

Celebration Cake - sponge

Ingredients

200g (8oz) caster sugar
200g (8oz) Margarine
4 eggs
200g (8oz) S.R. Flour

Flavourings and colourings

Few drops vanilla or peppermint essence, lemon, orange or lime zest, or coffee powder mixed with 1 tsp hot water

And/or Few drops of colouring

Or Replace 25g flour with 25g cocoa

Notes

- **Don't forget your apron!**
- **Please bring a container to store the cake in until next lesson.**
- **Check allergies of consumer before serving.**

Method

- 1) Light oven 190C gas mark
- 2) Grease and line 2 x sandwich tins
- 3) Cream sugar and margarine with electric whisk until light and fluffy.
- 4) Break eggs into small bowl and beat well and gradually mix into the margarine and sugar mixture,
- 5) Sieve and fold in the flour with a metal spoon
- 6) Divide mixture equally between chosen the tins.
- 7) Bake 20-25 mins until golden brown, well risen and springy to touch.
- 8) Loosen with a knife and turn out onto a wire tray to cool.



Celebration Cake - decoration

Buttercream Icing Ingredients

A light creamy mixture that can be used to fill sandwich cakes or piped on top of cakes. Can also be used to attach fondant icing.

200g (8oz) Icing sugar
100g (4oz) softened butter or margarine
Flavourings/colourings few drops essence of food colour or 1 tsp coffee mixed with 2tsp water or replace 25g icing sugar with 25g cocoa

Fondant Icing

Roll out icing with a pastry consistency which can be rolled out to give a nice smooth cover to a whole cake or can be moulded into shapes for the top or sides of the cake or used to cut out shapes.

500-750g fondant icing.
2 tbsps icing sugar for rolling

Notes

- **Don't forget your apron!**
- **If you wish, bring in some jam sandwich sponges together with. You can also use buttercream icing.**

Buttercream Icing Method

- 1) Sieve icing sugar (and cocoa if using) into a bowl.
- 2) Add the softened margarine/butter and cream with a wooden spoon until light and fluffy (Add a tsp of hot water if mixture is too thick).
- 3) Flavour or colour with a few drops of colour or essence.
- 4) Use to sandwich cake, on top of cake or to pipe

Fondant Icing Method:

- 1) Place icing on a very clean, icing sugar covered surface
- 2) Roll out the dough using shortcrust pastry techniques until the dough is large enough to cover the cake.
- 3) Brush cake with warmed jam/marmalade or crumb coat with butter icing.
- 4) Roll icing onto rolling pin and transfer to cake, gently smooth over cake and trim edges
- 5) Decorate as desired. Fondant shapes can be stuck to a fondant layer using a little water.



