



*Sarah's*  
SLICE  
[sarahsslice.co.uk](http://sarahsslice.co.uk)



---

## Simple Bake Sale Recipes



## Mars Bar Cake

Sarah's servings: 12, Sarah's skill: Easy

### Ingredients

75g Butter  
4 x 39.4g Mars Bars  
40g Golden syrup  
125g Rice crispies  
200g Milk Chocolate

---

### Method

- Line a 9 x 9inch 23 x 23cm cake tin with parchment.
- Cut the Mars bars into 1cm chunks and put them in a pan with the butter and golden syrup. Melt on a medium heat until everything has melted completely. The Mars bars do take a while to melt and using a whisk helps to break them down.
- Weigh the rice crispies into a large bowl then add the melted Mars bar mixture. Coat all the rice crispies in the mixture then transfer to the cake tin.
- Flatten and level the mixture in the tin then transfer to the fridge to cool for at least 30 minutes.
- Melt the chocolate in the microwave in 30 second bursts. If you don't have a microwave then use a Bain Marie. Add the chocolate into a heatproof bowl over a pan of boiling water making sure the bowl does not touch the water. Once the chocolate is melted add 1 teaspoon of vegetable oil to stop the chocolate going rock hard and easier to cut into slices.
- Pour the melted chocolate on the top and spread all over the surface.
- Put back in the fridge to set before cutting into equal slices.

More recipes and detailed instructions at [sarahslice.co.uk](https://sarahslice.co.uk)





## Rock Buns

Sarah's servings: 8, Sarah's skill: Easy, Baking time: 20 mins

### Ingredients

250g Self raising flour  
70g Butter  
70g Caster sugar  
1 Large egg  
2-3 Tbsp Milk  
Zest of 1 Orange  
100g Dried mixed fruit  
1/2 tsp Cinnamon

---

### Method

- Pre- heat the oven to 190 degrees centigrade (170 fan).
- Line 2 trays with baking parchment.
- Put the flour, butter and cinnamon in a large bowl and rub the butter in until it resembles breadcrumbs.
- Add the sugar, mixed fruit, orange zest, egg and milk until you have a sticky dough.
- Divide the mixture into approximately 8 and spoon onto the baking trays. They should be quite rough and not smooth balls so they look like rocks when baked!
- Bake for 20 minutes until golden brown.

More recipes and detailed instructions at [sarahsslice.co.uk](https://sarahsslice.co.uk)



## Date Crunch

Sarah's servings: 16, Sarah's skill: Easy, Baking time: 35-40 mins

### Ingredients

250ml Water  
200g Dates (stoned and chopped)  
200g Plain Flour  
200g Unsalted Butter  
1/2 tsp Bicarbonate of soda  
200g Soft light brown sugar  
150g Porridge oats

---

### Method

- Preheat the oven to 180 degrees centigrade (160 fan).
- Line a 9 x 9inch or 23 x 23cm square cake tin with parchment paper.
- Place the water and dates in a pan and simmer for 10 minutes until thick. Set aside to cool.
- Put the flour, bicarbonate of soda, sugar and butter into a large bowl. Rub the butter into the dry ingredients. It will be a bit sticky!
- Add the porridge oats and rub in again until the mixture starts to clump slightly.
- Take two thirds of the mixture and put this into the tin and press down with your fingers until it is level.
- Add the cooled date mixture and flatten until level.
- Finally sprinkle on the remaining mixture and bake in the oven for 35-40 minutes.
- Leave to cool in the tin before cutting into squares.

More recipes and detailed instructions at [sarahsslice.co.uk](https://sarahsslice.co.uk)



## Sarah's Flapjack

### Ingredients

225g Butter  
180g Light brown sugar  
150g Condensed milk  
65g Golden syrup  
375g Porridge oats

---

### Method

- Pre-heat the oven to 170 degrees centigrade (150 degrees fan) gas mark 3.
- Line a 23cm x 23cm (9" x 9") square tin with baking parchment.
- In a medium sized pan melt the butter, light brown sugar, condensed milk and golden syrup on a very low heat until the sugar has melted.
- Weigh the porridge oats into a large bowl. Then add the melted butter mixture into the oats and mix until fully combined.
- Put the oat mixture into the tin, flatten then bake for 20 minutes until the edges go slightly brown. The middle will still be very pale but it will set as it cools.
- Leave to set in the tin then cut into oblongs/ squares.

More recipes and detailed instructions at [sarahslice.co.uk](https://sarahslice.co.uk)





## Vanilla Tray Bake with Sprinkles

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 25-30 mins

### Ingredients

250g Stork Margarine  
250g Caster Sugar  
250g Self Raising Flour  
4 Large eggs  
1 tsp Vanilla bean paste or extract  
200g Icing Sugar  
Cold Water  
Multi coloured sprinkles

---

### Method

- Preheat oven to 180 degrees centigrade (160 fan) or gas mark 4.
- Grease and line a 9 x 9 inch cake tin.
- Put the Stork, caster sugar, SR flour, eggs and vanilla into the bowl of a stand mixer. Mix on a medium speed until the ingredients are creamy and fully combined.
- Pour the mixture into the prepared tin.
- Bake for 25-30 minutes or until a cake tester comes out clean.
- While the cake is cooling make the icing. Sieve the icing sugar into a bowl and add water gradually until the icing is a dripping consistency.
- Pour the icing over the cake and cover in sprinkles.
- Leave to set before cutting into squares.

More recipes and detailed instructions at [sarahslice.co.uk](https://sarahslice.co.uk)



## Chocolate Crunch

### Ingredients

180g Melted unsalted butter  
1 tsp Vanilla extract  
180g Caster sugar  
225g Self Raising Flour  
50g Cocoa powder  
1 Large Egg  
4 tbsp granulated sugar

---

### Method

- Preheat oven to 180 degrees centigrade (160 fan) gas Mark 4.
- Grease and line a 9 x 9inch or 23 x 23cm square baking tin.
- Melt butter in a pan and leave to cool slightly.
- Put the caster sugar, SR flour and cocoa powder in a large bowl. Add the butter, egg and vanilla extract then beat until all the ingredients are combined.
- Put the mixture into the lined tin and flatten.
- Brush the top with cold water and sprinkle the granulated sugar evenly over the top.
- Bake for 30 minutes.
- Allow to cool then cut into 8 triangles or 12 squares.

More recipes and detailed instructions at [sarahsslice.co.uk](http://sarahsslice.co.uk)