# **COCONUT CAKE**

**Ingredients**

**For cake**

1. ½ cup (300g Ap flour + extra fur dusting pans)
2. ½ cup coconut flour (60g)
3. ½ Tsp baking powder (6g)
4. 1 Tsp salt or (1/2)
5. ½ cup fresh coconut milk (118ml)
6. ½ cup fresh coconut cream (118ml)
7. 225g room temperature butter/margarine
8. 2¼ cup granulated sugar (450g)
9. 1 Tsp vanilla extract
10. 4 large egg whites

**For Frosting:**

1. 1½ cups sugar (300g)
2. 6 egg whites
3. 1½ cups unsalted butter (342g) cut into pieces
4. 1 Tsp vanilla extract
5. ¼ Tsp salt
6. ⅔ cup coconut milk (157ml)

**For Assembling:**

1. 1 cup coconut flakes (toasted) 75g.
2. ½ cup sweetened shredded coconut (50g)
3. 1 foot parchment paper

**METHOD OF PREPARATION**

1. Prepare pans (3 “8” inch) and butter and flour then live with parchment paper. Preheat oven to 3500F or 1800C.
2. Place flour, coconut flour, baking powder and salt into a large mixing bowl and whisk to combine
3. In another bowl, combine coconut milk, coconut cream, vanilla and give it a whisk.
4. In a mixing bowl of a stand or hand mixer, cream butter or margarine on medium speed until fluffy approximately 1 minute. Reduce the speed to low and gradually add the sugar slowly over 2-3 minutes. Once all the sugar has been added, stop the mixer and scrape down sides. Turn the mixer on to medium speed and continue creaming until the mixture is light fluffy and increases in volume (Approximately 2-3 minutes.
5. With the mixer on low seed add the flour mixture alternating with the milk mixture to the butter and sugar in 3 batches, ending with the milk mixture. (Do not over mix or you can mix small with mixer, then furnish it up with spatula).
6. In a separate bowl, whisk the egg white until the form stiff peaks. Fold the egg whites (Margarine) into batter, until just combined.
7. Divide the batter into evenly into the pans and bang the pans on the counter top several times to remove any air bubbles are to distribute the batter even in the pan.
8. Place where oven on the middle rack and bake for 40 minutes or until cake is light golden in colour and centers are set

**For Frosting:**

1. In a small bowl, whisk together the sugar and egg whites, place the bowl on top of a sauce pan with about an inch of simmering water (Water should not touch the bowl.
2. Heat the mixture, whisking occasionally for 6-8minutes, or until the mixture is hot to the touch and the sugar is dissolved (1600F)
3. Remove bowl from heat and transfer the mixture into the bowl of a stand or hand mixer. Whisk or whip on medium high speed until the mixture becomes light, white meringue and the mixture is cool to the touch (Approximate 8-10 minutes. Reduce the speed to low and add butter a couple of pieces at a time
4. Increase the speed to medium and mix for about 4-6 minutes, or until butter is thoroughly incorporated and the frosting is smooth and glassy. The frosting may initially look curdled after adding butter, but continue beating and it will come together, looking smooth and creamy by the end of the mixing time.
5. Add vanilla extract, salt, and coconut milk and whip for another few minutes on medium speed, or until the coconut milk is thoroughly incorporated and the frosting smooth.
6. If it looks odd just keep whipping and it will come together. Use immediately. If making ambition advance you it just have to give it a quick whip before using.

**To Assemble:**

1. Frost the first layer and sprinkle the shredded coconut on top. Repeat step as you assemble the layers. Give cake a smooth coat and then chill.
2. Cut parchment paper pieces to a uniform width. Measure the height of the cake and fold parchment paper at that height. Then cut triangles on top which are the length of the cake’s radius.
3. Press the parchment paper pieces onto the cake and then press the coconut flakes onto the can cover sections. Wipe away the excess and the peel off the paper.

Enjoy!!!

**Note:** You must not coat the cake with the description about. You can just spread the coconut flakes all over the cake. Pipe on top and pour some in the middle (i.e. on top of the cake).

**COCONUT CAKE RECIPE 2**

**Ingredients**

1. Butter ½ cup
2. Oil (Veg.) ½
3. Sugar 1½ cups
4. Egg white 6
5. Source cream ¼ cup
6. Coconut extract 2 Tps
7. Coconut milk 1½
8. Baking powder 4 Tps
9. Salt ½ Tps
10. Cake flour 3½ cups

**Coconut Cream Cheese Frosting**

1. 1 cup butter/margarine
2. 1602 of cream cheese (Softened)
3. 1 Tps coconut extract
4. 3 cups powdered sugar
5. Cor flakes of coating

**METHOD OF PREPARATION**

1. Prepare pans (3 “9” inch) can pan (butter and flour and lied with with parchment paper. Preheat oven to 3500F or 1800C.
2. In a mixing bowl of a hand mixer, add in the oil, butter, and sugar and cream for 2-3minutes, smooth and creaming
3. Next add in the egg whites and cream for another 2-3 minutes until is nice and fluffy.
4. Next add in the sour cream, coconut extract, and the coconut milk, then mix.
5. Next add the baking powder, salt and cake flour and mix slowly you can use spatula at this stage to avoid over mixing or mix slowly with the mixer then pour and scrape the slides then fold in the remaining flour. Pour batter into pans and bake for 40-45 mins.

**For the Frosting:**

1. One cup the cream cheese, butter and coconut extract until cream and very fluffy
2. Next add the icing sugar one cup at a time until fully incorporated and your cream cheese frosting is ready.

**To Assemble**

Frost the first layer sprinkle with coconut flakes then place the second layer, frost and sprinkle some coconut flakes and finally coat the cake and press the coconut flakes all over the frosted cake then cut and serve.

**YELLOW CAKE RECIPE**

1. 2¼ Cups Ap flour (270g)
2. ½ cornstarch (35g)
3. 1¼ cup granulated sugar (250g)
4. 2 Tps baking powder
5. ½ ½ Tsp salt
6. ½ cup unsalted butter/margarine (113g)
7. ¼ cup vegetable oil (60ml)
8. 3 large eggs (RT)
9. 2 yolks of egg
10. 1 Tbsp vanilla extract
11. 1 cup butter milk
12. Frost with chocolate butter cream.

**METHOD OF PREPARATION**

1. Preheat oven to 3500F or 1800C. butter and flour three 6-inch wind pans. Whisk together the flour, baking powder cornstarch, and salt then set aside.
2. Cream butter and sugar in a bowl of a hand vanilla extract, mix to combine then scrape the side of the bowl down, add the eggs one at a time and mix well until fully incorporated before adding the next, scrape down again and mix
3. Add in the flour mixture and butter milk the butter alternating batches while mixing on low speed. Do not over mix at this stage. You can mix small, then finish up with spatula (i.e. fold in the remain flour using spatula).
4. After the flour have been mixed properly, pour the batter in the pans evenly and equally, bake for 35-40 minutes or until center is are set and springy. Allow to cool in pans for few minutes then invert onto a wire rack to cool completely. Layer and frost with chocolate butter cream.

**S’MORES CAKE RECIPE**

S’more’s cake is a graham cracker cake, with lots of chocolate and an amazing home marshmallow fluff combine to make sure to please treat.

**Ingredients**

1. 1¼ cup Ap flour
2. ¾ cup graham cracker/Digestive biscuit
3. ½ Tsp salt
4. 1 Tsp baking powder
5. ½ Tsp cinnamon
6. ¼ Tsp all spices
7. 1 cup butter or 230
8. ½ Tsp baking soda
9. ½ cups sugar
10. 3 large eggs
11. ½ cup butter milk
12. 1 Tbsp vanilla
13. ½ sour cream/plain yoghourt
14. Light brown sugar
15. 1 egg white

**For The Crumble:**

1. 4 graham crackers roughly crumble
2. 4 Tbsp butter/Margarine (Melted)
3. ½ Tsp cinnamon
4. 1 pinch of salt
5. ¼ Tsp all spices

**For Butter:**

1. 1½ cup (340g) butter/Margarine
2. 680g icing sugar
3. 1 top 1 Tsp salt
4. 1 cup dark or semisweet chocolate (175g) melted and cool.

**For Fluff (Marshmallow Fluff):**

1. 1 cup sugar (200g)
2. ½ cup light corn syrup (118ml)
3. 4 large egg whites (RT)
4. ¼ Tsp salt

**For Chocolate Drizzle:**

¾ cup dark chocolate (melted and cooled)

**METHOD OF PREPARATION**

1. Preheat oven to 3500F or 1800C. butter and flour 3(6”inch) cake pans.
2. Whisk all the dry ingredients together in a medium bowl. In a separate bowl, mix the butter milk, vanilla and sour cream.
3. Cream butter a bowl of a hand or stand mixer and add sugar. Mix until light and fluffy.
4. Add the eggs white one at a time mixing until incorporated.
5. Add the flour mixture and butter milk mixture in alternating batches. Starting and ending either the flour mixture. Mix until well combined. (Do not over mix). Give the bowl a final scape with a spatula to get any unmixed parts on the sides and button.
6. Pair batter into you pans and bake for about 30-35 minutes or until skewer inserted comes out clean. Remove from oven, let sit in pan for few minutes then invert onto a wire rack and let it cool completely.

**FOR THE BUTTER CREAM**

Beat the butter/margarine until light and fluffy, add in confectioners’ sugar (icing sugar) in several batches and beat until incorporated. Drizzle in melted chocolate and mix until well obtained if butter cream is too thick at this point you can add some cream or milk, a tbsp at a time until desired constancy is reached.

**THE FLUFF**

1. Add 2/3 cup of sugar and corn syrup to a small sauce pot and heat on medium high. Track the temperature with a candy thermometer you will want to pour in the egg whites when it is 200F.
2. In the stand mixer start beating the egg whites starting on low but gradually increasing to medium high speed. Add in 1/3 cup of sugar while the egg whites are stiffening. Once you are at the soft peak stiff, slowly drizzle in 240℉ sugar syrup into the mixer.
3. You can use immediately if the fluff looses it texture give it a good whisk or run the mixture for a few seconds to bring it back.

**FOR THE CRUMBLE**

1. Mixture melted butter and graham crackers crumbs together until well combined.
2. Flatten out about ¼ onto a balky sheet lined with parchment paper.
3. Bake for about 10 minutes at 3500F or 1800C your see a slight browning.
4. Allow to cool and then crumble the mixture roughly allowing some larger pieces to remain

**Assembling**

1. Pipe a ring of the chocolate butter cream on each layer and fill with marshmallow fluff sprinkle with graham cracker crumble and drizzle with melted chocolate.
2. Apply a thin crumb coat and allow to set in the refrigerator for about 20 minutes.
3. Coat with chocolate butter cream smooth edges with an offset spatula
4. Press cracker crumbs out the bottom third of the cake and then pipe the fluff on to the top.
5. Flame the fluff with a torch and lethal cake is ready to be consumed.

**NOTE:**  Adding the crackers crumbs in between layers gives it in ore continue taste and crunchiness.

* Torching the top of the marshmallow fluff is optional
* If you are not using 6-inch pans, double the recipe for 8-inch pans or triple for 9-inch.
* If you don’t have access to graham cracks, use digestive biscuits.

**BUTTER CAKE (BUNDT PAN)**

This cake is perfect for an occasion and is make with just simple ingredients.

**Ingredients**

1. 3 cups Ap flour (350g)
2. 1 Tsp salt
3. ¾ teaspoon of baking powder
4. ½ baking soda
5. 2 cups granulated sugar
6. 1 cup butter/margarine (250g)
7. 2 cups granulated sugar
8. 1 cup whole milk
9. 4 car eggs

**Glaze**

1. 5 tbsp butter (70g)
2. ¾ cup sugar (granulated) 150g
3. ¼ water (60ml)
4. 1½ Tsp vanilla extract

**METHOD OF PREPARATION**

1. Preheat oven to 3500F or 1800C. butter and flour a 10-12 cup bunt pan.
2. In a large bowl, whisk together flour, salt, baking powder and baking soda.
3. In a large mixing bowl of a stand or hand mixer, beat the butter/margarine and sugar at medium speed until fluffy, 3-4 minutes, stopping to scrape sides of bowl occasionally. With the mixer on low, add the eggs one at a time beating well after each addition.
4. With the mixer on low, gradually add the flour mixture to the butter beginning and ending with the flour mixture, beating just until combined after each addition. Spoon the batter into the prepared pan. Bake for 1 hour or until wooden pick inside in the cake comes out clean.

**Glazing:**

1. As soon as the cake is out of the oven, combine the butter/margarine sugar and water in a small sauce pan bring to a simmer over medium heat, cook, stirring constantly until milky and slightly thickened, about 2 minutes. Remove from heat and stir in the vanilla.
2. Pour over the cake in the pan let cool for 15 minutes invert the cake on a wire rack and let cool completely before serving you can store this cake for 5 days at RT.

**Note:** In all your cake making do not use cold ingredients especially butter, eggs, milk of any fluid let them be at room temperature.

**BETTER THAN SEX CAKE**

This better than sex cake is the ultimate treat. Rich chocolate cake paired with sweetened condensed milk, caramel sauce, whipped cream topping and chopped heath candy bars, inset nuts makes the cake unresistable, it is very easy to make with few ingredients although if all the ingredients are not store bought, then you will have lots of work to do. Let go straight into the **ingredients.**

1. 1can or condensed milk (sweetened i.e. 14ounce)
2. ¾ cup Daramola sauce (180ml)
3. 1 container cool whip or whipped cream (500-600g)
4. 3 heath candy or any candy chocolate chips or your choice and some nuts (almonds, Cashew or peanuts any one will go (But I prefer Almonds or walnuts)

**METHOD OF PREPARATION**

1. Follow the direction on the devil’s food cake mix and chocolate cake mix (you can make you own chocolate cake or devil’s cake if you have the time I prefer making mine though)
2. After baking the cake , (Please use a wide rectangular baking dish or pan.
3. Using a wooden stewer or fork, poke holes all over the cake pour the condensed milk, and some portion of the cinnamal sauce over the cake while it is still warm (Not hot) spread such that it fills the holes, drizzle some caramel sauce then spread the whipped cream evenly on the cake and garnish with the chopped heath candy or any candy of your choice even chocolate chips, and some walnuts or almonds (foist)
4. Finally drizzle some of the caramel sauce over the cake. Cut and serve. Next served with tropical 5 alive the one of N 500 you know it right simple

**Notes:** Start preparation early if you want to bake your own cake, make you own sauce and condensed milk.

* The cake can be refrigerated for 3 days
* Pour the condensed milk follow by the caramel sauce and spread over the cake you can as well pour and mix and spread however you like.

But I prefer you pour the condensed milk, then the caramel sauce the then whipped cream and topping.

* For more chocolate flavor swap the caramel sauce for ‘hot fudge recipe’
* If you can not get a store bought caramel sauce and condensed milk, make some which will shown later.
* If you are not a fan of heath candy, use chocolate chip Reese’s peanut, butter chips, smackers, ceros or other chocolates bar of your choice you can even mix multiple of candy bars.
* The nuts is optional

**Pound Cake**

Some people might be surprise at the age of this cake but is just a normal cake, that you can make different flacons, and still call it a pound cake why?

Traditionally you can use a pound each of butter, sugar, eggs, and flour t make the batter, hence the name pound cake and usually bake in a cake loaf pan.

Some items people set confused as to what differentiate a bunt cake from pound cake. Bundt cake is any cake that is baked in a bunt pan, giving this distinctive look. If you put the batter for pond cake into bunt cake pan, giving it distinctive look. If you put the batter for pound cake into bunt pan, it technically becomes a bunt cake. However, pond cake are denser and tend to be made with a pound butter, sugar, four, eggs. Hence this name.

A pound cake can be made in varieties of ways and flavors. Just use a pound cake pan to bake it. In whatever flavors. Be it vanilla, butter cake, chocolate, lemon cake etc.

**However here is a recipe for you!**

**Ingredients**

1. 1½ cups Ap flour (180g)
2. ½ cup sour cream (120ml)
3. ½ Tsp baking powder
4. 2 Tbsp vanilla extract
5. 1 Tsp salt
6. 1 cup sugar (200g)
7. 4-5 large eggs
8. 1 cup butter/margarine (226g)

**METHOD OF PREPARATION**

1. Preheat oven to 3500F or 1800C. butter and flour 9x5 inch cake loaf pan.
2. In a medium bowl, whisk together let flour, baking powder and salt set aside.
3. In the bowl of a stand or hand mixer, cream butter. Add sugar in and mix until light and fluffy. Scrape the bowl down and continue to beat a few more seconds.
4. Add the eggs in one at a time while mixing at medium speed scrape the bowl down and beat until fully incorporated.
5. Add the sour cream and vanilla mix until incorporated, scrape down the bowl.
6. Add flavor mixture in and mix until just combined. Do not over mix at this stage you can use spatula to fill in the flavor to avoid over mixing. Scrape down the sides to mix in any pockets of flour or butter that remain.
7. Transfer batter into can then give a quick smooth to even the batter cent a bit. Bake at 3500F or 1800C for about 40 minutes or until the center is set and skewer comes out clean. Allow to cool in the pan for about 10 minutes then transfer to a cooling rack. Glaze with any kind of glazing slice and serv. Morning tea is ready!

**Note:** You can make this pound cake in any kind of flavor. Lemon, chocolate and lots more.

* the secrete to a most pond cake is that you should not over mix the batter as it will lead to tough and rubbery cake.
* Use a long skewer to check for doneness as the pound cake is 50 thick and dense that a tooth pick will hot get the job done. The cake will continue to bake while it cools, so be careful not to over bake it.
* Use scale for the measurement of your ingredients particularly flour as you don’t have scale be sure to fluff your flour with a spoon and then spoon it into the cups before levelling it off with a knife. This method I sthe best way with over packing the flour in the measuring cup.

Do not use cold ingredients use RT ingredients.

**TRES LECHES CAKE**

This cake is made with simple ingredients and it melts in you. It is sweete and moist and is easy to make.

**Ingredients**

1. 2 cups Ap flour (240g)
2. ¾ Tsp baking powder
3. ½ Tsp salt
4. 5 large eggs (yolk/whites)
5. 1¼ cup granulated sugar (250g)
6. 2 Tsp vanilla extract
7. ½ cup whole milk

**For Syrup**

1. 1 can sweetened condensed milk (397-400g)
2. 2/3 cup evaporated milk (160ml)

**For frosting**

1. 2 cups heavy whipping cream
2. 2 Tbsp powdered sugar
3. 2 fresh berries go garnish

**METHOD OF PREPARATION**

1. In a large bowl, whisk together flour, salt and baking powder.
2. In a separate bowls separate the egg yolk from the white

Beat the egg whites on high speed until foamy and doubled in size, about 1-2 minutes. While beating slowly pour, ¼ cup sugar. Continue beating until stiff peaks is form about 3-5 minutes.

1. Add the remaining 1 cup sugar to the egg yolks and beat on medium speed until pale and fluffy, about 1-2 mins beating the milk and vanilla. Pour into the flour mixture and beat just until combined.
2. Using a spatula, fold the egg whites into the flour mixture on two batches, until no whit streaks remain. Pour the batter into the cake pan (Square or rectangular preferably).
3. Bake for 25-30 minutes or until a tooth pick inserted comes out clean. Let the cake cool in the pan until slightly warm. (The cake will fall and shrink as it cools. This is normal).

**For the Syrup**

1. In large medium bowl, whisk together the condensed milk, evaporated milk, and whole milk until well combined, poke the cake all over with a fork slowly pour the syrup over the cake cover and chill or at least 1 hour.

**For Frosting**

In a large bowl, beat the cream and sugar together on a medium speed until soft peaks forms. Spread over the cake. It can be covered and refrigerated for 3 days before serving. Garnish with chopped berries of cut o diced berries.

YUMMY!!!

**LEMON POUND CAKE**

**Ingredients**

1. 2½ cups all purpose flour (300g)
2. 1½ teaspoon baking powder
3. 1 teaspoon salt
4. 1 cup butter/margarine (230g)
5. 1¼ cup sugar (250g)
6. 4 Large eggs (RT)
7. 3 Tbsp fresh lemon juice
8. 1 Tbsp lemon zest
9. ½ cup whole milk (RT)

**To Glaze the Cake**

1. 1 tbsp fresh lemon juice
2. 2 teaspoon whole milk
3. ½ Tsp vanilla extract

**METHOD OF PREPARATION**

1. Preheat oven 3500F or 1800C. butter and flour 9x5 inch loaf pan.
2. In a clean bowl of a hand or stand mixer beat butter on medium speed until light and fluffy about 3-4 minutes, then gradually beat in the sugar until light and fluffy for about 3-4 minutes. Beat in the lemon juice and zest. Add the eggs one at a time, beating until well combined before adding the next one. Stop and scrape down the bowl as needed
3. Ill avoid the mistake of over mixing pour batter onto the prepared loaf pan.
4. Bake for 60-70 minutes or until a skewer inserted comes out cream. Let cool in pan for 10 minutes. Remove from the pan and let cool completely on a wire rack.

**To glaze the pound Cake**

Whisk together the powdered sugar, lemon juice milk and vanilla until smooth. Drizzle over cooled pound cake before served. Store any left over in an air tight container at room temperature for up to 104 days.

**Peanut Butter**

this peanut Butter cake is a perfect balance of sweet and nitty taste. It is easy to make and is good for any occasion or gathering. Lets get into the ingredients

**ingredients**

1. 1 cup water (240ml)
2. ½ cup butter/margarine (113g)
3. ¾ cup creamy peanut butter (118g)
4. 2 cups Ap flour (240g)
5. 2 cups granulated sugar (400g0
6. 1 Tsp Baking soda
7. ½ Tsp salt
8. ½ cup milk (120ml)
9. 2-3 large eggs
10. 1 Tsp vanilla extracts

**For Peanut Butter Frosting**

1. 1 cup butter/margarine (230g)
2. 1 cup creamy peanut butter (264g)
3. 2 Tsp vanilla extract
4. 2 cups icing sugar

**Directions:**

1. Preheat the oven to 350 or 1800C. butter and flour 9x13 inch square cake pan
2. In a small sauce pan, bring water, butter/margarine and peanut butter to a Simmer over medium heat, whisking constantly, until melted and smooth, about 3 minutes.
3. In a large bowl, whisk together the flour, eggs, and vanilla. Beat with an electric mixer on medium speed until combined, about 1 minute. Beat in the peanut butter mixture until smooth pour into pan and spread into an even layer.
4. Bake for 40 minutes or until skewer inserted comes out clean. Let cool completely on a wire rack.

**For the Peanut Butter/Margarine**

1. In a large bowl, beat the butter and peanut butter with an electric hand mixer on a medium-high speed until smooth and fluffy, about 2-3 minutes. Beat in the vanilla until just combined.
2. Gradually add the sugar while beating until just combined and smooth. Once incorporated, increase the speed to high, and beat until fluffy about 2 minutes. Spread the frosting over the cooled cake. The cake can be covered and stored at room temperature for about 5 days.

**Strawberry Cake**

1. 2¾ cups of all- purpose flour (330g)
2. 2½ Tsp baking powder
3. 1 Tsp salt
4. ¼ Tsp baking soda
5. 1 cup unskilled butter/margarine (230g)
6. 2 cups granulated sugar (400g)
7. 4-5 large egg (RT) whites
8. 2 Tsp vanilla extract
9. ½ cup fresh strawberry puree (Reduce 120ml)
10. Pink food covering (drops) optional

**Strawberry Frosting**

1. 227g cream cheese (RT)
2. 1 cup unsalted butte/margarine
3. 1 Tsp vanilla extract
4. Punch of salt
5. 6-7 cups icing sugar (sifted)
6. ¼ cup fresh strawberry puree

**Direction**

**For Cake**

1. Preheat the oven to 3500F or 1800C. butter and flour 2 (9-inch) round cake pan.
2. In a large bowl, whisk together the flour, baking powder, salt and baking soda set aside.
3. In a large mixing bowl or the bowl of stand mixer , beat the butter on medium speed just until creamy. Add the sugar beat until light and fluffy for about 5-7 minutes.
4. Scrape down sides of the bowl and add the egg whites and vanilla. Beat on medium speed for about 1 minute or until well combined and very fluffy. Reduce the speed to low, add flour mixture alternating with the milk and the strawberry puree, mixing just until combined. Stop and scrape down the bowl as needed. Add in a drop or two of pink food colouring. Divide the batter among the two cake pans.
5. Bake for 30 minutes or until skewer inserted comes out clean or until the cake is springy to the touch and starts to pull away from the sides of the pans. Let cool in pans for 20 minutes. Remove and let cool completely on a wire rack.

**For the Frosting**

1. In a large mixing bowl, beat the cream cheese, butter, vanilla and salt until smooth and fluffy, for about 5-7 minutes.
2. With the mixer on low speed gradually add in the powdered sugar alternating with a table spoon of the strawberry puree. Stop and scrape down the side of the bowl during mixing. Once all of the sugar is added, increase the speed to medium and beat until fluffy. If the frosting feels to stiff and hot silky, add a tablespoon or two of puree or milk. Spready!!
3. Place a cake layer on a cake stand spread about 1 cup of frosting on top of the cake. Top with the second layers spread the remaining frosting all over the cake and decorate as desired. The cake should be stored, covered and will keep at room temperature for up 5 days.

**Naked Cake Recipe**

Make cake is a simple but elegant cake. It is perfect for any occasion. Is a moist vanilla cake recipe but you can also make any flavor of cake you want) layered with sweet vanilla butter cream are top with fresh berries.

A naked cake is perfect if you are not a fan of the process of frosting a cake or if you.re a fan of a charming, mastic style cake. This cake has zero-minimal frosting on the outside so that you can see all of the layers of the cake and butter cream. Fill give the list of ingredients below and flow are vanilla cake recipe to make this one is so easy. This recipes use 3 (8”inch)

**Ingredients**

1. 3 cups Ap flour (360g)
2. 2½ Tsp baking powder
3. ½ Tsp salt
4. 2 cups granulated sugar (400g)
5. 1¼ cups unsalted butter (284g)
6. 4-5 large eggs (RT)
7. 11/3 cups whole milk (RT) (320ml)

**For the Vanilla Butter Cream**

1. 1½ cups butter or margarine (RT) 340g
2. 1 Tsp vanilla
3. ¼ Tsp salt
4. 6 cups powdered sugar (720g)
5. 5-6 Tbsp heavy cream (RT) 75-90ml

**Financier Cake (Tea Cake)**

A financier cake is small French tea cake that is a delightful treat perfect for any occasion. Whenever you serve these financiers with you morning coffee, after on tea or as a dessert, they will disappear quickly. They are so light, moist and nutty that everyone will love after their first-bite. It is crisp on the outside with a fender, butter interior lets get into the ingredients.

**Ingredients**

1. ½ cup butter/margarine (113g)
2. 1¼ cups powdered sugar (150g)
3. 1¼cups almond flour (125g)
4. 6 tbsp 5 Ap flour (45g)
5. Pinch of salt
6. 4 large eggs whites
7. 2 Tsp vanilla extract
8. Some extract nuts (Almond/walnut for garnishing).
9. ¼ orange or almond extract

**Directions:**

1. Place the butter in a small sauce pan melt over medium heat continue cooking until butter is boiling and turns golden brown and smells nutty, about 8 minutes. Pour into a bowl and cool for 30 minutes. Pour into about and cool for 30 minutes.
2. Preheat the oven to 3500F or 1800C grease the wells of a mini muffin and by brushing them lightly with softened butter
3. In a large mixing bowl, whisk together flour powdered sugar, Almond flour Ap flour and salt. Add the egg white vanilla and cooled browned butter whisk together until just combined (the batter will be thick).
4. Divide the batter around the greasy muffin pans cups (you can use a piping bag for easy filling). They will be about three quarters. Put some nuts (Almond on top)
5. Bake for 15-20 minutes or until the edges are golden brown and a tooth pick inserted in the center of the muffin comes out clean. Let cool in pan for 10 minutes. Remove and cool completely on a wire rack.

**NOTE:** Do not discard the dark bits in your browned butter. That is where the flour is make sure to use all of the browned butter.

* Keep an eye on the financier near the end, as over baking is a common mistake that leads to a dry financier.\
* It is easier to separate egg whites from yolks when they are cold because the yolk is firmer and less likely to break. (Note try it only when you want to separate egg whites from yolks and afterwards leave it at room temperature before using) depending on the cake recipe.
* You can add lemon orange zest to the batter for a brighter flavor.

**PEACH CAKE**

This peach cake is perfect for any occasion from breakfast to dessert filled with sweet, juicy peaches.

**Ingredients**

1. 1½ cup Ap flour (180g)
2. 1½ Tsp baking powder
3. ½ Tsp salt
4. ¾ cup butter/margarine (170g)
5. 1 cup granulated sugar (200g)
6. ¼ cup source cream
7. 1 Tbsp pure vanilla extract

**Directions:**

1. In a medium bowl, whisk together the flour, baking powder and salt.
2. In a large mixing bowl, beat the butter/margarine on medium speed util creamy. Add the sugar and beat until light and fluffy. Then add the eggs one at a time before beating the sour cream and vanilla. With the mixer on low speed, gradually add the flour mixture until combined (Do not over mix)
3. Clean and slice or chop the peaches (Ripe ones but not over ripped) and add or fold ¾ of the peaches into the batter
4. Spread the batter into a greased 9-inch cake pan (Round)
5. Sprinkle the top with the remaining peaches and additional sugar, if desired. Bake for 45 minutes or until the skewer inserted comes out clean let cool for at least 30 minutes before serving.

**Note:** You can peel or cream the skiing on the peaches. If you prefer. Its totally up to you. You can also choose to slice or dice the peaches

* Sprinkling the top with extra sugar is optional. But you will yield a crispy gold brown top
* If you do not have enough peach try adding plums, nectarines or apricots.
* You can use frozen or can peaches if they are with season. If using frozen ones thaw and drain as well.

**STRAWBERRY CHEESE CAKE**

This strawberry cheese cake recipe comes together easily in a few straight forward steps. A rich creamy and smooth cheese cake topped with strawberries.

**Ingredients**

**For the Moist**

1. 2¼ cups graham cracker crumbs
2. 3 Tbsp granulated sugar
3. 5 Tbsp butter or margarine (70g)

**For the Filling**

1. 3 blocks cream cheese (RT) 227g)
2. 1¼ cups granulated sugar (250g)
3. ¼ Tsp salt
4. ½ cup of sour cream (RT/120g)
5. 2 Tsp lemon zest
6. 2 Tsp vanilla extract
7. 3 large eggs (RT) (Lightly beating)

**For Topping:**

1. 2 pounds fresh strawberries (900g) (Halved and divided)
2. ½ cup granulated sugar (100g)
3. 2 Tsp vanilla extract
4. 2 Tsp cornstarch
5. ¾ cup of water (180ml)

**Direction**

1. Preheat the oven to 3500F or 1800C lightly spray a 9-inch sprinkle form pan or round cake pan with baking spray.
2. In a medium bowl, combine the graham cracker crumbs (Crumble using a food processor) and sugar. Stir in butter until well incorporated and mixture holds together when tightly squeezed. Transfer the mixture to the prepared pan using a tall flatbottomed glass, press the graham cracker mixture into the bottom and 1 inch up the side of the pan (It is much easier to start with the sides, then press the remaining crumbs into the bottom) place the pan on grimed baking sheet.
3. Bake for 10-15minutes or until the crust is fragrant start to turn golden brown on the edges. Let cool completely.

**For the Filling**

1. In the bowl of a hand or stand mixer, beat on medium low speed until very smooth, about 2 minutes add the sugar and salt and beat until fully incorporated, about 2 minutes or more, stopping to scrape down the sides of the bowl a few times during mixing.
2. Add the sour cream, lemon zest and vanilla. Beat on medium speed until fully combined, about a minute. Scrape down bowl. Add the eggs, and beat just until fully combined (1 minutes) stopping to scrape down the bowl once during mixing. Pour the filling to the cooked crust. (it should come up over the side of the crust and will be very full.
3. Bake for 15 minutes. Reduce the oven temperature to 3500F 1800C. reduce the oven temperature to 3000F i.e 15-1000 filling around edges is set and are center has a slight jiggle, about 1 hour leaving the oven door shout, turn the oven off and allow the cheese cake to cool for 1 hour.
4. Remove the cheese cake from the oven and let it cool to room temperature. Loosely cover with a tea towel or paper towel and refrigerate overnight or for at least 6 hours.

**For Topping**

1. In a medium sauce pan, combine 1 pound of strawberries (450g) water and sugar. Sprinkle with corn starch is to help thicken the sauce) stir and combine.
2. Place the saucepan over medium heat and bring the mixture to a boil, stirring frequently. Boil for 5 minutes. Using a potato washer (or any thing that will help you wash the strawberries) wash the strawberries until they are very broken down. Continue cooking until the sauce is thicken, about 10 minutes. Remove from heat and stir in the remaining 1 pound (450g) strawberries and vanilla. Transfer to a bowl and let cool until lukewarm.

When ready to serve, run a knife around the edge of the cheese cake release the spring and remove the sides. Transfer the chees cake to a serving plate and top with the cooked strawberry sauce. Refrigerate the cheese cake covered for up to 4 days.

**NOTE:** Do not overwhip the filling as it will introduce too much air to the batter. Overwhipping the batter will make the cheese cake rise too much and collapse in the middle

* Do not open the over to pack at your strawberry cheese cake. The hot air from the oven will escape, and the cold air enters the oven causing the cheese cake to fail or crack.
* Make sure you budget enough time to make this cake, as it requires a several hours to cool. All ingredients must be at room temperature. You can bring them out overnight.
* You can also follow this steps to make cheese cake, (just remove the toppings and you have a cheese cake). You can also make blue berry raspberry or any berry cheese cake just replace the strawberry with the berries of your choice (Follow the same procedure) for chocolate cheese cake just use dark chocolate cross to make your crumbs.
* You can add about 2 Tbsp of Ap flour and some chopped bones. If you like (especially for blue berries is very nice) i.e. when making the fillings.
* You can make various delicious toppings such as:

1. Chocolate ganache
2. Caramel sauce
3. Whipped cream
4. Lemon card
5. Fresh fruits
6. Berry sauce etc.

**LEMON CAKE WITH LEMON ORANGE CHEESE FROSTING**

1. 2½ cups Ap flour (300g)
2. ¾ Tsp salt
3. ½ Tsp baking soda
4. 1 cup butter or margarine (230g)
5. 1½ cup granulated sugar (300g)
6. 2 Tbsp lemon zest (2 lemons)
7. 3 large eggs
8. 1 cup butter milk (240ml)
9. ¼ cup lemon juice
10. 1 Tbsp vanilla extract.

**For Frosting**

1. Cup butter/margarine (RT) 230g
2. Cream cheese (RT) (226g)
3. 1 Tbsp lemon zest
4. 7 cups powdered sugar (840g)
5. 2 Tbsp lemon juice
6. ½ Tsp vanilla extract.

**Direction**

1. Preheat the oven to 3500F or 1800C cease 2-8 inch pans and line with parchment paper.
2. In a medium mixing bowl mixing together the flour, baking powder baking soda and salt. Then set aside.
3. In a large mixing bowl of the bowl of a stand mixer, cream butter on medium high speed until creamy. Add the sugar and lemon zest and beat until creamy, light and fluffy, for about 5-7 minutes. Add vanilla then eggs one at a time scrape down the side of the bowl between additions and beat until will combined and fluffy.
4. Stir the buttermilk and lemon juice together.
5. With the mixer on low speed, add a third of the flour mixture follow by half of the milk mixture. Continue alternating between the flour and milk, mixing just until combined. Stop and scrape down the bowl occasionally. Divide the batter among the prepared pans.
6. Bake for 35-40 minutes or until the center of the cake are springy texture touch and the sides are just starting to pull away from the pan. Let the cakes cool in the pan for 15 minutes then invert and cool completely on a wire rack.

**For Frosting**

1. In a large mixing bowl or bowl of a stand mixer, cream butter and cream cheese together on medium speed until creamy and well combined. Add the lemon zest and beak until light and fluffy, about 3 minutes.
2. With the mixer on low speed, gradually add the icing sugar alternating with a little bit of lemon juice. Stop occasionally and scrape down the bowl. Beat in the vanilla one combined, increase the speed to medium high and beat until smooth and fluffy about 1 minute.

**To Assemble the Cake**

Place the cake on you board, spread with the lemon cream cheese frosting, place the second on top and cover the outside of the cake with frosting, smooth it and decorating it however you like. With thin slices of lemon or edible.

**RED VELVET CAKE RECIPE**

**Ingredients**

1. 2½ cup of Ap flour (300g)
2. 2 Tsp cocoa powder (Unsweetened)
3. 1 Tsp salt or ½ Tsp salt (if using salted, butter or margarine)
4. ½ cup vegetable oil
5. ¼ melted butter
6. 1½ cup granulated sugar
7. 2-3 large eggs
8. 2 Tsp vanilla extract
9. 1 cup butter milk
10. 2½ - 3 Tsp red food colouring (Excellent bled)
11. 1 Tbsp whit or apple cider vinegar
12. 1 Tsp baking soda and ½ Tsp B.P

**Direction:**

1. Preheat oven 3500F or 1800C prepare 3 (6 inch pan)or 2(8 inch) pan grease and Lowd with parchment paper.
2. Om a clean bowl, whisk together flour, cocoa powder, baking soda and salt set aside.
3. In another bowl, using a hand whisk, crack in your eggs, add sugar and whisk thoroughly, next add the oil and butter and continue to whisk until well combined and smooth and your vanilla extract.
4. In a small bowl, take some portion of the milk and mix with the food colour.
5. Add it to the mixture of eggs oils and sugar and whisk to recombine.
6. Next whisk the flour mixture alternating it with the butter milk starging with the flour and ending with the flour. Finally, add the vinegar and mix until well combined.
7. Pour into the prepared pan evenly and bake for 35-40 minutes or until a skewer inserted comes out clean.

**RED VELVET CAKE RECIPE 2**

**Ingredients**

1. 3½ cups Ap flour or cake flour
2. 1/3 cup cocoa powder
3. 1 Tsp baking soda
4. Pinch of salt
5. 375g butter/margarine
6. 430g (2 Cups) coaster sugar
7. 1½ Tsp vanilla extract
8. 5-6 eggs (Large)
9. 1 Tsp baking powder
10. 250ml sour cream
11. 5 Tsp red food colouring (Excellent bled)
12. 1 Tbsp white or Apple cider vinegar
13. Milk ¾ cup (180ml)

**Directions:**

1. Preheat oven 3500F or 1800C. prepare 3 or 6 inch pan or 2 (8inch pan) round once greased/lined with parchment paper.
2. In a clean bowl, whisk together flour, baking powder, baking soda, cocoa and salt. Set it aside.
3. In another bowl of hand or hand or stand mixer, cream butter until creamy then gradually add sugar and cream until light and fluffy.
4. Add in the egg one at a time, beat after each addition, until well combined. Add the vanilla and cream for just 30 seconds.
5. Add the flour mixture sour cream and milk in alternating batches (3batches) ((if you are using butter milk use same at this stage). Add the food colour with small quantity f the milk before adding it to the mixture. Mix well to combine all the ingredients together. Then finally add the vinegar and mix (use spatula to avoid over mixing her).
6. Pour the batter into the prepared pan and bake for 55-60 mins or until skewer inserted in the middle comes out clean. Let cook in pan for 15 mins, then invert onto a wire rack to cool completely frost. With any frosting of your choice and serve.

This cake is perfect for any occasion.

**REDVELVET CAKE RECIPE 3**

**Ingredients**

1. 2½ cup cake flour
2. 2 Tbsp cocoa powder
3. ¼ Tsp salt
4. 1½ Cups sugar
5. 1 cup butter milk (250ml)
6. ½ cup surf lower oil
7. ½ cup butter/margarine (125g)
8. 3-4 large eggs
9. 1 Tps Apple cider vinegar or white vinegar
10. 6-8 drops of red food colour.

**Directions:**

1. Preheat oven to 3500F or 1800C. grease 3(6 inch pan) or 2(8-inch) and lined with parchment paper.
2. Cream butter/margarine and sugar until light, soft and fluffy then crack in the egg one at a time and cream at each addition.
3. Add oil and vanilla and continue to cream, until well incorporated
4. Add in the sifted dry ingredients alternating with the butter milk and add the vinegar milk slowly at this stage to avoid over mixing just mix until well combined.
5. Add the food colour about drop mix using spatula see it is deep red (if not add and over drop mix well then pour the batter into the already prepared pan and bake for 45 minutes or until a skewer inserted comes out clean.
6. **Note**: For a proper blend of the colour add it to some quantity of the milk mix to either then before add it to the batter. And do not over mix you batter.

**ITALIAN CREAM CAKE RECIPE**

This cake is light and fluffy and is filled with shredded coconut and pecans and is coated in a decadent cream cheese frosting the cake is perfect for any occasion be it birthdays, holidays or any occasion.

One might think that this cake originated from Italy with a name like Italian cream cake, but its not. The origins of the cake area bit of a mystery, rumors area of the cake originated in Texas. Its defining features are the toast pecans and shredded coconut mixed throughout the layers of vanilla cake. Without wasting much time lets get straight into the ingredients.

**Ingredients**

1. 1½ cups Ap flour (300g)
2. 1¼ Tsp baking powder
3. ¾ Tsp salt
4. ½ Tsp baking soda
5. ½ cup vegetable shortening (96g)
6. 2/3 cup Butter/margarine (152g)
7. 2 cups sugar (400g)
8. 6 large eggs separated (Yolk/white)
9. 2 Tsp vanilla extract
10. ¾ Tsp almond extract
11. 1 cup whole butter milk
12. 1 cup sweetened flaked coconut (100g)
13. 1 cup toasted pecans chopped (115g)

**For Frosting**

1. 28-ounce blocks cream cheese RT (226g)
2. 1½ cups butter/margarine (340g)
3. ½ Tsp vanilla extract
4. 7 cups confectioners sugar.

**For Garnishing**

1. Toasted coconut flakes
2. Toasted pecans (chopped)

**Directions:**

1. Preheat to 3500F or 1800C. grease 2 “9” inch pan (Round) lined with parchment
2. In a clean bowl, sift in flour, baking powder, baking soda and salt. Set aside
3. In a large mixing bowl, beat the butter and shortening together at medium low speed until combined. Add the sugar and beat until light and fluffy, about 3 minutes. Add the egg yolk one at a time and beat until well combined. Scrape down the bowl and beat in the vanilla and almond extracts.
4. With the mixer on low, add in the flour mixture alternating with the butter milk until combined scrape down the side. Set the bowl and stir in the coconut and pecans
5. Om a separate bowl, with clean beater beat the egg whites until stiff peaks from. Fold into the batter in three portions. Divide the batter among the cake pans.
6. Bake for 30 minutes or until golden brown and the edges of the cakes start to pull away from the sides of the pan. Let cool in pans for 15 minutes then invert on to a wire rack to cool completely

**For the Frosting**

In a large mixing bowl, or hand mixer bowl, beat the cream cheese, butter and vanilla on medium low speed until smooth. With the mixer on low speed, gradually mix in the icing sugar until combined, increase speed to medium low and beat until fluffy about 1 minute.

**To Assemble the Cake**

Place on cake layer on a cake plate top 1¼ cup frosting and spread into an even layer to the edge of the cake. Repeat with another cake layer and frosting top with the remaining frosting can top and sides of the cake, same) 1 cup for piping on top, if desired (a garnish with toasted coconut pecans and rolled cookies, if desired at the base of the cake. Keep the cake refrigerated until ready to serve. Keep any left over, loosely covered in the fridge for up to 1 week.

**Chiffon Cake**

This cake is soft and tender, this chiffon cake has a wonderful airiness and sweetness to it, making it a good-pleasing classic and the ingredients are very simple and easy to get even in your panting.

**Ingredients**

1. 1¾ cups cake flour (210g)
2. ¼ cup granulated sugar (250g)

1. 1 Tbsp baking powder

1. ¾ Tsp salt
2. 7 large eggs (Separated (Yolk/whites)
3. ½ cup cold water (180 ml)
4. ½ cup vegetable oil (120ml)
5. 2 Tsp vanilla extract
6. ½ Tsp cream of tartar

**Direction**

1. Position another rack in the lowest level and preheat the oven to 3250F or 1650C. grease a tub pan.
2. In a large bowl, sift together the flour, sugar baking powder and salt.
3. In a medium bowl, whisk together or whist together egg yolks, water, oil and vanilla until pale and frosting about 30 seconds. Add egg yolk mixture to flour mixture, whisking until well combined.
4. In the bowl of a hand mixer or stand mixer, beat egg whites and cream of tartar on medium high speed until stiff peaks form, about 6-7 minutes. Fold one fourth (1/4) of the egg white into the flour mixture, until just combined. Gently fold in the remaining egg whites, spoon butter into an ungreased 10-inch tube pan run a butter knife gently through the batter release any potential air pockets.
5. Bake on the lowest rack for 1 hour or until a wooden pick insert in the center of the cake comes out clean. Cake should spring back when gently poked with finger). Immediately, invert the pan onto a wire rack and let the cake cool completely in the pan. When cooled gently run a knife around the edges of the pan to release the cake. Place the cake on a cake stand and garnish with confectioners sugar, if desired.

**NOTE:** always sift your dry ingredients for the fluffiest cake.

* when folding in egg whites (meringue) turn the mixture in on itself with a cutting motion not stirring. This way you do not deflate the egg whites.
* When whipping the egg whites, make sure there’s no water, or liquid in the mixer as will preheat the egg whites from forming peaks.

**PECAN PIE CHEESE CAKE**

**Ingredients**

**For the Crust**

1. 1¾ cups graham cracker (Crumbs about 12 sheets finely crushed)
2. ¼ cup firmly packed light brown sugar (55g)
3. ¼ cup butter melted (57g)
4. ¼ Tsp salt

**For the Cheese Filling**

1. 38-ounces blocks cream cheese (RT, 678g)
2. 1 cup granulated sugar (200g)
3. ¼ Tsp salt
4. 1/3 Cup source cream (RT 80g)
5. 3 large eggs
6. 1 tbsp vanilla extract
7. 3 Tbsp Ap flour

**For the Pecan Pie Topping**

1. ½ cup butter (113g)
2. ¾ cup firmly packed light brown sugar (165g)
3. 2/3 cup heavy cream (80ml)
4. 1 Tsp vanilla extract
5. ¾ Tsp cinnamon
6. ½ salt
7. 2 cups toasted pecan halves

**DIRECTIONS**

**For the Crust:**

1. Preheat the oven to 3500F
2. In a medium bowl, stir together graham cracker crumbs, sugar, butter and salt until well combined. Press the mixture into the bottom and about 1 inch up the sides of a 9-inch spring form pan using the bottom of a glass (cup) or measuring cup to create and even layer. Place the spring form pan on a rimmed baking sheet.
3. Bake for 10 minutes. Remove and let cool while making the filling

**For the Filling:**

1. Reduce the oven temperature to 3250F or 1550C
2. In a large mixing bowl of a hand or stand mixer, beat the cream cheese on medium low speed until smooth about 1 minute. Add the sugar and salt and beat until fully incorporated stopping to scrape down the bowls needed. Add the sour cream and vanilla and beat just until combined
3. Add the eggs, one at a time, beating each until fully incorporated before adding the next. Stop to scrape down the bowl between the eggs. Sift in the flour beat just until combined. Pour into the cooled crust.
4. Boil 4 cups of water. Place a casserole dish on the bottom rack of the oven and pour in the boiling water. Place the cheese cake on the baking sheet on the middle rack above it.
5. Bake for 40 minutes or until the center wobbles when slightly puffed. Turn the oven off and leave the oven door a few inches open. Let cool for 1 hour. Remove the cheese cake from the oven and let cool completely at room temperature. Chill for 6 hours or overnight.

**For the Pecan Filling**

1. About 45 minutes before you want to serve, melt the butter in a large skilled over medium heat. Add the sugar. Stir until dissolved and bubbling.
2. Stir in the heavy cream, vanilla, cinnamon, and salt until fully incorporated and bubbling again. Stir in the pecans and coat well cook for 1 minute. (caramel will still be running but thickens as it cools). Remove from the beat and let cool stirring frequently, until barely warm to the touch, about 40 minutes (transfer the caramel mixture to a bowl for faster cooking).
3. Run a thin knife around the edge of the pan. Release the spring and remove the sides of the pan. Pour the cooled pecan topping over the top of the cake before serving.
4. **NOTE:** Toast the pecans in skillets until browned and fragrant for about 5-6 minutes on a medium heat.

**CRUMB CAKE, (BREAKFAST DESSERT)**

This crumb cake is tender and moist with crumb topped with a sweet streusel topping. Great for enjoying at breakfast or as a dessert.

**INGREDIENTS**

**For the Crumb**

1. 1¼ cups Ap flour (150g)
2. ½ cup firmly packed light brown sugar
3. ¼ cup granulated sugar
4. 2 Tsp ground cinnamon
5. ½ Tsp salt
6. ½ cup unsalted butter (melted)

**For the Cake**

1. 1½ cups Ap flour (180g)
2. ½ Tsp baking powder
3. ½ Tsp baking soda
4. ¼ Tsp salt
5. ½ cup butter or margarine (Softened)
6. ½ cup granulated sugar
7. 1 large egg
8. 1/3 cup sour cream
9. ¼ cup milk
10. 2 Tsp vanilla extract
11. Confectioner’s sugar or powders.

**DIRECTIONS:**

Preheat the oven 325F or 1550C. butter and flour an 8x8 inch square baking pan or spray with baking spray. The with parchment paper

**For the Crumb**

1. In a bowl, whisk together flour, baking soda and salt..
2. In a large mixing bowl, combine the butter and sugar and beat on medium speed until light and fluffy, about 3-4 minutes. (Use the paddle attachment if using a stand mixer)

Add the egg and beat until combined

scrape down the bowl add the sour cream, milk and vanilla and beat on medium low speed until combined (The mixture will look running and curdled)

1. With the mixer on low speed, slowly add the flour mixture to the butter mixture. Beat just until all of the flour is incorporated, stopping to scrape down the bowl as needed. Transfer the batter to the prepared pan and spread it evenly. (Batter will be very thick). Sprinkle the crumb topping all over the batter.
2. Bake for 40 minutes or until a tooth pick inserted comes out cleam with few moist crumbs. If the cake is browning heavily before 40 minutes, loosely cover with foil. Let cool completely in pan spill with confectioner’s sugar before slicing and serving.

**For the Crumb**

In a large bowl whisk together ¾ cup of flour, sugar, cinnamon, and salt. Using a fork, stir in the melted butter until mostly combined but still crumbly stir in the remaining flour (1/2 cup) until the mixture is very crumbly an still has large pieces.

**NOTE**: Make sure you prepare the crumbs before preparing the cake. Because you do not want to keep the cake mixture for too long and you can not bake the cake without the crumbs otherwise their is no crumb cake.

Make sure to measure your ingredients correctly.

**CAKE POPS**

These cake pops are the perfect bite sized desserts that are always a crowd pleaser, there are so delightful and adorable. Especially for children.

**Ingredients**

1. Make a vanilla cake (as shown in this book use any recipe of ours vanilla cake)
2. 1 cup frosting, cream cheese or vanilla butter cream or any frosty butter not dark chocolate (unless you prefer it).
3. 12 ounces of candy melts or chocolate melting wafers.
4. 38-50 lollipops sticks
5. Sprinkles

**Ingredients**

1. After baking and cooling the cake completely, live a small baking sheet or plate with wax or parchment paper.
2. Crumble cooled cake into a large bowl. Add frosting and stir with a wooden spoon or beat on low speed until mixture resembles wet sand, but is not smooth, about 30 seconds if using and electric mixer. Scoop 1 table spoon of cake mixture and roll into 1-inch balls. Place on the lined plate. Refrigerate for at least 4 hours or freeze for 30 minutes.
3. Melt candy or chocolate waters according the package instructing and place in a 2 Ap liquid measuring cup or tall drinking glass. Pull after cake balls out, leaving the others in the fridge as you work so they sta cold (Keeping them cold help the coating set quickly).

Dip the tip of lollipop stick in the melted chocolate and insert about halfway into a cake ball. Dip the cake ball into the chocolate making sure to cover the base where the stick and cake ball melt and turn to coat. Remove and gently tap on the side of the cup to let excess coating drip off.

1. Decorate with sprinkles if desired place upright in a Styrofoam block or cardboard box. Let stand until the coating is set. Cake pops should be stored in the fridge for up to week.

**NOTE:** As the cake and frosting are moist when warm, its difficult to roll into perfectly round and even cake balls. Be sure to allow the for the mixture to chill before rolling.

* The more finely you can make the cake crumbs, the more even they will roll and hold their shape. You don’t want large crumbs of cake pieces poking out!
* To hold you cake pops uprightly poke tiny holes in Styrofoam block or the bottom of a 4-5 inch deep cardboard box. Insert the end of the lollipops stick once the cake pop is coating and decorated. Let stand until set. You can then place them in plastic wrappers or in jars to hold them upright. If you don’t have Styrofoam, you can place in a jar filled with the dried beans.
* Alternatively, you can pace the cake ball aside down on wax or parchment lined baking tray to dry. This will give them a flat side but make them easier to transport if you travelling with them.
* If you want to make more colour cake pops, add some food colouring to the candy melts. Keep in mind that gel food colouring is more concentrated, so you can add less, where as liquid food colouring may thin out the frosting if you add too much to it.

**COOKIE CAKE**

This cake is soft, moist and chewy. It is easy to make and is a hit with the kids.

**For the Cookie**

1. 1¾ cups Ap flour
2. ¾ Tsp batting soda
3. ½ Tsp salt
4. ½ butter/margarine
5. 5. ¾ cup light brown sugar (165g)
6. ¼ cup granulated sugar.
7. 1 large egg
8. 2½ Tsp vanilla extract
9. 1½ cups semi-sweet chocolate chips pin more for sprinkling (270g)

**For Frosting**

1. 6 tbsp butter/margarine
2. 1¼ cups powdered sugar (sifted)
3. 3 Tbsp cocoa powder (unsweetened)
4. 2 Tbsp milk
5. ½ Tsp vanilla extract
6. Sprinkles.

**Directions**

1. Preheat oven to 350oF or 1800C. butter or spray 9-inch (Round cake pan)
2. In a medium low, sift together flour, baking soda and salt.
3. In a large mixing bowl, beat butter until smooth. Add sugars and beat on medium speed until smooth and well combined, about 2-3 minutes (You don’t want to beat the mixture until very light and fluffy like you would for a cake, because the air will make the cookie too crumby and puffy)
4. Add the egg and vanilla. Beat until combined, scraping down the sides of the bowl as needed. While mixing, on low speed, add the flour and beat just until combined. Fold in the chocolate chips.
5. Press the cookie dough into an even layer in the prepared pan. Sprinkle with more chocolate chips if desired
6. Bake for 20-25 minutes or until the cookie is slightly browned and appears dry on the surface. Let cool completely in the pan on a wire rack.

**For Frosting**

1. In a mixing bowl, beat butter until smooth. Add the podered sugar, cocoa powder, milk and vanilla.

Beat on low speed until combined about 2 minutes. Increase speed to medium and beat until combined, about 2 minute. Transger to a piping bag fitted with a decorative tip.

1. Remove the cookie from the pan and place on a serving plate. Pipe frosting around the edge of the cookie. Decorate with sprinky if desired.

**ANGEL FOODS CAKE**

This light as air angel food cake is beyond delicious and so easy to make. We make this cake with a dollop of whipped cream and a scattering of berries. You will definitely love this loaded protein with no fat so let get right into it.

**Ingredients**

* 1 cup cake flour
* 1½ cups super fine sugar (divided)
* 1¼ cups egg whites (about 10 large eggs)
* 1¼ Tsp cream of tartar
* ½ Tsp vanilla extract

**DIRECTIONS:**

* Place the rack in the bottom third of your oven and set to 3500F or 1800C. you will be using and angel food cake pan for this recipe but ther is no need to prepare the pan, so no buttering and flowering.
* Separate the egg whites into a bowl or liquid measuring cup. The best practice is to separate the egg whites one by one into a small bowl, transferring the whites t your larger bowl or measuring up as yu go. This way there’s no heart ache if a yolk breaks.
* You have two choices for dry ingredients. If you have a food processor handy go ahead and add half the supper fine sugar and all the cake flour to the bowl of your food processor and whiz, whiz, whiz. Then sift the mixture into a bowl and set aside. If you don’t or don’t fill like using it then sift the flour and the sugar into the bowl like 5-6 times.
* Pour the egg whites, cream of tartar salt and vanilla into the clean bowl of your stand mixer fitted with a whisk attachment. Run on low then increase speed to medium high.
* Once the egg whites becomes foamy you can sprinkle the remaining sugar in a table spoon at a time.

It is very important to add the sugar in slowly with the mixer running, if you dump it in too fast you will never get a thick, luscious meringue.

* After you reach the stiff peak stage, it’s time to fold in the dry ingredients. Add about ¼ cu of dry mixture at a time and folding with a spatula. Cut down the middle of the bowl and bring the spatula backup, scraping the sides as you go, turn the bowl slightly and repeat until the flour and sugar is incorporated. Repeat until there is no dry mixture left.
* Transfer the batter to your cake pan and run a knife or skewer through a few times to help break up any air bubbles hiding in the batter.
* Bake at 3500F or 1800C for 35-40 minutes or until brown and a skewer inserted comes out clean. Inverted out to a center top and allow to cool up side down for about an hour. Most angel food cake pan have feed at the top so the cake can cool upside down but if you do not just invert onto a wire rack.
* Once the cake is completely cooled run a thin knife along the inner and outer edge then pull the center pieces out. Run the knife along the bottom of the pan and invert onto a cake stand. Serve alone or with whipped cream and berries

**NOTE:** Make sure you measure the ingredients correctly.

* Don’t grease the pan or butter or oil it. The batter needs to cling to the wall of the pan to rise properly.
* If you don’t have cream of tartar you can use an equal amount of white vinegar or lemon juice to stabile the egg white.
* Supper fine sugar is amazing for meringues, but if you don’t have or find any whiz regular granulated sugar in the food processor or use it as it is and just make sure to sprinkle in very slowly.
* Take care when folding in the dry ingredients. You’re incorporating them gently being carful not to crush the air bubbles in the meringue.
* Do not substitute Cake flour for Ap flour you must use cake flour but if you must, measure out the Ap flour and remove 3 Tbsp from it then add 3 Tbsp or cornstarch.
* You may ask if regular cake pan will work? The batter needs to climb up the pan so a regular cake pan will not work well. You can se a 9-inch loaf pan but will need to place a rectangular or parchment paper at the bottom so the cake will release after you run a knife down the sides

**GINGER BREAD CAKE**

A rich and flavorful ginger break cake panel with a zesty lemon butter cream and a spiced Italian butter cream all topped by nest of sparkling cream berries.

* **Ingredients**
* 3¾ cup Ap flour (450g)
* 1½ cups boiling water (354ml)
* 1 Tbsp baking soda (18g)
* 1 Tbsp baking powder (12g)
* 1 Tbsp ground ginger (5g)
* 1 cup butter 226g (RT)
* 2½ Tsp ground cinnamon (5g)
* ¾ Tsp ground cloves (1g)
* ¾ Tsp Nutmeg
* ½ Tsp all spice
* ½ Tsp cardamon
* ¾ Tsp salt
* 1 cup packed light brown sugar (200g)
* 11/3 cups unsulfured molasses (236ml)
* 1½ Tbsp ginger (7g) Freshly grated
* 3 eggs large (RT)
* **For the Lemon Butter Cream**
* 1 cup butter (225g)
* 5 cups confectioner’s sugar (icing sugar 550g)
* 3 Tbsp lemon zest (18g)
* 1 Tbsp lemon juice (75ml)
* 1 Tsp cream (Pulse more if needed)
* **For the Italian Butter cream**
* 4 eggs whites (RT)
* 1 punch cream of tartar
* 1½ cups sugar 300g (Divided)
* ¼ cup water
* 1 Tps cardamom
* 1Tsp cinnamon
* ½ Tsp all spice
* ¼ Tsp ground cloves
* 1602 butter (452g)
* ¼ Tsp salt
* 1 Tsp vanilla
* **For Sprinkling Cranberries**
* 1½ cup fresh cranberries
* ½ cup water (118ml)
* ½ cup granulated sugar (100g)
* **Directions:**

**For the Cake**

* Preheat to 350F or 180C. butter 3 (8inch) cake pans and line parchment paper round inside
* Combine boiling water and baking soda in a medium bowl. Sift together the flour, baking powder, ground ginger, cinnamon, cloves muteins cadaver all spice and ¾ teaspoon salt in a large bowl. Whisk together and set aside.
* Using a stand or hand mixer, beat the butter sugar and molasses on Hight until higher in colour and fluffy. Beat in the grated ginger, and eggs are at a time. Add the dry mixture and baking soda water mixture in a few alternating batches mixing until combined.
* Divide the batter evenly between the three pans and bake for about 30-35 minutes or until a tooth pick inserted in the centers will come out clean.
* Allow cakes to cool in the pans for a few minutes then turn out on to wire racks to cool complete.

**For Lemon Butter**

* In a stand or hand mixing bowl cream the butter. Then add sugar, lemon zest, lemon juice and then add cream until desired consistently is reached.

**For Italian Butter Cream**

* Add the egg whites, salt cream of tartar, and 1/3 cup of sugar to the clean bowl of the mixer.
* In a medium saucepan, add the remaining sugar and 1/3 cup water then stir together and place on medium high heat.
* While the sugar is heating up beat the egg whites, until soft peak form.
* When the sugar reached 14 of drizzle in the mixer while running on low.
* Run mixer until margarine is room temperature. You can pack the bowl with frozen peas to cool it down quicker.
* Add room temperature butter to the cooled meringue one tables spoon piece at a time while mixing on low.
* Scrape the bowl down then mix in the vanilla and spices. You will want to give your frosting a quick mix just before using. This will ensure you have a nice silky constancy

**For Cranberries**

* Heat the sugar and water to boil and allow to cool to room temperature.
* Toss in the cranberries and allow to soak preferably for a few hours or overnight if possible. Move to dry for one hour.
* Toss a few at a time in sugar and set aside. If in a rush yu can totally just roll around in the syrup then coat in sugar.

**For the Assembly:**

* Transfer lemon butter cream to a piping bag. Pipe butter cream between each layer coat the cake in this layer of butter cream and smooth. You can chill the cake briefly to form things up if desired.
* Pipe Italian butter cream almond the outside of the cake then smooth you can use a bench scraper or for the side and an offset spatula for the top.
* Pipe continuous dollops around the skirt of the cake pipe a ring of dollops the top of the cake, add craw berries to the center. (Skirt here mans the bottom line of the cake on the cake board).

**NOTE:**

* You can pair zing of lemon with all the spiciness in the cake.
* If you don’t want to make Italian butter cream, you can use the American variety.
* Always make sure your measurement are accurate.

**VARITIES OF ICECREAM CAKE**

**Recipes**

**Oreo ice-cream cake (Baked)**

**Ingredients for Cake**

1. 3 room temperature egg
2. 100g (1/2 cup) sugar
3. 35g (4 table spoon) cocoa powder
4. 1 Tsp vanilla
5. 4 Tbsp hot milk for blowing the cocoa powder.
6. 600g (1/3 cup + 1 table spoon) Ap flour
7. 1 Tsp baking powder
8. ¼ Tsp salt

**For Oreo Ice-cream**

1. 500g (2 cups cold heavy cream)
2. 300g (1202) cold sweetened condensed milk
3. 20 Oreos
4. 1 Tbsp Vanilla extract

**Direction:**

1. In a cream mixing bowl of a hand or stand mixer, whisk the eggs until it starts to form. Then gradually add the sugar and cream until its turns pale and thick like mayonnaise (it should be thick and running) when you lift up the batter)

1, Then mix the cocoa powder and milk together. Afterwards add it to the egg mixture and mix until well incorporated.

1. Next sift in the flour, baking powder and salt. Then use a spatula to mix then until just combined.
2. Pour batter into a 2 x 10 square baking pan or baking tray (Small size) lined and grease with parchment paper. And bake in a preheated oven at 320F or 160C for about 20 minutes. For the square pan and 15-20 minutes for the cookie major baking tray.

Allow the cake to cool in pan for about 5-10 mins. Then use another cookie tray or baking tray to flip it over remove the parchment paper and allow to cool completely

**Making of the Vanilla ice**

1. In the bowl of a hand mixer or stand mixer, pour very cold heating cream and whisk until stiff peak or almost stiff peak.
2. Then add the condensed milk and continue to whip with the vanilla continue to whip until you get the desired consistency our (make sure you whipped well until is stiff peak such that if you hold up the ice cream it will not move, it will not fall of or shake.
3. Reduce 1/3 of the ice-cream as it will use to frost the outside of the cake. Reserve it in a bowl and put it in the fridge until ready to use.
4. Next chop about 15-25 Oreos with knife and mix it to the remaining ice-cream pour it into a piping bag

**Assembling the Cake**

1. Pipe the ice-cream (Mixed with Oreo can the first layer of the cake (Note you will have to divide the cake into two equal part i.e. slice it into the slice evenly) and level it or spread it using an offset knife or spatula place the second cake slice can top then cover the whole cake with the remaining (reserved ice-cream). Ice-cream and smoothen it drizzle chocolate sauce or ganache on it put it in the freezer for about 4-8 hours or over night.
2. Bring it out 20 minutes before serving. This way the cake and ice-cream must be soften and easy to cut.

**NOTE:**

1. Do not bake hard cakes for an ice cream cakes because it takes time to defrost and will make the ice-cream to melt before the cake frost. But if the cake is soft both may defrost evenly so if suggest you use this recipe for an ice cream cake to bake the cake. Or use any sponge cake recipe of your choice for your ice cream cake, what matter is that the cake should be soft.
2. Make sure you add enough Oreos to your ice-cream as it is the star of the ingredients.
3. You can also use store bough ice cream. Not and ice-creams that melts within 15 minutes a hard but soft ice-cream like a cold stone type (Not exactly old stone) just use a good and quality ice-cream for your ice-cream cake.
4. You can also bake the cake day ahead of time

**NO BAKE OREO ICECREAM CAKE**

**Ingredients**

1. 250 milk full cream milk
2. 2/3 cup sugar
3. ¼ cup of milk for mixing corn flour
4. 1.5 tbsp corn flour
5. 1-2 cups heavy cream
6. 1 Tbsp vanilla extract
7. 2 packs of Oreos (large bags)

**Method of Preparation and Direction**

1. In a pot over a medium heat, pour the milk and sugar and stir.
2. Mix the ¼ cup of milk with the corn flour and set aside. As you continue to stir the milk and sugar on the heat, add the corn flour mixture and continue to stir until It stats to boil and thicken.
3. Turn off the heat and pour the milk mixture into a bowl. Cover the fridge and let it cool for at least 2-3 hours. You can also put it in the freezer for at least 45 minutes.
4. Meanwhile, crumble some of the Oreos in a food processor or in a bag using your rolling pin to grind it until its crumble to almost smooth. Pour the crumbled Oreo into a bowl, add 3-5 table spoons of melted butter and mix until well incorporated.
5. Grease 7-8 inch cake pan (The spring form) place a parchment paper round it (Bottom and sides). Then pour the fine grinded Oreo into the pan and spread it using a cup to press it properly (i.e. the bottom of a glass chip).if you do not have the spring form pan, take the normal pan and line it with plastic wrap and mound it with that wrap . place the pan in the fridge while you make the ice cream.
6. In a bowl of a hand mixer or stand mixer, pour the heavy creamy and vanilla, and whip until almost stiff peak. Add the cooked milk and corn starch or flour and whip well until is cream and stiff peak and smooth.
7. Chop about 25-30 Oreos and pour into the ice cream mixture, use a spatula to stir them until well incorporated.
8. Bring out the pan of crumble Oreo and pour the Oreo ice cream and smoothen the top with a spatula. Cover with plastic wrap and put in the freezer for 6-8 hours or overnight.
9. To make ganache for the ice cream cake, pour 120g of semisweet chocolate and bowl of hot cream and stir until it melt completely and is smooth. Our just mix then and pour it into the micro cover for 10-15 seconds bring it out and mix well until smooth. Let it cool before using.
10. Now bring out the ice cake from the freezer and pour the ganache on it, use you spatula to spread it our the cake let it set then from the spring form pan or if you are using the normal cake Pany. Remove it with the plastic wrap up (pull it out gently) then place it on a cake board bound then remove the plastic wrap. Use Oreo biscuits to garnish the top and is ready allow the cake to sit for 10 minutes mor before cutting it (if is too hard)

**NOTE:** You can use the Oreo biscuit powder as the base, then use a store bought ice-cream (but mix It with the chopped Oreo before filling it. Then make a whip cream frosting to coat the cake. Garnish with ganache and Oreo biscuit.

* You can also use other biscuit like ice cream sandwich biscuits, cut them in short sizes, lined it around the pan (lined with parchment paper, then pour the grinder Oreo, and spread it in by using a bottom of a cup to press it down. Then fill inside with homemade or store. Bought ice cream (mixed with chopped Oreo biscuits) smoothen the top put it un the freezer for 4-5 hours
* Meanwhile make you whipped cream frosting to pipped on top and frost the top too. Then pour some crushed Oreos and drizzle some chocolate sauce or caramel sauce on top. Remove the spring form pan and parchment paper and serve.

**Fruit and ice cream Sandwich Cake**

**Ingredients**

1. Vanilla ice cream (Home made or store bought (1kg)
2. 20 pieces Oreo biscuits of any one of your choice
3. ¼ cup red glace cherries (Valves)
4. Fruit cake (800g) thinly sliced

**Directions**

1. Grease 4cm deep 28x18cm slice pan or any one you desire to use just use the right pan. Line with parchment paper, allowing a 4cm overhang at both long ends. Place Oreo cream in a large bowl add Oreo biscuits (chopped) and cerise stir to combine.
2. Arrange half the cake slices in prepared pan, trimming to fit top with ice cream mixture.to with remaining cake slices cover with plastic wrap.
3. Place pan in freezer for 1 hour or until ice cream is firm. Just crave it over right and bring it out 15-20 minutes before serving.

**NOTE**: This cake can be stored in the freezer for up to 2-3 months just use soft cakes. Cover with plastic wraps and store in a air tight container in a cool dark place (Freezer).

**FRUIT CAKE RECIPE**

**Ingredients**

1. Plain flour 350g
2. Mixed spice 10g
3. Ground almonds 110g
4. Eggs (Medium) 6
5. Soft dark brown sugar 250g
6. Butter 250g
7. Dried mixed fruit 1kg
8. Mixer peel cut 50g
9. Glace cherries 125g
10. Lemon 1
11. Orange 1
12. Dark run (optional) 250 ml

**Directions:**

1. With a touch of butter, tightly grease an 8 inch cake pan and neatly line with parchment paper
2. Place the dried mixed fruit into a bowl and add the chopped mixed peel cut the cherries in half and add to the bowl. Crate the rind (zest) of lemon and orange and add to the bowl (with the juice of the orange) if you like mix well to combine.
3. Sift the flour and mixed spice into another bowl. Mix in the ground allowed.
4. Preheat the butter and soft dark brown sugar into large mixing bowl.
5. Use electronic hand held whisk on low speed to whisk together until the mixture is creamy in texture.
6. Break in the eggs one at a time and mix for 1 minute at each addition until well incorporated.
7. Turn down the speed on whisk and mix in the flour mixture.
8. Remove liquid (if there is any) from the fruit and add a tbsp or 1.5 tbsp of flour to dust in so that the fruits will not sink down in the pan after baking or soak a week ahead before making the cake) then mix the dried mixed fruit and stir together using spatula.
9. Transfer the fruit cake mixture to the prepared pan. Smoothen or flatten the top with you spatula and hit the pan on a counter top so the batter can evenly spray in the pan and rise evenly.
10. Place the baking pan on a balky tray and put the fruit cake in your preheated oven for about1.30 or until the cake is thin when pressed with your fingers and/or a skewer inserted in the middle comes out clean when cooked, remove from the oven and allow to cool in its pan until the next day.
11. Use skewer to make few small holes in the top of the cake and drizzle the dark room or the surface (some even pure it the day you baked the cake after it has cooked just pour the run over the cake and leave for some time before packing it. Is best eaten a day or 2 days after. When remove from the pan and cover with a plastic wraps. This cake can last up to a month with run in it in the fridge or freezer.

**NOTE:**

* un can be poured over fruits and melts cakes if you like. But I suggest you should use it because it adds a unique flavor to the cake and also serve as preservative.
* If you want to make a special cake for that special occasion, such as birthdays or weddings, make it a few weeks in advance and add a touch more run from time to time. The fruit cake will improve even more over several weeks.
* You can also replace run with brandy.

**RED VELVET CAKE RECIPE VIOS CAKE)**

**Ingredients**

1. Floor 400g
2. Eggs 4
3. 1½ Tsp vanilla
4. 1 Tbsp white vinegar
5. 365 ml butter milk (Milk + Vinegar)
6. 3 Tbsp cocoa powder
7. 1½ Tsp baking soda
8. ½ Tsp salt
9. 150g Vegetable oil
10. 320g sugar
11. 1 Tsp baking powder
12. 2 excellent blend (red food colour)

**Directions**

1. In a clean bowl, whisk together flour, baking powder, baking soda, salt and cocoa powder. Then set aside.
2. Mix the milk and vinegar. Set aside for 10 minutes
3. In a mixing bowl of a hand mixer or hand whisk, add in oil, sugar, eggs, red food colour. Whisk until is thick and well combined for at least five minutes.
4. Fold the flour in the oil and egg mixture, alternating it with the butter milk. Starting with the flour and end with the flour. Until well combined.
5. Pour batter into prepared pans and bake in a preheated oven at 3500F or 1800C for 35-40 minutes or until a skewer inserted comes out clean. Remove from oven and let the cake cool in pan for 5-10minutes. Invert onto a wire rack to cool completely.

**NOTE:**

* Make sure to prepare your pans, grease and lined then with parchment paper . then preheat your oven before any other preparation.
* Make sure you mix the milk and vinegar and let it suffer at lest 10 minutes before using for quicker formation, keep it in a warm place
* You can use 2 (8 inch pan)or 3 (6 inch pans for the cake)

**RECIPES FOR CAKE FROSTING**

**Butter Icing**

1. Butter or margarine 500g or ½ kg
2. Icing sugar 1000g or kg (sifted )
3. Milk 2 Tsp
4. Vanilla extract 1 Tsp

**Directions:**

In a clean bowl of a hand or stand mixer, using a whisk attachment cream butter until it turns pale light and fluffy, gradually adding the sifted icing sugar, add vanilla and cream well until you have a whitelike colour. Then add the milk and mix to combine. Apply can cake of your choice.

**NOTE:**

* If the butter lang is too soft add a quantity of lanes sugar and if is too stiff or hard, add 1 tsp of milk or more, but make sure your butter icing is just moderate to apply on a cake
* Cream the butter until the yellow colour disappears
* You can add any food colouring of you choice. But I will advice you to use food gel colours not the liquid type.

**FONDANT ICING RECIPE**

1. Egg white recipes
2. Ingredients
3. Icing sugar 1 kg or 1000g
4. Eggs (2egg whites)
5. Cm 3 Tsp
6. Glucose gel 2 Tbsp full)
7. 2 Tbsp water
8. Extra 50g for dusting. You can use non flour if prefer or
9. 2 egg white
10. 2 Tbsp glucose
11. 2 Tbsp water
12. 3 Tsp cmc
13. 1kg icing sugar + extra for dusting or non flour (if you prefer)

**Directions:**

1. Sieve your icing sugar in a wide bowl, add cmc and mix to combine set it aside.
2. In a separate bowl, separate the egg yolk from the white, whisk the egg white for just 2 seconds with a fork and set it aside.
3. In a stainless small bowl put your glucose, then add the water, after wards place it over 9 bowl of hot water and container to stir until the glucose dissolves completely and the should be no trace of glucose gel. (i.e. you cannot)
4. Make a well in the lang sugar, pour in the glucose and the egg white and stat=rt to mix until a dough is form then turn it on a sugar dusted surface or dust your work surface with the extra sugar (Not all, just spray) and knead until you set a thin and pliable fondant or as you desire

**NOTE:** put the fondant in 1 zip lack bag and seal it if you are not using now.

**ELASTIC FONDANT RECIPE**

1. Ingredients
2. Icing sugar 1kg (sifted)
3. Glucose 2 Tbsp
4. Egg white 2
5. Cmc 8 Tsp (levelled) Non active
6. Water 4 Tbsp
7. 250g icing sugar for kneading.

**Directions:**

1. In a very wide bowl, the icing sugar and add the cmc, mix to combine and set aside.
2. Cracker egg and separated the yolks from the whites and whisk the egg white with a fork for just 3 seconds set aside.
3. Next measure the water and add 2 tbsp (full) of glucose and mix until is well incorporated and no trach of glucose is found.
4. Make a well in the middle of the sugar and pour the glucose (water) the egg white and start to mix. Mix until the sugar is forming together, (like dough) then spray some of the extra sugar on your work surface and start to knead until is elastic enough to be pliable.

**NOTE:** This fondant recipe is more elastic that the first one. This fondant recipe is normally sued when you are making crafting like making cream being can cake or any kind of object way be you Weill have sliced your cake into a shape. The reason is because if your fondant is elastic enough it will not fine while you are trying to get all the details that is crafted with your cake. You can also use it on coat your cakes too particularly wedding cakes any of is a verging cake e**.**g. the Hight of the cake may be 10h and size 9 or 10 inch pan.

Also that if you are using active cmc, reduce to 4 Tsp.

**ALL WHETHER FONDANT RECIPE 1**

**Ingredients**

1. 750 icing sugar (sifted)
2. 1/3 cup of very hot water
3. 4 Tbsp of liquid glucose
4. 1 Tsp of cmc
5. 2 Tbsp of gelatin.

**Directions**

1. In a wide big bowl, pour in the sifted icing sugar, add the cmc and mix to combine and set aside.
2. In a small bowl (not plastic) pour the hot water, add the gelatin and stir until it dissolved properly, next, add the glucose and continue to stir until everything is well inserted and not trace of gelatin or glucose is found.
3. Make a well in the middle of the icing sugar, pour the gelatin and glucose mixture and start to mix until you get a firm fondant) (dough) turn onto a dusted work surface (Dust with extra icing sugar or corn flour) and continue to knead until you get an elastic, firm and pliable fondant if you are not using it immediately put it in a zip lock bag and seal it. But i advice you don’t use it immediately, it causes you hand to sweat thereby wetting the fondant. So let it rest for few minutes before using. If you want a large sum of the fondant just double or triple the recipe.

**ALL WEATH OR FONDANT RECIPE 2**

1. 1kg icing sugar
2. 1Tbsp glucose
3. 1Tbsp cmc
4. 10 Tbsp hot water

**Directions:**

1. Sieve your icing sugar and cmc
2. Increase your hot water in a bowl add glucose then dissolve properly.
3. Mix your icing sugar with the water and knead until firm and pliable

**GELATINE FONDANT RECIPE**

**Ingredients**

1. 1kg icing sugar
2. 2 Tbsp gelatin
3. 2 Tbsp glucose
4. 12 Tbsp water
5. 1 Tsp cmc

**Directions:**

1. In a mixing bowl, sieve in icing sugar and cmc.
2. Measure your gelatin and water in a stainless plate or cake pan (do not use plastic) boil it on a pot of hot water then continue to stir till everything is dissolved.
3. Add your glucose mix very well till every is dissolved properly.
4. Remove from heater if dissolved and gradually pour into your icing sugar. Mix properly until your fondant is pliable

**NOTE:**

* Fondant reacts to weather especially when using gelatin recipe
* In raining season reduce the quantity of water from 12-9 but the cmc remains 1 Tsp.
* In dry season, the water remains 12 Tbsp, butter cmc goes down to ½ Tsp.