* Sls (sodium laurine sulphur) 1 cup
* Formalin 1 rub or ¼ cup
* Color as desired
* Sulphonic acid ½ bottle
* Water 12-15litres

**Procedures**

1. Put 8 liters of water in a bucket and add nitrozol inside and turn very well then melt 2tbsp of caustic soda if using a little water and pour inside and stir.
2. Out texapon, add sls inside the mixture and turn very well.
3. Add sulphonic acid and stir
4. Add light ash and turn very well
5. Put formalin, color and perfume and turn everything together very well then package for sale or use.

**PRODUCTION OF HAND WASH (METHOD 2)**

This is an agent used for washing hands at home, hospitals, hotels etc.

**Material Quantity**

* PACR (as thickener) or nitrozol ½ cup
* SLS (foaming agent: sodium florin sulphate) 1 cup or ½ kg
* Sulphonic acid (foaming agent) 1 bottle
* Glycerin 1/8 bottles or two rubs
* Formalin ¼ bottle
* Light ash ¼ kg
* Color (green, pink, and blue) as desired
* Industrial starch a pinch
* Texapon ¼ kg
* Water 12 liters
* Perfume (Atlantic and passion) or any fragrance of your choice) 2rubs

**METHODS OFPRODUCTION:**

Use liquid soap method and you will get a beautiful result

**EQUIPMENT NEEDED:**

Long stick, bowls, nose masks and hand gloves

**PRODUCTIONS OF CAR WASH (METHOD 1)**

**Material Quantity**

* Nitrozol ¼ kg
* Texapon ¼ kg
* Sulphonic acid ½ bottle
* Formalin 2 rubs
* SLS ¼ or ½ bottle
* Glycerin (for car wash) 2 rubs
* Caustic soda (optional) 2tbsp
* Light ash ¼ kg
* Water 12-20liters
* Glycerin 2 rubs

**Procedure**

1. Put part of the water in a bowl, add nitrozol and stir very well. Then melt 2tbsps of caustic soda (if use) in a little water and put aside and stir very well until thicken.
2. Add texapon and sulphonic acid and turn very well.
3. Add light ash and stir well
4. Put S.L.S and stir also
5. Add formalin and turn well
6. Put fragrance, colorant and turn very well.
7. Finally, add the content in a container, label and sell after you might have allow it to settle for 24hours.

***NOTE: You can remove caustic soda (stain remover) while producing a carwash to avoid discoloration of some car colors.***

**PRODUCTIONS OF CAR WASH (METHOD 2)**

It is used in washing machineries like cars etc.

**Material Quantity**

* PACR (a thickener) or nitrozol 1 cup
* S/S (foaming agent) 1 kg or ½ kg
* Sulphonic acid (foaming agent) 1 bottle
* Formalin (preservative) ¼ bottles
* Perfume (fragrance) Atlantic and passion 2 rubs
* Color (stone blue) as desired
* Texapon 1/ kg
* Light ash ¼ kg
* Water 12 liters

Methods of Production

Use same system as liquid soap

Equipment needed:

Long stick, 3 bowls, nose mask and hand gloves

**DETERGENTS**

**PRODUCTION OF POWDERED DETERGENT (OMO)**

Detergents are used generally for washing.

**Material Quantity**

* Caustic soda (soak for 24 hours to 4 days) 1kg
* Soda ash 3kg
* P.K.O 6 bottles
* Ammonia {for drying) 1-2 rubs
* Sulphonic acid (forming agent) 1 bottle or 1 ½
* Hydrogen peroxide (for rising) 1 bottle or 1 ½
* Fragrance (citronina or AB and bb) 2 rubs
* Local foaming agent 1 bottle
* Caustic soda 2-3 liters or half paint (custard)
* Color (oil soluble) optional as desired

**Methods of production:**

1. Soak to dissolve one 1kg of caustic soda in 2 liters of water for 24 hours or more.
2. The next day add three more bottles of water to the soda as you gauge with hydrometer of 1275 point at G line.
3. Pour into a big bowl then add 3 kg of soda ash and mix very well.
4. Add P.K.O and mix well
5. Add color if using and mix
6. Add foaming agents (i.e. sulphonic acid and local foaming agent).
7. Mix very well before adding ammonia
8. Add fragrance (if using).
9. Then lastly, gradually add or administer hydrogen peroxide and continue to stir until the mixture rises up.
10. Pour and spread the mixture content on a tarpaulin under sun to dry or spread in a warm temperature room and allow to dry.

Finally, sieve the detergent to a powdered form, package and for use for sale.

**Equipment need for the production of detergent (OMO) are:**

Hydrometer, long turning stick, big bowl, nose mask, sieve, tarpaulin, hand gloves etc.

**PRODUCTION OF SOAP**

Bar soap also called laundry soap is one of the lucrative business in Nigeria. In which everyone needs as house hold item. I will take you through steps of making laundry soap.

Soap can be produced either by using hot process, cold process or semi-cold process.

**SOAKING OF CAUSTIC SODA FOR BAR SOAP**

**Material Quantity**

* Caustic soda 1kg or 2kg
* Water 2 or 4 liter

**NB: In soap making, while soaking the caustic soda, use 2 liters of water of half custard bucket to soak 1kg of caustic soda but 2kg of soda, soak for 4 liters or 1 full custard bucket water to soak the caustic soda. Then after 24hours or 4days, gauge. Please gauge well because if the soda is too concentrated (high), the soap will be too strong and it will be coarse and harsh on hand and cloths. When it is low, the soap will very soft and it cannot dry on time. If the concentration is too high, add small quantity of water to get a lower concentration.**

**PRODUCTION OF BAR SOAP (SEMI-COLD TYPE)**

**Material Quantity**

* Caustic soda (soaked) 1 custard bucket
* P.K oil 6 bottles or 2 paints/custard bucket
* Perfume (lemon H/R) 2 Rubs
* Color (optional) as required

**Procedure**

1. Soak soda for at least 4 days, use hydrometer for gauging the soda concentration by adding water until up to G line/1275g.
2. Measure 2 paint of oil in a bowl, warm the oil and add color of your choice (oil soluble color).
3. Add 1 paint of caustic soda, then continue to turn till about 2 mins, leave it and allow for 30mins, start turning again.
4. The soap changes from liquid to very strong solid.
5. Add perfume of your choice and start turning again, then spray into a mould.
6. Use roller to smoothen the surface, leave for about an hour inside the mould, use ruler to cut into shapes.
7. Remove the mould and use cutter to cut into bar soap shapes.

Equipment Needed:

Nose mask, hand gloves, hydrometer, painter bucket, 2 litter jug and stirring stick

**TABLET SOAP**

Use same process as bar soap above and just spread the soap into a desired tablet soap mould leave or allow to dry before removing the mole, and the stamp for the sale.

***Note: Perfume should be lemon/HR (pour oil, P.K oil) will give you sparkling white.***

We have three system of making bar soap via cold system, hot and semi hot system.

**Equipment needed for soap production:**

1. Hydrometer
2. Paints bucket or plastic custard bucket
3. 3 liters jug
4. Hand gloves
5. Nose mask
6. Stirring stick
7. Bar soap mould or molding machine
8. Soap cutter or bar soap cutting machine
9. Machine for mixing bar soap

**DISINFECTANT**

Disinfectant is a multi-purpose germicide which is mostly used in our homes. In many industries for bathing, cleaning of kitchen, container, sink, cleaning of wound, cleaning of household floors and so on.

Disinfectant helps in killing of bacteria and also provides protection against germs that cause infection and illness.

**Cautions:**

Disinfectant is harmful, it could cause toxicity and it is poisonous when intentionally inhale always. It is also toxic to many animals especially cats as a result of phenol content.

**PRODUCTION OF DISINFECTANT (DETTOL)**

Disinfectant is one of the powerful agents we use that doesn’t allow us contact skin disease so long as we use them, it’s very important to our homes.

**Material Quantity**

* Methanol 1 liter
* Pine oil 4 rubs
* Carbolic acid 3 rubs
* Chlorozynol 1 rub
* Color 1 rub

**Method of production:**

1. Put 1 liter of methanol into a gallon, add pin oil and shake well
2. Put 3 robs of carbolic acid, 1 rub of chlorozynoland shake very well before putting brown color to your taste. Shake very well and your dettol is ready for use. You can put inside containers, label and then sell it.

**Production of disinfectant (dettol formula):**

**Material Quantity Percentage**

* Texapon ½ tin milk cup 5%
* Pine oil 1 tin milk cup 9%
* Phenol 1 tin milk cup 9%
* Chloroxylenol ½ tin milk cup 4.5%
* IPA (isopropanol) 2 tin milk cups 12%
* Dettol colorant as desired (brown yellow)
* Water 3 tin milk cups 3 tin milk cups

**Procedure:**

**Step 1:** Turn the texapon into an empty bowl

**Step 2:** Add the pine oil and stir properly

**Step 3:** Add the phenol and stir

**Step 4:** Add the chloroxylenol and stir properly

**Step 5:** Add the IPA (isopropanol) and stir properly

**Step 6:** finally add the water to the content and stir properly, at this point, your antiseptic are ready for use.

**Method 2:**

**Material Quantity**

* IPA ½ liter it helps to enhance the fragrance
* Pine oil 4 rubs, disinfectant
* Chlorozynol 1 rub, it gives whitish color when added to water
* Carboric acid 1 rub cooling agent
* Color 5 drops
* Texapon 3-4 drops, foaming agent/binder
* Water ½ cup for dilution

**Methods of Production:**

Mix pine oil and texapon in a container and shake well, in another container add chlorozylenol and carboric acid and shake well until all is well mixed. Then pour the pine oil mixture into the chlorozynol and carbolic acid mixture and shake all very well. Add the I.P.A, shake well, add water and color then shake well until all the mixture is well mixed. Then leave for 24hours before use for sale.

**FUNTIONS OF THE MATERIALS USED IN DISINFECTANT (DETTOL)**

1. **TEXAPON**: It is a surfactant detergent that forms micelles which allows non polar substance like oils to be dissolved in water. It acts as basically the same as many other liquid soaps that are formed from saponification of various triglycerides.
2. **PHENOL**: Phenol is an organic compound or solvents that contain the hydroxyl OH group attached to benzene ring. It is add aromatic compound classified as an alcohols and it is colored and has sweet odour. Phenol is used in low concentrations a disinfectant in household Dettol and also in mouth wash.
3. **CHLOROXYLENOL**: This chemical is the anti-bacteria in dettol which kill germs and reduce implementation. One has to be very careful when using it because it could cause mild skin irritation such as rash, swelling face, mouth, itching throat or tongue, busters peeling of skin and difficulty in breathing (please seek medical attention if this occurs to you).
4. **IPA (ISOPROPANOL ALCOHOL**): This is colorless, flammable chemical compound with strong odour. It contains antiseptic effect which gives Dettol the ability to kill bacteria and fungi especially when used in cleansing.
5. **PINE OIL**: Pine oil is gotten from pin tree and is extracted from the cone, twigs and needless of the pine tree. When the oil is diluted in water it forms a cloudy liquid (this also happens when you use a drop of Dettol in water). Pine oil has an antiseptic and disinfectant substances and a pleasant odour.
6. **CARBOLIC ACID**: Carbolic acid is a sweet smelling clear liquid that is added to many different products such as house hold products, it serves as antiseptic, disinfectant and is very poisonous when taken.
7. **WATER**: Water is used as a solvent.

**CAUTIONS:**

Dettol is harmful, it could cause toxicity and it is poisonous when intentionally inhale always. It is also to many animals especially cats as a result of phenol content.

**PRODUCTION OF GERMICIDE (IZAL)**

Izal is an agent used for washing toilets, mobbing of flour both hospital etc. to kill germs in our water.

**Material Quantity**

* Carbolic acid 1 bottle
* Phenol BP ½ bottle
* Carbolic perfume ¼ bottle
* Binder ¼ bottle
* Water 10 liters
* Lysol ½ bottle

**Methods Of Production:**

1. Add 1 bottle of carbolic into the 10 liters of water and shake or turn very well.
2. Add phenol, carbolic acid and shake well.
3. Finally, add the binder and shake properly.
4. Package them in izal containers, label and sell.

**Method 2:**

1. Add ½ bottle of phenol inside 10 liters of water and shake well.
2. Add Lysol and shake well or turn very well.
3. Then add the binder and shake as well.
4. Next you add the carbolic perfume then shake.
5. Finally, add the carolic acid shake well your izal is ready for use leave for 24 hours before use.

**PRODUCTION OF IZAL WITH PINE OIL IN A 5 LITERS OF WATER**

**Material Quantity**

* Carboxylic acid 1/8 or 1 tin milk cup
* Lysol 1/8 or 1 tin milk cup
* Phenol 1/8 or 1 tin milk cup
* Pine oil 1/8 or 1 tin milk cup
* Izal booster (perfume) 1/8 or 1 tin milk cup
* Izal concentrate 1/8 or 1 tin milk cup
* Whitener (binder) ½ tin milk cup
* Texapon ½ tin milk cup
* Water 2-5 liters

**Preparation:**

1. Put texapon into an empty bucket (preferably plastic bucket).
2. Add pine oil, phenol into texapon and mix together.
3. Add whitener and mix very well.
4. Add 1 liter of water and mix together.
5. Add izal concentrate, then you add the remaining 1 liter of water again and mix together.
6. Add Lysol and mix together.
7. Add carbolic acid and mix together
8. Finally add booster and mix together.

**PRODUCTION OF IZAL GERMICIDE 5 LITERS**

**METHOD 3**

**Material Quantity**

* Carboxylic acid 1/8 of a liter
* Izal booster ¼ of a liter
* Texapon ¼ kg
* Phenol 1/8 of a liter
* Whitener ¼ of a liter
* Water 3-5 liters

**STEP BY STEP PROCESS IN PRODUCTION OF IZAL 5 LITERS**

**Step 1:** add the texapon and phenol together without adding water, mix properly to form a solution.

**Step 2:** Add two liters of water into the solution to suppress the strength of the phenol.

**Step 3:** Add izal booster and mix very well.

**Step 4:** Dilute the carboxylic acid with the remaining water, add to the solution and mix very well.

**Step 5:** Add the whitener to give the germicide the character white color.

**Step 6:** Finally, package in empty containers with flip top or screw top.

**Equipment Needed.**

Gallon, containers and funnel etc.

**CHARACTERISTICS AND FUNCTION FOR THE MATERIALS (CHEMICALS) USED IN GERMICIDE (IZAL PRODUCTION)**

1. **Carboxylic acid:** This is natural occurring acid examples of which are amino acids, acetic acid (as vinegar), insects stings (formic acid) etc. this forms part of the disinfectant agent in the disinfectant.
2. **Texapon:** This is a thick pastry substances that acts as boosting agent in the production process.
3. **Phenol:** This is a white aromatic crystalline solid that is volatile (also solid in liquid forms). It kills germs, it is mildly acidic so it should be handled with care because it burns.
4. **Izal booster:** This boost the quantity of the germicide produced.
5. **Whitener:** This gives the germicide characteristics white color
6. **Pine oil:** It is an essential oil that is generated from steam distillation of needles, twigs and cones from different species of pine. It acts as a cleaning agent in the germicide.
7. **Izal concentrate:** it is the active agent in the germicide. It is very poisonous and an acidic compound. It kills germs on contact so it should be handled with care.
8. **Lysol:** It is a cleaning and germ killing agent and active in the disinfectant.
9. **Water:** dilutes concentration of the germicide to avoid burn on the body.

**Precautions:** This chemicals process is a very dangerous one and caution must be exercised when dealing with the chemicals, googles, gloves, mixing bowl measuring cup, cans and rags are used in the production process for safety.

**PRODUCTION OF PERFUME**

Perfume is a product that gives good scent to our body. Perfume is a fragrant liquid locally made from essential oil extracted from flowers and species used to give pleasant smell to one’s body, rooms or environment. Example body spray, air fresheners and odour control etc.

**TYPES OF FRAGRANCE**

Venus gold, bawkwa, happiness, identical, 212, Atlantis elope, sweet vanilla, passion, miaky. Other types of fragrance you can use for your perfume are: One main show, Lexus, caprice, my only man, kalliji, malis, banilla, elope, surprise, banana, spotting Lisbon, forever, diamond, Atlantis happiness, sweet vanilla, seduction, bodman, globaman, etc.

Mix any of the fragrance of your choice in a methanol and you have your good smelling perfume.

**LONG LASTING FRAGRANCE**

1. If you want your fragrances to last longer, don’t store them in your bathroom or there damp, warm places. Heat, light and humidity will bring down the perfume and lessen the quality of the fragrance. Instead, store them in cool, dry spots like on the vanity of your room, and away from windows.
2. Rub the Vaseline on your pulse point before spraying the perfume to make your scent last longer. The ointments, which is occlusive will hold the fragrance on your skin longer then if you were to spray it onto dry skin.
3. Apply an unscented lotion before your fragrance. Oily complexions retain fragrance longer, so if you have dry skin, use a moisturizer first to help lock in the scent.
4. Spray your perfume right after taking a shower and before getting dressed. The moisture on your skin will help you lock in the scent. This will also prevent the fragrance from staining delicate cloth or jewelry.
5. Do not dab the fragrance on your wrist after spraying. If you rub your wrist together, you will force the top notes to disappear faster than intended and as a result make your fragrance not to last long.

**Example**

**Material Quantity**

* Venus de gold 1 rub
* Bawka 1 rub
* Methanol 1 rub
* Glycerin and color (very optional) as desired

Mix all together and see what you have

**Equipment Needed:**

A bottle for mixing, container and nose mask

***NB: If you want the perfume to be effective, use ½ rub of methanol. Mix all the materials together and allow to settle/or to blend together for 24 hours before using.***

**Example: 212 perfume:**

**PRODUCTION OF 212 PERFUMES**

**Materials Quantity**

* 212 fragrance ½ or 1 rub
* Methanol ½
* Glycerin (optional) as desired
* Mix everything together.

**PRODUCTION OF LOTTA BODY**

Lotta body is another good agent that protects hair from breaking and helps the hair to dry fast after washing.

**Materials Quantity**

* Pac R or nitrozol 1 cup
* Industrial starch a pinch
* SLS (sodium lorine sulphate) cup
* Glycerin 2 rubs
* Formalin 1 milk cup
* Color (stone blue) as desired
* Water 20 liters

**Procedures:**

1. Soak Pac R overnight and turn vigorously. Add a pinch of industrial starch.
2. Soak SLS overnight.
3. The next day pour some water in a bowl and mix both the PacR and SLS together.
4. Add glycerin, formalin and turn.
5. Finally, add color and perfume. Put inside container for sale.

**BALM (ROB) PRODUCTION**

**Material Quantity**

* Crodax wax 1/8 kg
* Paraffin oil 1 bottle
* Jelly petroleum 1kg
* Industrial camphor 6 spoons
* Methol 5 spoons
* Metycil 2 rubs
* Pepper mint oil 2 rubs

**Method of production:**

1. Balm is Vaseline mixture but while still on fire, you melt the methanol, industrial camphor and bring down immediately to avoid losing its power.
2. When that is done, put metycil and pepper mint oil and turn very well.
3. Turn well and scoop inside containers, label them for sale.

**ANOTHER FORMULA FOR BALM OR RUB**

**Material Quantity**

1. Paraffin oil (pure white or colored) 5 liters
2. Petroleum jelly 3 kg
3. Paraffin wax (grade c) 8 tablets
4. Camphor 2 spoons
5. Pepper mint 1 liter
6. Menthol crystal ¼ kg

**Methods:**

Heat a clean pot on fire, put paraffin oil, petroleum jelly and wax to melt. Continue to stir until the desired texture is attained. Remove the pot from heat to cool for 2mins then add menthol crystal, camphor, and pepper mint oil, pour into container to congeal before selling or using.

**Equipment Needed:**

Stove or gas cooker, clean pot, iron spoon and Vaseline shape containers

**BASIC BAKING/CAKES**

**Various methods of making cakes:**

1. **Creaming Method:** this method applies especially when the sugar and fat are in equal proportion. Cakes for this method include queen cakes, Victoria sandwich, wedding and Christmas cakes are very rich cakes.
2. **Rubbing in method:** In this method, the finger tips are used. This method is preferred when the proportions of fat to flour is more. If rubbing in is done well, the product will look like fine bread crumbs e.g. luncheon cake, rock buns cake etc.
3. **The all in one method:** This method uses soft margarine. All the ingredients are beaten together in a cake mixing machine e.g. peach dessert cakes, rich cakes, fairy queen cakes, and economical queen cakes.
4. **Whisking method:** In this method, the eggs and sugar are whisked vigorously until fluffy and thick. The flour is then folded in lightly. This method is good in vegetarian cakes e.g. carrot cake etc. red velvet cake, chocolate cake etc.

**N.B:** You can also use whisking method for your spongy cake.

**CAKES**

Cakes made by the above listed methods are:

**WEDDING CAKE:**

**(Quantity for 4 to 7 steps of cake)**

**Ingredients Measurements**

* Margarine 12 sachets
* Sugar 6 cups or 1 ½ kg
* Flour 3kg
* Nutmeg 3 seeds big sizes
* Powdered milk 9 tbsp.
* Baking powder 3tbsp
* Mixed fruits as desired
* Eggs 48bigsizes /60 small sizes
* Preservative (powdered) 8 tablespoons
* Flavors (milk, vanilla, banana, butter scotch etc. 6 cups
* Cherry as desired
* Branny as desired
* (Color optional) as desired
* Preservative (brandy dark rum) as desired
* Powdered milk (optional) 4 tablespoons

**Methods of preparation:**

1. Cream the margarine and sugar together until it has risen very well and gets so soft. Then get about two (2) crates of eggs, break into a bowl, beat very well or whisk very well and set aside. Get a separate clean bowl, mix all the powdered ingredients (e.g. the sieved flour, sieved quad
2. Add other ingredients (i.e. liquid flavorings) cherry (cut in cubes). Branny (colored), mixed fruit inside the mixture of butter, sugar and mix all together very well before adding the beaten egg gradually.
3. Then get the flour mixture, pour it into the mixture gradually as you gently stir all together very well. Then begin to pour into five or seven greased cake tins of different sizes (the greasing should be done either with margarine or groundnut oil).
4. Bake all at once (if you don’t have big oven to contain them at once, then mix and bake one after another).
5. Bake for about 45mins to 1 hour depending on the settings of your oven or sizes of cakes.

**NB:**

1. If you don’t have oven at all, use pot and stove.
2. If you don’t have mixing machines or cake mixer, use wooden stick (turning stick) to cream your butter and sugar.
3. Maintain anti-clock wise while creaming
4. The mixed fruit should be soaked in the liquid branded dark rum (e.g. squadron liquor) overnight (24 hours) or more in order to enable it soften.

Again sugar and fat should be in equal proportion if you want your cake to be sugaring.

**BIRTHDAY CAKE OR WEDDING CAKE WITH 1KG MEASUREMENT**

**Ingredients measurements**

* All-purpose flour or cake flour 1kg or 10 measuring cups
* Margarine 1kg or 4 sachets
* Powdered milk 6-10 tablespoons
* Milk flavor (powdered) 2 tablespoons
* Other flavor (liquids) unprocessed flavor (raw) 2cupsor 1tsp or few drops
* Egg 16 big sizes or more
* Baking powder 3-6 teaspoons
* Nutmeg 1 seed
* Mix fruit as desired
* Preservative 3 tablespoons
* Cherry (very optional)

**Procedure:**

1. Cream butter and sugar in an electric mixer or use turning stick and creamuntil is fluffy. Then add liquid flavor etc. and mix. Mix milk with water and add into the bowl and stir. Add mixed fruit, cherry branny if you want and all other ingredients, except powdered ingredients and mix thoroughly.
2. In a separate bowl, sieve in flour and all the powdered (dry) ingredients.
3. Mix and add into the mixture as you are folding with back of cooking spoon or spatula. Pour the mixture in a well-greased cake pan and bake at 160-180degrees for 45mins or more.

**NB: for longer preservation of the cake, soaked the mixed fruit in liquid brandy (branded dark rum) overnight or more.**

**NB: you can make your wedding cake or birthday cake in a colored form (rainbow or marble) color the cake in separate bowls, and then add into the cake pan. To get brown color make use of brownie.**

**NB: to get cake flour of 1kg, in a clean bowl, put 750g of all-purpose flour. Add 250g of corn flour mix well and your cake flour is ready.**

**BIRTHDAY CAKE OR WEDDING CAKE WITH 1KG MEASUREMENT 2**

**Ingredients Measurement**

* All-purpose flour 1kg or 8measuring cups
* Margarine 1kg or 4 sachets
* Powdered milk 6-10 tablespoon
* Milk flavor 2 tablespoons
* Other flavors (liquid) 2 caps or 1teaspoon or few drops if unprocessed (raw)
* Egg 16 big sizes
* Baking powder 3-6teaspoons
* Nutmeg 1 seed
* Preservative 3 tablespoon
* Mixed fruit as desired

**Procedure:**

1. Cream butter and sugar in an electric mixer or use turning stick and cream until fluffy.
2. In a separate bowl, sieve in flour and all the powdered (dry) ingredients.
3. Wash and break the eggs
4. Add part of then mix, add flour and mix continue till the egg and flour is finished
5. Then add flavor, and mix. Add mixed fruit, cherry, branny if you want. Mix and add into the mixture as you are holding with spatula. Pour the mixture in a well-greased cake pan and bake at 160-180degree for 45 minutes or more

***NB: For longer preservation of the cake, soaked the mixed fruit in liquid brandy (branded dark rum) overnight or more.***

***NB: you can make your wedding cake or birthday cake in a colored form (rainbow or marble) color the cake in separate bowls, and then add into the cake pan. To get brown color make use of brownie.***

***NB: To get flour of 1kg, in a clean bowl, put 75g of all-purpose flour, add 250g of corn flour, mix well and your cake flour is ready.***

**VICTORIA SANDWICH CAKE**

**Ingredients Measurement**

* Margarine 100g
* Caster sugar 100g
* Eggs 2
* Flour (soft) 100g
* Baking powder 5g

**Methods of preparation:**

1. Cream the fat and sugar until it is soft and fluffy
2. Gradually add the beaten eggs
3. Lightly fold in the sieved flour and baking powder
4. Divide into two 18cm greased sponge tins.
5. Bake at 190-200 for 20-25mins
6. Turn it out on a wire rack and cool
7. Spread one half with jam, place the other half on top
8. Dust with icing sugar and serve.

**CHOCOLATE VICTORIA SANDWICH CAKE**

This is a deliciously light chocolate cake.

**Recipe:**

* 6 oz. butter or margarine ` or 150g
* 6 oz. castor sugar or 150g
* 3 eggs
* 8 oz. white plain flour or 200g
* ½ level teaspoons of baking powder
* 1 ½ level tablespoons cocoa or chocolate (bar)
* 1 ½ tablespoons warm water
* Cream or butter icing

**Procedures:**

1. Cream the butter or margarine and sugar until soft light and fluffy
2. Stir in the eggs little at a time
3. Sieve the flour baking powder and cocoa well if using
4. Fold in the sieved flour and cocoa, adding sufficient warm water to form a soft dropping consistency.
5. Divide the mixture and turn into the two 7inch sponge tins. If you are at all worried about cakes sticking to tins, line bottom with round of greased greaseproof paper.
6. Bake in a moderate oven (350-375degreeferrous and gas mark 4) for 20-25mins
7. Cool on a wire tray and remove paper while warm.
8. Fill with cream or chocolate butter icing.

**BANANA CAKE IN A TOASTER**

**Ingredients Measurement**

* Sugar 50-100g
* Vanilla 1tsp
* Bananas extract 1tsp
* Egg 1
* Banana 2
* Flour 2 cups
* Milk 1tsp
* Baking powder 1tsp
* Nutmeg 1(optional)
* Margarine/vegetable oil 2tsp
* Butter 125g

**Method:**

1. Mash the ripe banana and keep it aside
2. Mix all the powdered ingredients together and set aside
3. Melt butter, add sugar, vanilla and banana flavor in a sauce pan over a medium heat , crack in your egg mix well, remove from heat and add to the mashed banana, crack in your eggs mix well and stir in the flour and mix.
4. Grease your toaster with melted butter
5. With a spoon fill in the batter into your toaster, cover and bake for 3mins or until golden, don’t bake less than 3 minutes.

**QUEEN CAKE**

**Ingredients Measurement**

* Margarine 4 sachets or 1kg
* Sugar 2 cups or 500g
* Flour 1kg or 8 measuring c ups
* Eggs 16 sizable
* Nutmeg 1 seed
* Powdered milk (optional) 3 tablespoons
* Flavors 2 caps
* Milk flavor (powdered) 2 tablespoons
* Baking powder 1tbsp or 3tsp
* Preservative 3 tablespoons

**Method of preparation:**

1. Cream margarine and sugar together until it gets so soft
2. Whisk your eggs very well and set aside.
3. Mix all the powdered ingredients inside the sieved flour. Then Add liquid flavor inside the margarine/sugar in a bowl and gradually mix.
4. Carry the whisked egg, pour and mix inside the margarine with sugar mixture. Gradually mix to a soft dropping consistency.
5. Add flour, other powdered ingredients mixture into the margarine and sugar mixture gradually as you mix.
6. Grease the cake cups with either butter of groundnut oil, pour the mixture into the well grease cake cups and bake for about 15-20mins depending on the setting of your oven. Serve as snacks or package it and sell after cooling.

**CARROT CAKE**

**Carrot cake as one of whisking method**

**Ingredients Measurement**

* Raw carrots ¼ pound or (30g)
* Flour 2 cups or (260g)
* Eggs 4 large ones
* Baking soda 1 table spoon
* Baking powder 1 ½ tablespoon or 11/2tsp
* White sugar or caster sugar 1 ½ cups (300g) or 1 cup (250g)
* Vegetable oil 1 cup or (240ml)
* Salt ½ tablespoon or pinch
* Pecans or walnut (optional) 1 cup or (100g)
* Grand cinnamon 1 ½ tablespoon or 1 cup
* Pure vanilla 2tbsp or 1tbsp

**Methods of preparation:**

1. Toast the pecans or walnut for about 8mins or until lightly browned let cool and then chop coarsely (if using).
2. Peel and finely grate the carrot
3. In a separate bowl, sieve together the flour, baking soda, salt and grounded cinnamon.
4. In another bowl or mixer beat eggs until fluffy, gradually add the sugar and beat until the batter is thick and lightly colored about 3-4mins. Add the oil in a steady stream and then beat in the vanilla extract.
5. Add the flour mixture and beat until incorporated. With a spatula, fold in the grated carrots and chopped nuts. Divide the batter between two pans and bake for 25-30mins depending on the setting of your oven. Allow to cool.

**SIMPLE VANILLA CAKE RECIPE**

**Ingredients**

* ½ cup unsalted butter
* ½ cup vegetable oil or melted butter
* 1 ½ cup sugar
* 4 eggs
* 1tbsp vanilla extract
* 3 cups flour
* 1tbsp baking powder
* ½ tsp salt
* 1 ¼ buttermilk

**Method of preparation:**

1. Preheat oven to 3500degreeferrous (1750degreecelcius) and prepare two deep 8 round cakes pans by lining the bottoms with parchment paper and lightly grease the sides.
2. In a bowl of a standing mixer, whisk together the butter, vegetable oil, sugar and vanilla extract until creamy and well combined.
3. Add eggs, one at a time, beating well after each addition. Add butter milk and mix.
4. Sift all the powdered ingredients, add into the mixture and mix well.
5. Pour batter into your prepared greased pan and bake

**FAIRY CAKE**

**Ingredients Measurement**

* Cake 1kg
* Sugar 600g or more
* Margarine 1kg or 4 sachets
* Eggs 19 sizable
* Vanilla ½ teaspoon
* Baking powder 1 tablespoon
* Hot water 1 tablespoon
* Sultan or mixed fruit optional as desired

**Method of preparation:**

1. Cream together butter and sugar until it becomes big, fluffy, light and add vanilla essence.
2. Beat in the eggs one at a time
3. Fold in the sieved flour, baking powder if used then add sultans or mixed fruits and hot water.
4. Pour the mixture into two-three filled greased bun tins, bake near the top of a moderately hot oven (40degreeferrous gas mask 6) for 15mins.
5. Turn out and cool on a cake rack and ice if you like.

***NOTE: Do not bake too slowly. Stir the mixture well. To get cake flour of 1kg, in a clean bowl, put 750g of all-purpose flour, add 250g of corn flour, mix well and cake flour is ready.***