
2. Beat butter, sugar and vanilla extract until creamed, add sifted dry ingredients.
3. Add the chopped crystallised ginger.
4. Form the dough into 2 logs, wrap in plastic or greaseproof paper and refrigerate for 1 hour (or overnight).
5. Cut each log into 1cm thick slices to form the cookies.
6. Place on baking tray and bake for 20-25 minutes.



# Dutch Ginger Cake

## Ingredients

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- 250g flour
- 1 tsp ground ginger
- 200g butter
- 200g vanilla sugar
- 115g crystallised ginger
- 1 egg, beaten
- 2 tbsp chopped walnuts



## Directions

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1. Preheat oven to 170 degrees, grease 23cm shallow tin.
2. Mix flour and ground ginger, rub in butter or use food processor.
3. Add sugar, crystallised ginger and half of the beaten egg. Mix to form dough.
4. Knead until smooth and press firmly into tin - you can chill and leave overnight if desired.
5. Score cake with fork and pour remaining egg over surface and sprinkle with chopped nuts.
6. Bake 25-30 minutes until shiny and golden.
7. Remove from oven and if slightly puffy, press down gently with a spatula - it should be dense, not flaky inside.
8. Cool on rack and cut into thin slices.

## Notes

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Best served with coffee.



# Easy Fruit Loaf

JENNI PERCY

## Ingredients

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- 2 cups flour
- 1 tsp baking soda
- 1 cup sugar
- 1 cup currants, sultanas (or your preferred dried fruits & nuts)
- 1 tbsp golden syrup
- 1 tbsp melted butter
- 1 cup boiling water
- 1 egg, beaten
- 1 tsp baking powder



## Directions

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1. Preheat oven to 180 degrees, grease or line loaf tin.
2. Add flour, baking soda, sugar, dried fruit & nuts, golden syrup and melted butter in a bowl, and pour boiling water over it.
3. Hand mix, and add the egg and baking powder.
4. Put into a loaf tin and bake for 40-60 mins until knife comes out clean.



# Easy Mix Carrot Cake

FROM AUSTRALIAN WOMEN'S WEEKLY  
CAKES & SLICES COOKBOOK

## Ingredients

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### Cake

- 185g butter, melted
- 3/4 cup soft brown sugar, firmly packed
- 1 cup flour
- 1 tsp cinnamon (or more to taste)
- 1/2 tsp baking soda
- 1 tsp baking powder
- 2 eggs
- 2 medium carrots, grated
- 1 cup sultana



### Cream cheese icing

- 2 tbsp cream cheese
- zest of an orange
- 1-1 1/2 cups icing sugar

## Directions

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1. Preheat oven to 180 degrees. Grease/line a loaf tin.
2. Add sugar, cinnamon, grated carrot and baking soda to melted butter.
3. Add eggs, then flour, baking soda and sultanas to the mixture and combine.
4. Bake in loaf tin for approx. 40 mins, and let cool.
5. Mix icing ingredients together, and set aside until cake has cooled.
6. Spread icing on top of cake and serve.





# Feijoa Walnut Loaf

JUDITH ROSAMUND

## Ingredients

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- 300g feijoa (8-10 fruit), chopped
- 1 cup walnuts
- 1 cup cranberries or sultanas
- 3/4 cup caster sugar
- 1 egg
- 100g melted butter
- 1 cup plain flour
- 2 tsp mixed spice
- 2 tsp baking soda



## Directions

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1. Preheat oven to 180 degrees. Grease/line a 20cm round tin.
2. Mix feijoas, walnuts, cranberries and sugar in a large bowl.
3. Beat egg and butter until well combined and add to feijoa mix.
4. Sift flour, spice and baking soda into feijoa mix.
5. Scrape into tin and bake for 40-45 minutes.



# Lemon Yoghurt Cake

CHELSEA SUGAR CO

## Ingredients

### Cake

- 1 cup sugar
- zest of 3 lemons
- 125g butter, melted
- 3 eggs
- 1 cup self-raising flour
- 3/4 cup Greek yoghurt

### Drizzle

- 1/4 cup lemon juice
- 1/2 cup sugar



## Directions

1. Preheat oven to 180 degrees and grease/line a cake or loaf tin.
2. Blend sugar and lemon zest in food processors until fine.
3. Add butter and process until pale coffee coloured.
4. Add eggs and pulse to combine.
5. Sift half of the flour and pulse to combine.
6. Add half of the yoghurt and pulse to combine.
7. Repeat steps 5 & 6 with remaining flour and yoghurt.
8. Pour into cake tin and bake for 45-50 minutes.
9. While the cake is baking, gently heat lemon juice and sugar without stirring, until dissolved and drizzle over cake to serve.



# Raisin Loaf

GEOFF BERESFORD

## Ingredients

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### Wet ingredients

- 60g butter
- 450g raisins or sultanas
- 1 cup chopped walnuts
- 1 cup preserved ginger, chopped
- 1 cup chopped dates (optional)
- 2 cups sugar
- 2 cups water
- 1 tsp salt

### Dry ingredients

- 1/4 cup lemon juice
- 1/2 cup sugar



## Directions

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1. Preheat oven to 160 degrees, and line two loaf tins with baking paper.
2. Melt butter, fruit and nuts with sugar, water and salt.
3. Simmer or bring to the boil until butter melts and fruit softens.
4. When cool, add sifted dry ingredients, stir to combine.
5. Bake for 50 minutes or until knife comes out clean.

## Notes

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Keeps for up to 2 weeks, or can be frozen.



# Raspberry Coconut Slice

RIPE CAFE, AUCKLAND

## Ingredients

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- 6 egg whites
- 2 cups icing sugar
- 2 cups fine dessicated coconut (or coarse)
- 1/2 cup self-raising flour (or plain flour with 1/2 tsp baking powder)
- 175g unsalted butter, melted or salted
- Raspberries



## Directions

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1. Preheat oven to 180 degrees. Grease/line a 20x30cm slice tin.
2. Mix together egg whites (you don't need to beat them first), icing sugar, coconut and flour.
3. Fold in melted butter and sprinkle with berries.
4. Bake for 35 mins or until firm to touch and lightly browned.



# Uncooked Caramel Slice

UNSURE WHO?

## Ingredients

- 240g butter
- 4 tsp cocoa powder
- 1 tin condensed milk
- 1 tsp vanilla
- 2 packets malt biscuits
- 1 cup sultanas (or can use ginger, cherries, candied peel etc)
- Coconut to decorate



## Directions

1. Melt butter, condensed milk, cocoa and vanilla together – do not boil.
2. Stir to avoid lumps.
3. Break malt biscuits into rough chunks.
4. Add sultanas and biscuit crumbs to liquid and mix well.
5. Press mixture into a lined tin and sprinkle with coconut.
6. Keep in fridge or freeze.



# Walnut Cake

JENNI PERCY

## Ingredients

### Cake

- 250g softened butter
- 1 cup caster sugar
- 1 1/2 cups flour
- 2 tsp baking powder
- 1 tsp salt
- 4 eggs
- 1/3 cup milk
- 2 tsp vanilla
- 1 1/4 cups walnuts chopped (no bigger than pea size)

### Icing

- 150g softened butter
- 1 1/2 cups icing sugar
- 1 tsp vanilla
- Handful of walnut halves



## Directions

1. Preheat oven to 160 degrees, and line two round cake tins with baking paper.
2. In a mixing bowl, cream butter and sugar until white (approx. 5-7 mins).
3. Lightly beat eggs and vanilla together, add slowly to butter to mix.
4. Add half of sifted dry ingredients, then milk, and remainder of dry ingredients.
5. Add walnuts and combine well.
6. Pour equally into cake tins and bake for 30-35 mins until cooked.
7. Rest in tins for 2 minutes before turning out onto cake rack.
8. Combine icing ingredients and beat with electric mixer until white and fluffy.
9. When cake is totally cold, spread half of the mixture onto the first cake.
10. Add second cake, and spread remaining icing on top. Decorate with walnut halves.



# Walnut Cinnamon teacake

FROM AUSTRALIAN WOMEN'S WEEKLY  
CAKES AND SLICES COOKBOOK

## Ingredients

### Cake

- 60g butter
- 1/3 cup sugar
- 1 egg
- 3/4 cup self-raising flour (or plain with 1/2 tsp baking powder)
- 1/3 cup milk

### Topping

- 1/4 cup finely chopped walnuts
- 1/4 cup brown sugar
- 1/4 cup dessicated coconut
- 2 tbsp plain flour
- 1-2 tsp cinnamon
- 15g butter



## Directions

1. Preheat oven to 180 degrees, grease/line 17cm round cake tin.
2. Cream butter and sugar, add egg, then flour and milk.
3. In a separate bowl, mix the dry topping ingredients together
4. Spread into prepared baking tin and bake for 25 minutes.
5. When the cake is still warm, brush the cake with melted butter, and sprinkle the topping over the cake.

## Notes

Best enjoyed while still warm!





**Kaipātiki**  
Project

Kaipātiki Project is an innovative EcoHub,  
growing a sustainable future for people and  
nature.

These curated recipes represent the  
collective effort of our passionate  
volunteers who are the very heart of our  
organisation.

Join us!

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