



FareShare

Midlands

Coffee morning

RECIPE BOOK!

In putting together this coffee morning, we wanted to add a little extra warmth and sweetness.

Inside, you'll discover everything from simple no-bake treats to timeless classics — each one chosen with care by someone passionate about FareShare Midlands' mission to tackle hunger, fight food waste, and strengthen communities.

As you whisk, stir and drizzle, know that you're part of a community that believes in the power of food to bring people together. We hope these recipes help make your coffee morning even more special.

Please feel free to share them with your guests for a little added inspiration — and thank you for coming together to support our work.



Lemon Cake

Not a chocolate fan? This zesty lemon drizzle cake is as bright and uplifting as the kindness we see across our communities. Perfect for sharing, it makes 12 slices and takes just over an hour to prepare.

INGREDIENTS:

For the cake:

- 175g (3/4 cup) dairy-free butter alternative (plus a bit extra for greasing the pan)
- 175g (3/4 cup) caster sugar
- Zest of 2 lemons
- 3 large eggs
- 100g (3/4 cup) gluten-free self-raising flour (or regular self-raising if preferred)
- 75g (1/2 cup) ground almonds

For the drizzle:

- 100g (1/2 cup) caster sugar
- Zest of 1 lemon and juice of 2 lemons (use the ones you zested for the cake).

For the icing:

- 120g (generous 3/4 cup) icing sugar
- Zest of 1 lemon and juice of 2 lemons

INSTRUCTIONS:

1. **Preheat the oven:** Crank it up to 160° fan / 180° / 350°F. Lightly grease a 900g (2 lb) loaf tin, then line it with parchment paper for easy release.
2. **Mix it up:** In a large mixing bowl, beat the butter and sugar together until it's light, fluffy and oh-so-pale. Add the zest of those two lemons and beat once more.
3. **The egg-citing part:** Crack in the eggs, one at a time, mixing well after each addition.
4. **Flour power:** Sift in the flour, fold it in gently, then add the ground almonds, folding again until everything's combined.
5. **Bake:** Pour the batter into your prepared tin. Pop it in the oven for 45-50 minutes, or until golden and a skewer comes out clean. If the top browns too quickly, cover it with foil for the final 5-10 minutes.
6. **Time for the drizzle:** While your cake bakes, whisk together the drizzle ingredients (sugar, lemon zest and juice) in a small bowl until smooth and runny.
7. **When the cake's done,** poke a few small holes across the top, then pour the drizzle all over while it's still warm. Let the cake soak up all that lemony goodness before transferring to a wire rack to cool completely.
8. **For the finishing touch:** Combine the icing sugar, lemon zest and juice in a bowl. Mix until you have a thick, smooth drizzle. Once your cake is fully cooled, pour the icing over the top, letting it cascade down the sides for that perfect drizzle effect. Finish with a sprinkle of lemon zest on top.



No Bake Choc Slice

A simple classic that never goes out of style – this chocolate slice is perfect for sharing. It makes 16 generous pieces and takes around 2 hours to prepare.

INGREDIENTS:

For the base:

- 125 grams Butter
- 1/3 Cup White Sugar (69g)
- 1 Egg, medium
- 1 Tablespoon Cocoa Powder
- 1 Packet Malt or Super Wine Biscuits, crushed

OPTIONAL

- 1 Tablespoon Coconut (finely desiccated)
- 1 Cup Sultanas

For the icing:

- 150g Melted Chocolate plus 1 teaspoon oil
OR

Basic Chocolate Icing

- 1 1/2 Cups Icing Sugar (210g)
- 1 Tablespoon Cocoa Powder
- 1/2 teaspoon Vanilla (2.5 mls)
- 1 teaspoon Butter, melted (5 mls)
- 1-3 Tablespoons Water (15-45 mls)

OPTIONAL TOPPING

- Sliced Cranberries & Chopped Pistachios or Cashews

INSTRUCTIONS:

1. **Let's get ready:** Prepare a slice tin with baking paper and set aside
2. **Melting:** In a medium sauce pan add the butter and sugar and begin to melt, do not boil or cook.
3. **Mixing:** Once ingredients melted stir in a beaten egg and remove from the heat.
4. **Adding the best bits:** Add the cocoa, crushed biscuits and coconut and sultanas if using and stir in well.
5. **Pressing:** Press the mixture into the slice tin and set in the fridge until hard, then ice.

ICING:

1. **Keeping it simple:** If using melted chocolate break up the chocolate and melt in 20 second bursts in the microwave until just melted then pour over slice and sprinkle with topping if using
If using Basic Chocolate Icing:

1. **Let's combine:** In a medium bowl combine icing sugar, cocoa, vanilla and melted butter
2. **Almost finished:** Stir in water 1 teaspoon at a time until you have the desired pourable consistency, spread over slice and sprinkle with topping if using.
3. **Time to wait:** Allow icing to completely set before slicing, serving and enjoying!

Best served at room temperature and stored in an airtight container.



Banana Cake

Nothing says comfort quite like a delicious, warm banana cake. Soft, sweet and perfect for sharing, it makes 16 slices and is ready in just 55 minutes.

INGREDIENTS:

- 112 grams Butter
- 168 grams White Sugar
- 2 Eggs, medium
- 2 Ripe Bananas, mashed
- 2 Tablespoons Hot Milk
- 1 teaspoon Baking Soda
- 224 grams Plain White Flour
- 1 teaspoon Baking Powder

INSTRUCTIONS:

1. **Get the oven ready:** Preheat the oven to 200C Bake
 2. **Get your tin ready:** Prepare a 23cm round, square or ring tin with either baking paper or greased well with butter or cooking oil spray and set aside.
 3. **Whip it up:** In a food mixer or with an electric beater and a large bowl add the butter and sugar and whip until smooth and creamy, approx. 4 minutes.
 4. **Add the main ingredient:** Add the eggs and mashed banana and beat in well.
 5. **Heat the milk** in the microwave in a small bowl or cup for 10-13 seconds until hot – then add 1 teaspoon of baking soda and mix until frothy and add this to the mixture and blend well.
 6. **Key components:** Add the flour and baking powder and mix until just combined
 7. **Here we go:** Put batter into a greased cake tin and cook for 25-30 minutes until the cake springs back to the touch or a skewer or knife comes out clean.
 8. **Almost time to taste:** Remove from the oven and allow to cool for 10 minutes before carefully transferring the cake to a wire rack to completely cool before icing.
 9. **Get fancy:** Ice with your choice of a simple vanilla, chocolate or lemon icing.
 10. **Enjoy:** Slice up and tuck in!
- The cake uniced freezes beautifully too. Freeze sealed well for up to 3 months.

A close-up photograph of several pieces of white chocolate peppermint fudge. The fudge is a pale yellow color and is topped with crushed candy canes. The pieces are arranged in a slightly overlapping manner, with one piece in the foreground being the most prominent. The background is a light, neutral color, possibly a surface or a backdrop.

White Choc Peppermint Fudge

Indulge in gorgeous, sumptuous fudginess with this white chocolate peppermint fudge. Perfect for sharing, it makes 20 pieces and takes around 6 hours to set.

INGREDIENTS:

- 500 grams White Chocolate
- 1 can Sweetened Condensed Milk (approx 395mls)
- 30 grams Butter, diced
- 1 to 1.5 teaspoon Peppermint Essence (or to taste)
- 4 Candy Canes

INSTRUCTIONS:

1. **Preparation is key:** Prepare a 20 or 23 cm square slice tin with baking paper, spray a little cooking spray on the tin to help the paper stick, set aside
 2. **Let the microwave do its thing:** In a large microwave proof bowl add the chocolate broken into chunks, the condensed milk and the diced butter. Microwave for 1 minute and stir
 3. Microwave for a further minute and stir really well, combining all the ingredients.
 4. **Keep it smooth:** If lumps of chocolate remain microwave for 20 second bursts until no lumps remain and all the ingredients are fully combined
 5. **Tasting is key:** Add the peppermint essence, stir well to combine. Taste test to see if enough essence, add a dash more if needed.
 6. **Smooth it out:** Pour into the prepared slice tin and smooth to spread.
 7. **Get cracking:** In a ziplock bag add the unwrapped candy canes, using a rolling pin bash the candy canes until you have some small and larger chunks.
 8. **Decoration time:** Sprinkle this over the entire slice to cover well.
 9. **Let it set:** Place the slice in the fridge for at least 6 hours, or overnight.
 10. **Enjoy:** Once set, slice into small squares and serve!
- You can store in an airtight container in the fridge for up to 2 weeks.