

Get your Bake on: The Queen's 90th Birthday Gin and Tonic Loaf Cake

**“The only time I ever enjoyed
ironing was the day I
accidentally got gin in the
steam iron” – Phyllis Diller**



This recipe was mentioned in my [blog post for World Gin Day](#).

I promised you all the recipe, and so here it is!

In homage to our dear Queenie, the warmer of the Throne, the Tonic to our Gin, on her 90th Birthday, I give you all my 2 main loves in life combined into a concoction of utter deliciousness...

Gin and Tonic Loaf cake.

I used [Silent Pool Distillery, English Rose Gin](#) in this cake. A Gin made specifically to celebrate the Queen's 90th Birthday

this year, which just so happens to fall on World Gin Day!

Tally ho chums! Here we go!

Ingredients

4 eggs, weighed whilst in their shells

Now measure an equal weight of:

Unsalted Butter – Room temperature

Caster sugar

Self-raising flour

1 Lemon

1 Lime

10 shots of your favourite gin

A Dash of Tonic water

150g granulated sugar

Method

1. Preheat the oven to 180C.
2. Weigh your eggs whilst in their shells, and make a note of their exact weight.
3. Weigh out this much butter and caster sugar, and then cream them together until they're light, fluffy and pale.
4. Crack the eggs into the bowl, and mix on a medium speed until combined.
5. Sieve in the flour, mix again, then grate in the zest of both the Lemon and the Lime into the bowl.
6. Stir through the juice of the Lemon and 5 shots of your chosen gin.
7. Pour the mixture into a lined 1kg loaf tin.
8. Bake in the centre of the oven for 45 minutes, or until the cake passes the knife test, where the knife comes

- out clean when inserted into the centre of the cake.
9. Remove the cake from the oven and set aside while you make the Gin and Sugar Glaze.
 10. Combine the granulated sugar, the remaining 5 shots of gin, dash of tonic and the juice from your lime into a bowl.
 11. Prick the surface of the cake with a fork, then pour over the glaze.
 12. Leave to cool entirely
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So there we have it! A cake fit for a Queen!

Have a good one Queenie, and Happy World Gin Day to you all on 11th June!

Gems.x



[Guest Post: Chocolate Birthday Cake by Tracy @ The Culinary Jumble](#)

1st Ever Guest Post for Life is Knutts Alert!!!

Chocolate Birthday Cake

(with Condensed Milk and NO SUGAR!)



So, following on from my 1st Guest Post for a fellow blogger last week, the lovely Tracy from [The Culinary Jumble](#) has returned the favour and done one for me.

I'm so excited!

(Pours Gin and drinks it to accompany my Weetabix)

Tracy is literally a culinary marvel. The recipes she comes up with are always mouthwatering and you're guaranteed to find something that takes your fancy on her blog.

A home cook, all recipes are easily achievable in your own home and I'm certain your families will love trying them.

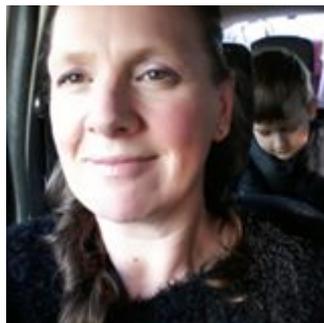
So, without further ado, I present the wonderful **Chocolate Birthday Cake** recipe Tracy concocted at the weekend for her son's birthday.

You'll read below but, after a nightmare start, Tracy kept it together and managed to fashion a delicious cake her son loved, despite a few setbacks...a true pro!

Thanks so much Tracy! You're brilliant!

Gem.x

Hi everyone, so great to be here!
Thank you, Gemma for having me!



So, I'm Tracy, an English expat living in Sweden with my Swedish fella and our two boys. I work part time as a home language (English) teacher and with one child with high functioning autism and one with severe anxiety, stress (and possibly depression), my life can get a little full on! Baking is my salvation and gives me a few moments breathing space and since starting [my blog](#) little over a year ago, I have absolutely loved every minute! [My blog](#) is a mixture of healthy and decadent with an emphasis on balanced food – I also pride myself on making everything from scratch (no packets or mixes here). Come and check out my blog for some inspiration and ideas!

This cake was made for my youngest son's 9th birthday. Chocolate was a given (his absolute favourite) but he decided he wanted a fresh cream filling. To jazz it up a little, I threw in a few crushed Maltesers (malt balls) for good measure. Had this been my birthday cake, there would have definitely been some fruit in it, or at least a little jam, but he was adamant and as the birthday boy, he got his wish!

There is a funny story attached to this recipe (if you call

several crying sessions, numerous palpitations and countless minutes wondering why the heck I ever put myself through the trauma of trying to bake anything can be classed as funny). My first attempt went to cake heaven in the sky when I attempted to pick it up and it crumbled in my hands (yep, indeed).

Taking a deep breath, I started to make another one, only to find I had no white sugar left in the house (how is that even possible?) and it was 10pm. After screaming the house down, I decided to sleep on it and look for brown sugar (which I thought I had in copious amounts) cake recipes in the morning.

Morning comes, I spend an hour looking for recipes and find one! Come downstairs, grease the pans and lo and behold, not enough brown sugar for what I need. Panic sets in as the supermarket isn't open and I need this cake made and cooled before the guests arrive. Staring at my computer screen, frantically clicking in search of cakes made with honey (I had that), I stumbled across this one from Carnation (I made some adaptations to the recipe) which uses condensed milk and NO sugar. Joy!

And you know what, it turned out absolutely great! The cake is quite dense but full of flavour and the cream, with just a touch of chocolate/malty sweetness, complements it amazingly well. I had thought about dressing this up with chocolate fudge icing, but I am glad I didn't because it really doesn't need it!

Ingredients

Cake:

- 200g plain (all-purpose) flour
 - 1 teaspoon baking powder
- 1 teaspoon bicarbonate (baking) soda
 - 1 teaspoon vanilla sugar
 - 405g tin of condensed milk

- 130g dark chocolate
- 100ml vegetable oil
- 100ml strong brewed coffee
 - 2 eggs

Filling:

- 300ml whipping cream
 - 50g Maltesers (or any other sweets/candy) crushed
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Directions

- ~ Pre-heat the oven to 160°C and grease/line 2 x 22cm (8 inch) round cake tins
 - ~ Sieve the flour, baking powder, bicarbonate and vanilla sugar into a large bowl.
 - ~ Melt the chocolate in a Bain Marie.
 - ~ In a separate bowl, beat the eggs and then add the oil, condensed milk, coffee and then add in the melted chocolate, stirring until well combined.
 - ~ Add the wet ingredients to the dry in two batches, mixing until everything is nice and smooth.
 - ~ Pour into the prepared pans and bake for around 20-25 minutes. The cakes are ready when an inserted skewer comes out clean. Remove from the oven and leave to cool for around 30 minutes before turning out of the pans. Leave to cool completely on a wire rack.
 - ~ For the filling: Whisk the cream until nice and thick. Crush the Maltesers and gently fold into the cream. Place one cake top down and pour the cream over evenly. Place the second cake on top and douse liberally with icing sugar.

Serve with fruit or entirely on its own.

Enjoy!



Where to find Tracy...

Facebook: <http://www.facebook.com/theculinaryjumble/>

Twitter: <http://www.twitter.com/tracyjmorgan/>

Blog Page: <http://www.theculinaryjumble.com/>

Instagram: https://www.instagram.com/the_culinary_jumble/

Pinterest: <https://uk.pinterest.com/sunworld67/>

Pick your Poison: Salty (and Sweet) Mouthful

Salty (and Sweet) Mouthful Cocktail Recipe



Salted Caramel.

You either love it or you hate it. I happen to love it and, as a result, I've concocted this cheeky little number.

It's super delicious, but one is probably enough of an

evening, it's not like Pimms or Sangria where you can drink it
by the bucket load!

A sweet (and salty) treat.

Ingredients

25ml Caramel OR Vanilla Vodka

25ml Golden Rum (preferably with Caramel notes. I used [Bombo Rum](#) with Caramel & Spices which is AMAZING!!!)

25ml Caramel Syrup (like what you would put in a coffee)

Ground Sea salt

Ice



Method

1. Place the Vodka, Rum and Caramel Syrup in a Cocktail shaker.
2. Add ice to the Cocktail Shaker.
3. Place the lid on the shaker and shake REALLY well for a minute.
4. Leave the cocktail to stand for a minute.
5. Whilst the cocktail is standing, wet the rim of your chosen glass.
6. Grind some sea salt onto a plate or bowl and then dip the rim of the glass into the salt so it coats the edge.
7. Pour the cocktail into your glass and swig away!

Chin, Chin my old chums!

x