

Bake Kit: School Cake

Ingredients

170g Caster Sugar
170g Self Raising Flour
170g Baking Spread/Butter
3 large Eggs
Vanilla Essence
170g Icing sugar
Sprinkles

You will need an 8" baking tin



Recipe

- Grease a baking tin and line it with greaseproof paper.
- Preheat the oven to 170-180°C (fan oven).
- Cream the sugar and butter together until light and fluffy. This is easier with an electric whisk, but can be done by hand.
- Add the eggs one at a time, beating well after each addition. Stir in 1 teaspoon of vanilla essence.
- Sift in the flour, then gently fold it into the mixture by hand. Do not overmix.
- Pour the mixture into the prepared baking tin and bake for about 25 minutes. To check if it is done, insert a skewer or knife into the centre - it should come out clean.
- Allow the cake to cool in the tin for about 5 minutes, then turn it out onto a wire rack to cool completely.
- To make the icing, sift 170g icing sugar and add a few drops of warm water at a time until you reach a spreadable consistency. You can add a drop of vanilla essence if you like.
- Spread the icing over the cooled cake and add sprinkles.
- Cut into 8 large portions or 16 small portions.

Tip for Cupcakes

Use the same ingredients and method, but fill cupcake cases about 2/3 full. Bake for 15-20 minutes, checking with a skewer to ensure they are cooked through.

Bake Kit: Fudgy Choc Brownies

Ingredients

Makes 16 squares

180g unsalted butter, melted and slightly cooled
240g caster sugar
3 large eggs
240g dark chocolate (around 50-60% cocoa), melted and cooled
140g chocolate spread
110g plain flour
35g cocoa powder
1 teaspoon salt
180g milk chocolate chips



Recipe

- Preheat the oven to 180°C (160°C fan). Line a 20cm square baking tin with baking paper.
- In a large bowl, whisk together the melted butter and sugar for 2-3 minutes until smooth and glossy. Add the eggs and continue whisking until the mixture becomes thicker and lighter in colour.
- Stir in the melted chocolate and chocolate spread until fully combined.
- Sift in the flour, cocoa powder and salt. Gently fold the mixture together using a spatula until just combined - avoid overmixing. Fold in the chocolate chips.
- Pour the batter into the prepared tin and spread it evenly.
- Bake for 25-30 minutes. The edges should be set, while the centre should still have a slight wobble.
- Leave to cool completely in the tin, then chill in the fridge for a few hours (or overnight) for the best texture.
- Cut into 16 squares and serve.

Storage

Keep in an airtight container at room temperature or in the fridge for up to 5 days.