



Ideas for Easter 2016

PRAY Prayer Ideas

- Pray for all schools teaching during Holy Week rather than being on holiday like most years. Pray that during collective worship, Experience Easter, RE lessons on the Easter story, reading stories, celebrating Easter all our teachers, clergy and volunteers can share the awe and wonder of this festival.
- Pray that children will have ears to listen and open hearts to hear.
- Pray for rest and time with family and friends over the Easter break when it comes

BAKE Chocolate Simnel Cake



Ingredients

6 tsp Unrefined Golden Icing Sugar
 500 grams Ready to Roll Marzipan
 200 grams Unsalted Butter softened
 225 grams Light Muscovado Sugar
 4 Free Range Eggs
 225 grams Plain White Flour sieved
 50 grams Fairly traded Organic Cocoa Powder
 100 grams Fairly Traded Dark Chocolate Chips
 125 grams Natural Glace Cherries
 350 grams Luxury dried mixed fruit
 75 grams Almonds chopped
 3 tsp Apricot Jam
 Small chocolate Easter eggs

Instructions

1. Preheat the oven to 170°C/fan 150°C/325°F, Gas 3.
2. Grease and line a deep 20cm round cake tin with baking paper.
3. Lightly dust a work surface with some icing sugar. Roll 125g the marzipan to the thickness of a £1 coin and cut into a round the same size as the tin. Leave to the side while making the cake.
4. Beat together the butter and sugar in a large mixing bowl or using an electric mixer until very pale and creamy. This could take about 5- 7 minutes.

5. Gradually beat in the eggs, adding a little flour if the mixture curdles.
6. Fold in the remaining flour, Cocoa powder, chocolate chips, cherries, mixed fruits and nuts. Stir until well mixed but not over worked.
7. Spoon half the cake tin into the lined cake tin. Top with rolled marzipan tucking the marzipan into the sides. Top with remaining cake mixture.
8. Bake for 30 minutes, then reduce the oven temperature to 150°C/fan130°C/300°F, Gas 2 and bake for a further 1 1/2 hours, until a skewer inserted into the centre of the cake comes out clean. If the cake is getting to dark cover the surface with brown paper.
9. Cool in the tin for 1 hour then turn out and allow to cool completely.
10. Take another 125g marzipan and roll to the thickness of a £1 coin and cut into a round the same size as the tin. Brush the surface of the cake with warmed apricot jam. Place the marzipan round on the surface and smooth lightly.
11. Take 150g of the marzipan and divide 3 and roll into long thin ropes about 40cm long. Plait the three together and wrap around the top of the cake. Take the remaining marzipan and roll into 11 balls. Place around the edge of the cake. Pile small chocolate Easter eggs on the middle. Wrap a ribbon round the cake and Serve.

READ Symbolism of Simnel Cake

Now an Easter treat with the disciples represented by the balls of marzipan and the whole Easter story represented by the eggs in the middle.

More things to read about special food for Easter here:

www.whyeeaster.com/customs/foods.shtml

If you haven't watched it yet, watch '[Mary Berry's Easter Feast](#)' with lots of symbolism of Easter as well as recipes.