



Simply delicious



Quick and simple recipes from the National Garden Scheme

A party without cake is just a meeting

The [Great British Garden Party](#) is a wonderful opportunity to share your own outdoor space – whether it's a garden, balcony, allotment or public space. No party is complete without a few pieces of cake. Enjoy a wide variety of mouth watering recipes supplied by National Garden Scheme beneficiaries and volunteers.



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Fundraising tips

We've got plenty of materials and top tips to help you prepare for your event, have fun and raise funds. Here are some suggestions to get you started.

- If you love to propagate plants or have a glut of courgettes, why not hold your own plant and produce sale?
- Ask people to donate seeds from plants that are flourishing in their own garden, and ask guests for a 50p donation for each packet.
- Type or write out the recipe of the favourite cake that you have made for the party and pass onto your guests for a 50p donation. You can find a blank recipe card [here](#)
- Too much cake left over? Have some goody bags ready for your guests to fill and make a donation to take away.

How to create an irresistible spread

If you're looking for inspiration for your garden party look no further than the mouth-watering ideas served up by brand consultant and friend of the National Garden Scheme, Rosanna Falconer...

“There's a belief that when hosting alfresco you should use 'garden' pieces when in reality bringing the indoors outdoors is what will make your event really magical.

Your Great British Garden Party is a celebration so bring out the best – leave the picnic set aside and transform your event with the best china, glass and cutlery.

Add ribbon-tied napkins, seasonal flowers and a parasol to bring colour to the space. You could even bring out tables, rugs and armchairs – but just keep an eye on the weather!

I often find it easiest to focus on one corner of the garden when dressing the space for a party. Consider heights – from a parasol for shade to scattered cushions on the lawn. Tie it all together with colour: either in monochrome or try complimentary shades – think blossom and mint.”

For more styling tips from Rosanna Faulker, [click here](#)



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Honey cake

Ingredients

- 300g unsalted butter cut into small pieces and softened
- 250g (golden) caster sugar
- 4 free-range eggs
- 150g self-raising flour (wholemeal if possible)
- 1tsp baking powder
- 50g flaked almonds
- 4tbsp runny honey (or set honey warmed enough to drizzle)
- 150g ground almonds

Instructions

1. Grease and line a 23cm springform cake tin and preheat the oven to 170 degrees Celsius or Gas mark
2. Beat the butter to a cream. Add the caster sugar and beat until light and fluffy. Beat in the eggs one at a time, adding a spoonful of the flour with each addition and beating thoroughly before the next. Fold in the remaining flour and baking powder then stir in the ground almonds until combined.
3. Spoon the mixture into the prepared tin and scatter the flaked almonds over the top. Stand the cake tin on a baking sheet (it may leak a little butter during cooking). Bake for 45 minutes.
4. On removing from the oven, trickle the honey over the surface of the hot cake. Leave the tin for 30 minutes or so before turning out. This cake tastes even better after a day or two.



Banana bread

Ingredients

- 100g unsalted butter, softened
- 100g brown sugar
- 1 egg
- 200g plain flour
- 100g self-raising flour
- 1 teaspoon baking powder
- 2 large, or 3 small, mashed ripe bananas
- 50ml (one small tub) of plain yoghurt (I sometimes add more yoghurt if I want a slightly denser cake)

Instructions

1. Preheat the oven to 190 degrees Centigrade.
2. Beat the butter and sugar together until creamy. Then slowly beat in the egg.
3. In another bowl, gently mix together the bananas and the yoghurt, but don't over-stir.
4. In a third bowl, mix the two flours and baking powder together.
5. Add the dry ingredients and the banana mixture alternately to the butter and sugar mix. Combine well but again don't over-stir.
6. Spoon the mixture into a greased loaf pan.
7. Bake at 190 degrees Centigrade for 50 minutes or until golden brown. Test with a skewer to check the middle is baked.



Vegan brownies

Ingredients

- 3 spotted/black bananas, peeled
- 1 tin of black beans with their juice
- 6 Medjool dates, destoned
- 125g cacao powder
- 60g buckwheat flour
- 2 level tsp baking powder
- 50ml organic coconut oil
- 50ml almond milk
- 1 tsp natural vanilla extract
- 1/2 tsp salt
- Large handful of pecans and walnuts

Instructions

1. Preheat the oven to 180 degrees Celsius and line a 23cm brownie tray with baking parchment.
2. Put everything except the handful of nuts, into a food processor and process until very smooth, scraping down the sides as you go.
3. Give the handful of nuts a quick rough chop, then add to the processor and pulse until they are smaller but still chunky.
4. Scrape into the brownie tray, smooth the surface and put into oven for approx 30 minutes. They will be fudgy when cooked but a skewer should come out clean.
5. Cool completely before cutting and decorate with edible flowers if using.



Carrot cake

Ingredients

- 2 eggs
- 140ml vegetable oil
- 200g light brown soft sugar
- 300g grated carrot
- 100g sultanas (soak them in water with a tea bag to make the cake nice and moist)
- 180g self-raising flour
- 1/2 tsp bicarbonate soda
- 1 tsp mixed spice

Instructions

1. Pre heat oven to 150C and grease and line a loaf tin.
2. Beat the eggs in a large bowl and add the oil, brown sugar, grated carrot, sultanas.
3. Add all the dry ingredients and mix together.
4. Pour mixture into loaf tin and bake for 1 hour. Check after 45 minutes. It is cooked once a skewer comes out clean.
5. To make the topping, mix the mascarpone with the honey (but don't over mix) and spread on the top.



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Perennial



Summer salad

Ingredients

- Mixed leaves
- Herbs
- Mixed edible flowers
- Carrot
- Courgette
- Cucumber
- Radish
- Tomatoes
- Toppings: a selection of sesame seeds, sunflower seeds, sliced olives, artichoke hearts in oil, roughly chopped sun-dried tomatoes, a spoonful of yeast flakes, sliced marinated or flavoured tofu

Instructions

1. Mix all dressing ingredients in a large jug
2. Wash all leaves, flowers and vegetables
3. Thinly slice carrots, courgette and radish
4. Chop the cucumber into small pieces and chop the tomatoes if they are not cherry tomatoes
5. Arrange some of your larger leaves as a bed on the base of your dish
6. Cut up medium sized leaves with scissors
7. Place chopped and sliced ingredients and small leaves and herbs in a large bowl, add dressing to taste and stir
8. Add this to your bed of lettuce, add toppings, decorate with flowers



Courgette cake

Ingredients

- 3 large eggs
- 250ml of oil
- 400 grams of sugar
- 250 grams of plain flour
- 5 cups of roughly shredded courgette (include the skin)
- a quarter tsp baking powder
- 2 tsp of bicarbonate of soda
- 1 tsp of salt
- 2 tsp of vanilla sugar (or you can use pure vanilla)
- 3-4 tsp of cinnamon and 1 tsp of all spice
- Walnuts and pistacio nuts, chopped
- Optional, half a bar of dark chocolate, chopped

Instructions

1. Preheat the oven to 180 degrees
2. Mix the eggs, sugar and oil together.
3. Add the rest of the ingredients together, adding the courgettes, nuts and chocolate (if using) last.
4. Bake for 45-50 minutes
5. Optional: Decorate with butter icing and edible flowers.





Join our Great British Garden Party 4th – 12th September. Sign up to host, invite your guests, and enjoy celebrating your garden to raise funds for vital nursing and health charities.

Discover more: nhs.uk/gardenparty/