



Baking & Finishing

Student Work Book

NAME _____ CLASS _____ TEACHER _____



The purpose of this course is to teach you how to successfully prepare, make, bake and decorate a variety of cakes to a high standard. You will learn about different types of cakes and the different methods used to make them correctly. You will learn about different ingredients and their functions. You will also learn to plan, design and finish cakes using a wide variety of professional decorating techniques. You will develop your knowledge, understanding and practical skills during the course. You will also develop your creative abilities, problem solving, patience and confidence.

CAKE BAKING & FINISHING RECORD

<u>CAKE NAME</u>	<u>CAKE TYPE</u>	<u>FILLING</u>	<u>TOPPING</u>	<u>COATING</u>	<u>SKILLS & TECHNIQUES</u>	<u>DATE</u>

Key: Cake type = light, medium sponge, Madeira, light or heavy fruit cake, tray bake or biscuit
 Filling = Jam, cream, curd, buttercream or ganache
 Topping = Buttercream, frosting, sugar, icing sugar, ganache or sugar paste
 Coating = Jam, buttercream, cream, marzipan, sugar paste or chocolate
 Skills & Techniques = Piping, crimping, modelling, embossing, using commercial cutters or stencils

Task - Weighing & Measuring

In cake making, all recipes contain a list of ingredients with specific quantities. Sometimes the quantities may be approximate, but all ingredients need to be measured accurately. Give 3 reasons why accurate weighing and measuring are necessary.

- A.
- B.
- C.

Task - The Correct Measure

When making cakes and finishes you will use a variety of equipment to weigh and measure ingredients accurately. Name the measuring equipment below, and in groups discuss and list some of the ingredients in cake making and decorating measured by each piece of equipment.



Name:
Ingredients:

Name:
Ingredients:



Name:
Ingredients:

Task - Cake Making Methods

Cakes are made in a number of different ways (methods) depending on the desired finished texture and the purpose of the cake. Some cakes are lighter than others, some store or keep better than others, some do not use fat or the fat is melted.

The different cake making methods are called:

1. The A__ I_ O__ M_____
2. The C_____ M_____
3. The W_____ M_____
4. The M_____ M_____
5. The R_____ I_ M_____
6. The O__ B_____ M_____



VICTORIA SPONGE CUPCAKES

INGREDIENTS

100g tub Margarine
100g Castor Sugar
2 eggs
100g Self Raising Flour
5ml Vanilla Essence
30ml Strawberry Jam
100g Icing Sugar
50g soft Butter/Margarine
2.5ml Vanilla Essence
Freeze dried Strawberry pieces to decorate

THE ALL IN ONE METHOD



EQUIPMENT

Cutlery Tray
Mixing Bowl
Sieve
Pudding Basin
Muffin tins
Paper Muffin Cases
Piping Bag
Star Piping Nozzle

LIGHT SPONGE

METHOD

1. Pre-heat oven 180°C/Gas Mark 4. Put 6 paper cases into the muffin tin.
2. Sieve the flour into a mixing bowl.
3. Break the eggs into a pudding basin.
4. Put the eggs, margarine, sugar and vanilla essence into the mixing bowl with the flour.
5. Beat with a wooden spoon until smooth and soft dropping consistency has been reached.
6. Put even dessertspoons of cake batter into the bottom of each paper case and spread a little.
7. Put 5ml of the strawberry jam in each muffin on top of the layer of cake batter.
8. Top the cakes with the remainder of the cake batter evenly.
9. Bake for about 15-20 minutes until well risen, golden brown and springy to the touch.
10. Leave in the tin to cool for 5 minutes then remove the cupcakes from the tin and cool on a wire rack.
11. Sieve the icing sugar into the mixing bowl, add the vanilla essence and soft butter/margarine and mix carefully until fully combined and smooth.
12. When the cupcakes are cool, pipe rosettes of buttercream on the top.
13. Sprinkle each with some freeze-dried strawberry pieces.

Task - The All In One Method

Describe the All In One Method _____

What is the difference between tub and block margarine _____

List two advantages of the All In One Method:

- 1.
- 2.

Looking at the recipe what are the 3 tests that show the cupcakes are ready to be removed from the oven

-
-
-

VICTORIA SANDWICH

LIGHT SPONGE

INGREDIENTS

- 150g Margarine/Butter
- 150g Castor Sugar
- 3 eggs
- 150g Self Raising Flour
- 30ml Strawberry Jam
- Buttercream - optional



EQUIPMENT

- Cutlery Tray
- Mixing Bowl
- Sieve
- Pudding Basin
- 2 x 18cm Sandwich Tins
- Skewer
- Cooling Rack

THE CREAMING METHOD

METHOD

1. Pre-heat oven 180°C/Gas Mark 4. Grease & line cake tins.
2. Cream margarine and sugar together until light, fluffy and very pale in colour.
3. Sieve the flour.
4. Break the eggs into a pudding basin.
5. Beat the eggs in 1 at a time to the creamed mixture, adding a little flour with each egg to prevent curdling.
6. Fold in the remaining flour carefully until the cake batter reaches soft dropping consistency.
7. Evenly divide and deposit mixture into the tins. Spread the cake batter to the edges with a knife or a spatula.
8. Bake for about 20-25 minutes until well risen, golden brown and springy to the touch. Test with a skewer to check the cake is fully cooked - the skewer comes out clean.
9. Remove from the tins and cool on a wire rack.
10. When cool spread one-half with jam and sandwich the two cakes together.
11. Store in an airtight container.
12. Dredge the top with caster or icing sugar.



Task - The Creaming Method

Describe the Creaming Method _____

What are the proportions of fat to flour are used in a creamed cake? _____

What are the possible problems with this cake making method?

- 1.
- 2.

List some alternatives to the strawberry jam as a filling for the Victoria Sandwich _____

What is meant by curdling? _____

What is the stage called when cake batter is ready to be deposited into the tin? S____ D_____

C_____

Task - Following a recipe. Using your recipe for Victoria Sandwich write each stage of recipe in the boxes below exactly as it is written.

A vertical flowchart consisting of 14 empty rectangular boxes with rounded corners, each containing a downward-pointing arrow between them, intended for writing the steps of a recipe.

Task - Tests for Readiness

Cake Tester

When baking cakes, they need to be tested for readiness. Readiness is the time they are cooked and ready to be removed from the oven. What are the tests for readiness for a sponge cake?

-
-
-
-
-
-
-

Why are tins greased & lined?

Task - Lining a Sandwich Tin

Describe how to line a sandwich tin

Step 1



Step 2



Step 3



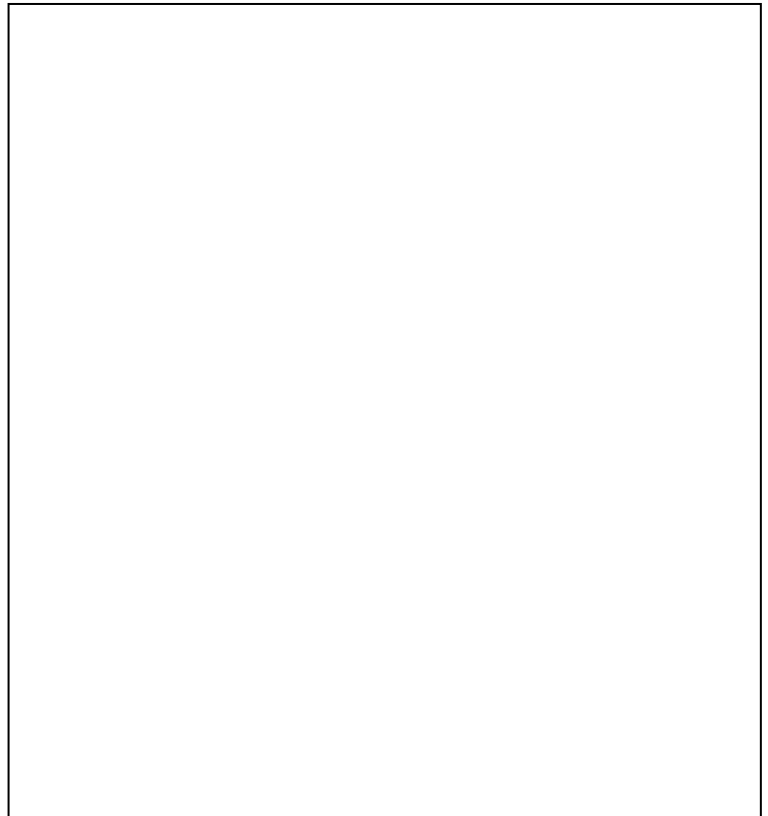
Step 4



Step 5



Task - Draw and label how to line a deep, round cake tin



ST CLEMENT'S DRIZZLE CAKE

INGREDIENTS

- 100g Soft Margarine - tub margarine
- 100g Caster Sugar
- 2 eggs
- 100g Self-Raising Flour
- 50g Caster Sugar
- Juice & Rind of $\frac{1}{4}$ Lemon
- Juice & Rind of $\frac{1}{4}$ Orange



EQUIPMENT

- Cutlery Tray
- Mixing Bowl
- Sieve
- Pudding Basin
- Grater/Zester
- Small Loaf Tin
- Saucepan
- Skewer
- Cooling Rack

THE ALL-IN-ONE METHOD

METHOD

1. Pre-heat oven 180°C/Gas Mark 4. Grease & line loaf tin.
2. Sieve the flour onto a paper towel.
3. In a bowl, place the soft margarine, eggs, sugar and sieved flour. Beat well.
4. Grate the lemon & orange rind on the smallest side of the grater, or use a zester, into the cake batter.
5. Deposit the mixture into the tins equally and spread it so there is a slight dip in the middle of the cake.
6. Bake for about 20-25 minutes until golden brown and springy to the touch. Test with a skewer.
7. Squeeze the juice from the orange and lemon into a saucepan and add 25g of the remaining sugar.
8. On a low heat dissolve the sugar in the juice and bring to the boil.
9. Remove from heat and cool.
10. Once cake is cooked, remove from oven pour the juice over the top of the cake and sprinkle over the remaining sugar.
11. Leave to cool completely.



Task - Ingredients 1 - SUGAR

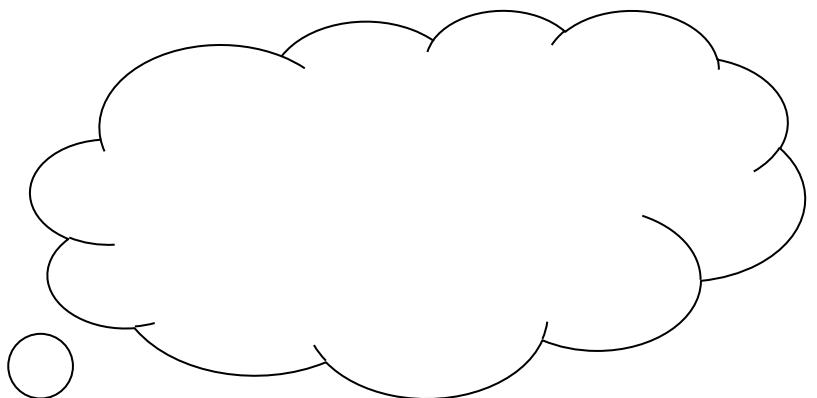
All of the ingredients in a cake have a special function (job) and without one or more of the ingredients the cakes change in taste, texture, colour, flavour, aroma and keeping (how long it is good to eat).



Functions of



in cake making





CANE



BEET



Task - Types of Sugar. Research the different types of sugar that are used in cake making.

<u>TYPE</u>	<u>DESCRIPTION</u>	<u>RECIPE</u>	<u>FUNCTION IN THE CAKE</u>
ICING SUGAR			
CASTER SUGAR			
GRANULATED SUGAR			
DEMERARA SUGAR			
SOFT LIGHT BROWN SUGAR			
DARK BROWN SUGAR			
GOLDEN SYRUP			
BLACK TREACLE			
HONEY			

SWISS ROLL

LIGHT SPONGE



INGREDIENTS

- 3 Eggs (at room temperature)
- 75g Caster Sugar
- 75g Self-Raising Flour
- 45ml Jam
- Extra Caster Sugar for dredging (or Icing Sugar)
- {Optional 10g Cocoa Sieved for Chocolate Swiss Roll}
- {15ml water}



EQUIPMENT

- Glass Mixing Bowl
- Sieve
- Cutlery Tray
- Electric Hand Whisk
- Small Pudding Basin
- Scales
- Swiss Roll Tin
- Chef's Knife
- Palette Knife

THE WHISKING METHOD

METHOD

1. Pre-heat the oven 220°C/Gas Mark 7.
2. Grease and line Swiss Roll Tin.
3. Whisk eggs and sugar with an electric hand whisk until doubled in size, pale, thick, creamy and ribbon trail is left when the still beaters are lifted.
4. Sieve the flour onto a plate or paper towel.
5. Re-sieve the flour on top of the whisked egg.
6. Fold the flour in with a tablespoon using a cutting, folding and figure of eight movement.
7. Fold gently until all the flour has been folded in.



8. Gently pour the cake batter into the tin, tipping the tin so the mixture goes into all the corners.
9. Bake for 7-9 minutes until well risen, golden brown and springy to the touch.
10. Place a piece of greaseproof paper larger than the Swiss Roll Tin onto a clean work surface and dredge with caster sugar (or icing sugar).
11. Turn the cake out onto the sugared paper and carefully peel off the paper.
12. Trim all the edges with the chef's knife. Score a line 1cm from the nearest short edge.
14. Spread carefully with jam - right to the edges of the cake.
15. From the scored line fold the cake over and then roll the cake up tightly using the greaseproof paper to help if required.
16. Serve on the day of making.

Task - The Whisking Method

Describe the Whisking Method _____

Why is it important that eggs are at used at room temperature? _____

Task - Fillings

Name some alternative fillings for a Chocolate Swiss Roll:

-
-
-
-

What are the proportion of flour/sugar/eggs used to make a Swiss Roll? _____

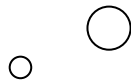
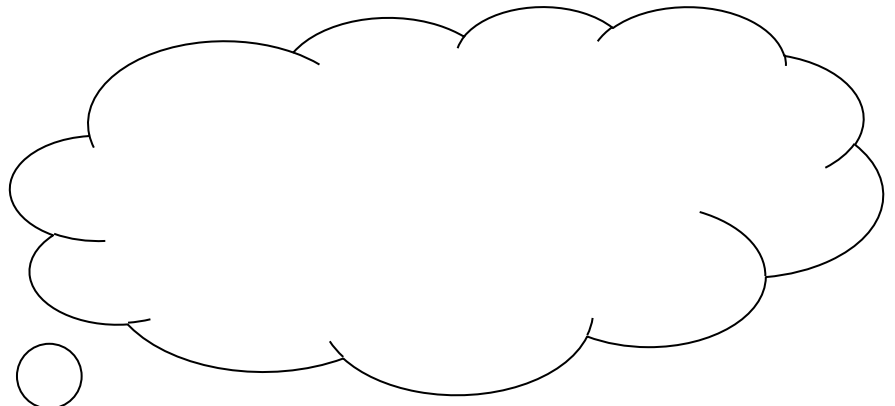
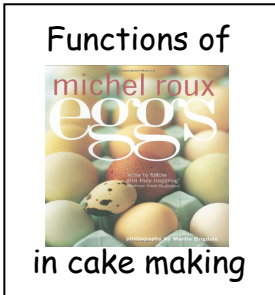


Task - Ingredients 2 - EGGS

All of the ingredients in a cake have a special function (job) and without one or more of the ingredients the cakes change in taste, texture, colour, flavour, aroma and keeping (how long it is good to eat).



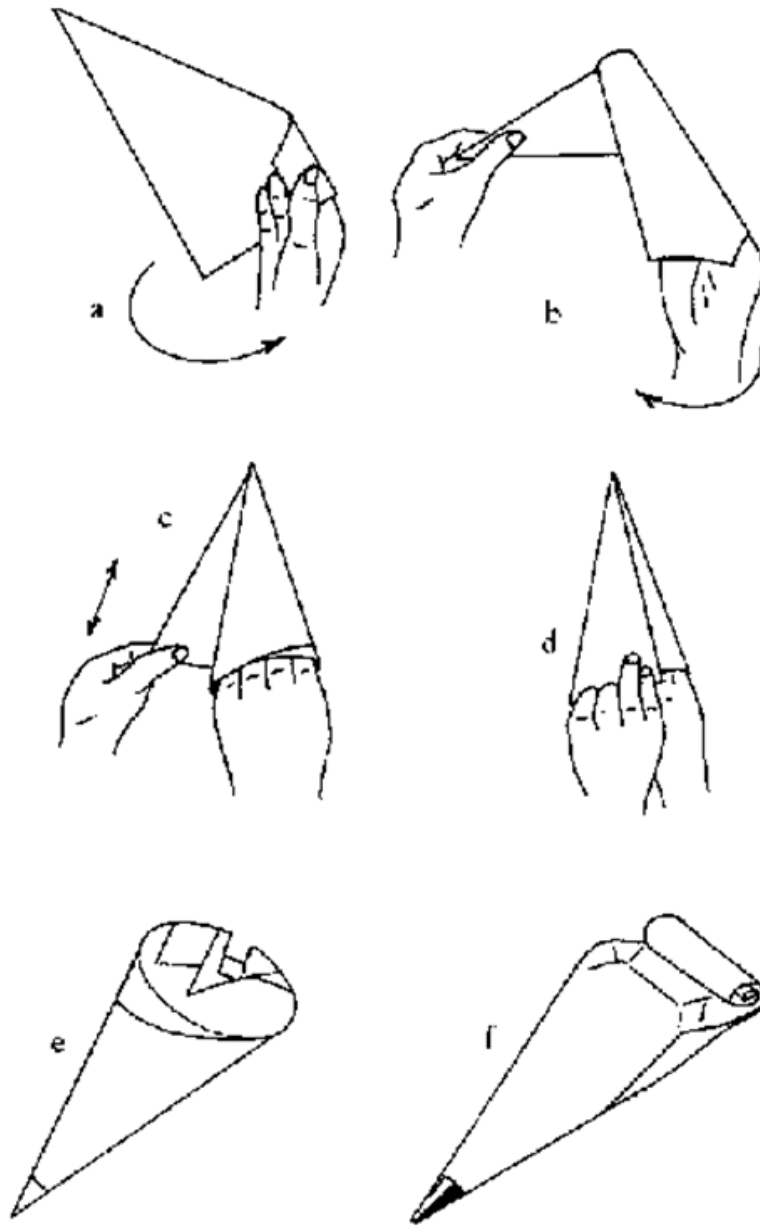
© Alamy



Task - Describe how to grease and line a Swiss Roll Tin



Task - Piping bags Different kinds of piping bags will be used to finish cakes and biscuits. Make 6 piping bags following the diagrams to have a stock ready for when they are needed.



Task - Describe the two methods to melt chocolate

1. Bain-Marie -

2. Microwave -

CHOCOLATE FUDGE CAKE

MEDIUM SPONGE
TRAY BAKE

INGREDIENTS

2 Eggs
100g Margarine/Butter
200g Caster Sugar
70g Self-Raising Flour
70g Cocoa
2.5ml Vanilla Essence



EQUIPMENT

Mixing Bowl
Cutlery Tray
Small Bowl
Large Saucepan
Scales
Sieve
Measuring Spoons
Plate
Skewer



THE MELTING METHOD

METHOD

1. Pre-heat oven to 160°C.
2. Grease and line a 20 X 20 cm square cake tin.
3. Sieve flour & cocoa into the mixing bowl.
4. Beat the eggs in small bowl with a fork.
5. Melt the margarine gently in the large saucepan. Add the sugar and stir well. Remove from the heat and cool.
6. Sieve in 1/3 of the cocoa & flour with 1/3 of the egg. Beat well.
7. Sieve in second 1/3 of the cocoa & flour with the second 1/3 of the egg. Beat well.
8. Sieve in the remainder of the cocoa & flour with the last of the egg. Beat well. The mixture should be thick, glossy and runny.
9. Pour into the prepared tin. Tap the tin on the work surface to level the mixture and burst trapped air bubbles.
10. Bake in the middle of the oven for approximately 25 minutes until well risen.
11. Test with a skewer for readiness.
12. Cool slightly in the tin. Turn out on a wire rack and leave until cold.
13. Wrap tightly with cling film or greaseproof paper and store in an airtight container.

FUDGE TOPPING

25ml Golden Syrup
100g Plain Chocolate
50g White Chocolate



Large Pudding Basin
Dessertspoon
Table Fork
Palette Knife



METHOD

1. Heat the golden syrup in a microwave. Take care of boiling sugar.
2. Break the chocolate and stir into the syrup until well combined.
3. Pour on top of the Fudge Cake and spread with a palette knife.
4. Use the fork to make grooves in the top of the fudge topping.
5. Leave to set in the fridge. Cut into small triangles.
6. Serve dredged with icing sugar and piped chocolate shapes.



Task - The Melting Method

Describe the Melting Method _____

What should the consistency of the cake mixture be? _____

What is the texture of melting method cakes when cooked? _____

Why is the texture like this? _____

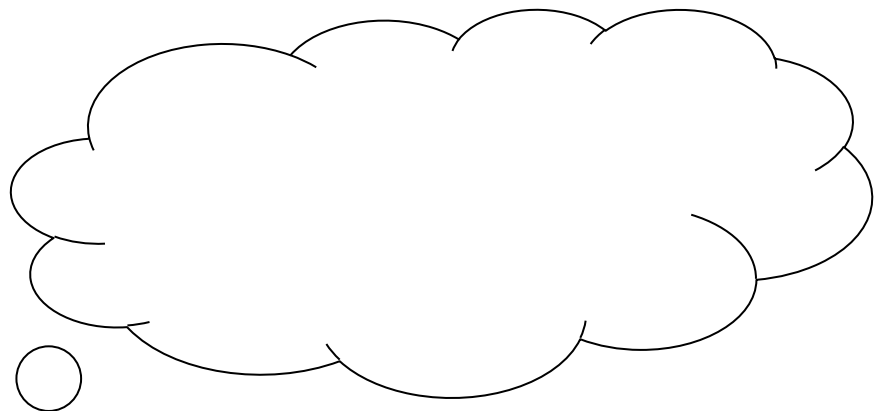
Other than sugar, what 2 ingredients give the cake its texture when cooked? _____

Find 5 other cake recipes which use the Melting Method to make them

- 1.
- 2.
- 3.
- 4.
- 5.

Task - Ingredients 3 - FAT

All of the ingredients in a cake have a special function (job) and without one or more of the ingredients the cakes change in taste, texture, colour, flavour, aroma and keeping (how long it is good to eat).







Functions of



in cake making



Task - Types of Fat

<u>Type of Fat</u>	<u>Description</u>
Butter 	
Margarine - block 	
Margarine - tub 	
Oil 	

COCONUT CAKE

INGREDIENTS

Raising Flour (115g)
 Salt
 Butter (55g)
 Caster Sugar (55g)
 100g Desiccated Coconut,
 2 Eggs (1)
 120ml Milk (60ml)
 Extra Coconut for sprinkling



MEDIUM SPONGE

Mixing Bowl
 Cutlery Tray
 Sieve

2lb or 1lb Loaf Tin
 2 Pudding Basins
 Measuring Jug

225

Pinc

11

METHOD

THE RUBBING IN METHOD

1. Soak the coconut in the milk.
2. Preheat the oven to 160C.
3. Grease a 900-g/2lb or 1lb loaf tin and line with baking paper.
4. Cut the butter into small pieces.
5. Lightly beat the eggs.
6. Sift the flour and salt into a mixing bowl and rub in the butter until the mixture resembles fine breadcrumbs.
7. Stir in the sugar, coconut and eggs and mix to a soft dropping consistency.
8. Spoon the mixture into the prepared tin and smooth the surface with a palette knife.
9. Bake in the preheated oven for 40-50 (20-25) minutes.
10. Remove the cake from the oven at the last 10 minutes and sprinkle with the extra coconut.
11. Return the cake to the oven and bake for the last 10 minutes, until well risen and golden and a skewer inserted into the centre of the cake comes out clean.
12. Leave the cake to cool slightly in the tin then turn out onto a wire rack to cool.

Task - The Rubbing In Method

Describe the Rubbing In Method _____

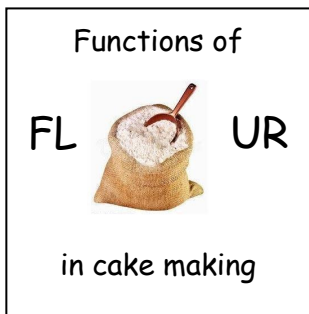
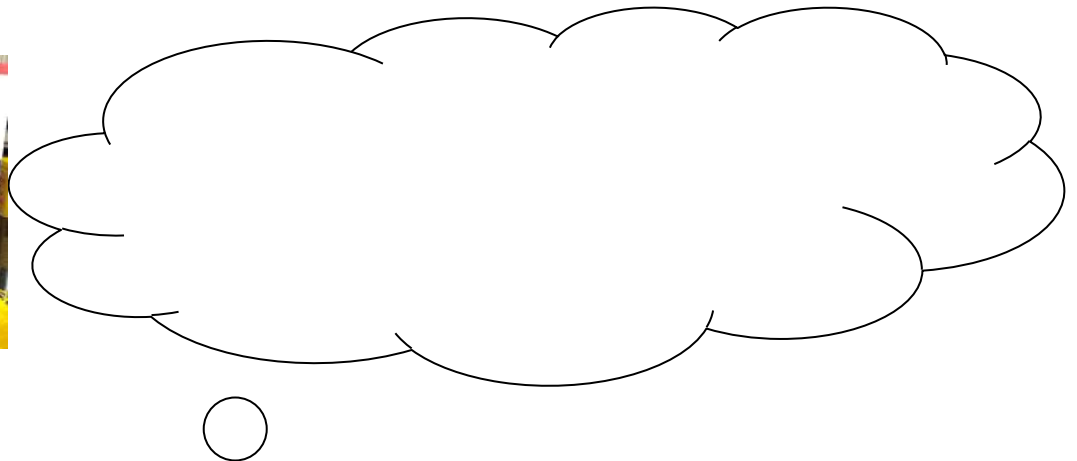
What kind of fat does the Rubbing In Method use? _____

Find 5 other cake recipes which use the Rubbing In Method

-
-
-
-
-

Task - Ingredients 4 - FLOUR

All of the ingredients in a cake have a special function (job) and without one or more of the ingredients the cakes change in taste, texture, colour, flavour, aroma and keeping (how long it is good to eat).



Task Cake Fillings - Buttercream

What are the proportions of butter/margarine to icing sugar _____

Write the method of making buttercream below

- 1.
- 2.
- 3.



Task - Types of Flour Research the different types of flour, which are used in cake making.

<u>TYPE</u>	<u>DESCRIPTION</u>	<u>RECIPE</u>
PLAIN FLOUR		
SELF RAISING FLOUR		
WHOLEMEAL FLOUR		
SPONGE/CAKE FLOUR		
STRONG BREAD FLOUR		



MEDIUM SPONGE

SPICED CARROT HALLOWEEN CUPCAKES



INGREDIENTS

- 100gm Self-Raising Flour
- 5ml Baking Powder
- 110gm Caster Sugar
- 5ml Cinnamon
- 5ml Ground Ginger
- 2 Eggs
- 100gm Grated Carrots
- 100ml Sunflower Oil
- 25gm Chopped Walnuts and/or Sultanas (optional)



THE OIL BASED METHOD

EQUIPMENT

- Cutlery Tray
- Mixing Bowl
- Measuring Jug
- Grater
- Vegetable Peeler
- Vegetable Knife
- Sieve
- Pastry Brush
- 20cm Square Cake Tin/8 cupcake cases

METHOD

1. Pre-heat oven to 160°C. Grease and line the cake tin or use 8 paper cup cake cases.
2. Sieve flour, baking powder, cinnamon and ground ginger into the mixing bowl.
3. Stir in the caster sugar.
4. Beat the eggs in a small bowl.
5. Peel and grate the carrots on the coarse side of the grater.
6. Pour the oil and eggs into the flour and stir well.
7. Add the grated carrot to the cake batter and mix. The batter should be thick and runny.
8. Pour into the tin/cupcake cases and level the mixture.
9. Bake in the oven on the middle shelf for about 50 minutes (tin) 20 minutes cupcakes.
10. Test for readiness by inserting a skewer.
11. Cool for 5 minutes in the tin then turn out onto a wire cooling rack.
12. Leave to cool completely.
13. Store in the fridge.



CREAM CHEESE FROSTING

INGREDIENTS

50g Full Fat Cream Cheese
150g Icing Sugar
75g Butter
2.5ml Vanilla Essence

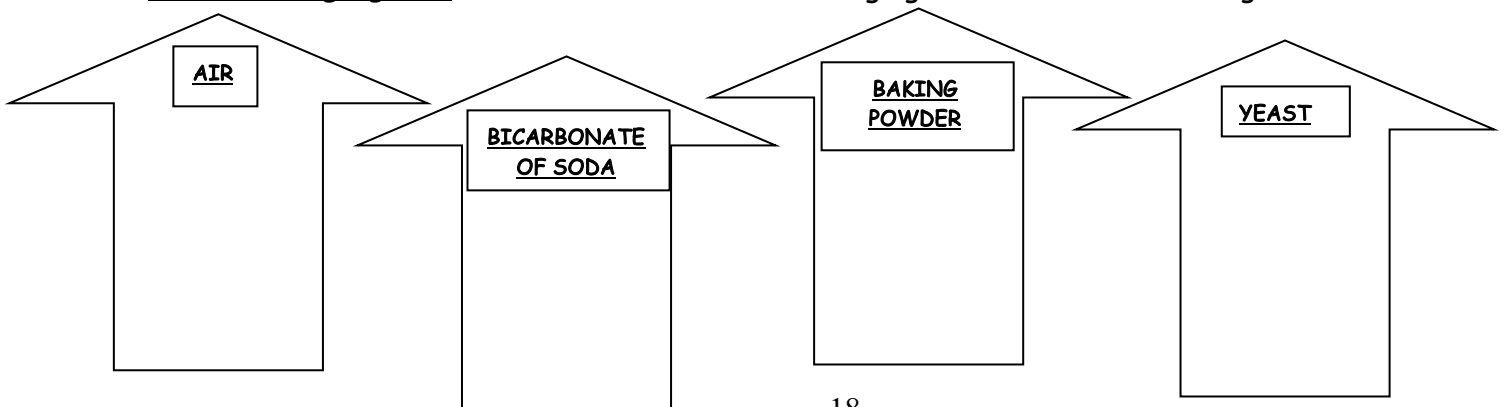
EQUIPMENT

Cutlery Tray
Sieve
Spatula/Palette Knife
Mixing Bowl

METHOD

1. Beat the vanilla with the butter until the butter is soft.
2. Sieve in the icing sugar and slowly beat into the butter.
3. Gently fold in the cream cheese. If you beat it the cheese will go runny and the icing will never set properly.
4. Spread or pipe on the top of the cakes.
5. Top with an orange sugar paste carrot.
6. Or roll out coloured sugar paste and cut discs for the top of each cake.
7. Then model a ghost, spider, witches' hats, eyeballs etc to decorate the tops of the cupcakes.

Task - Raising Agents. Research the different raising agents used in cake making.



Task - Appropriate storage of cakes Cooling and storing cakes correctly is necessary to keep them at their best for the longest time and prevent them going stale.

Write the stages from removing a cake from the tin to storing the cake:

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-
-
-

Why are cakes such as a Victoria Sandwich not cut on the day they are made? _____



PARKIN (BONFIRE CAKE)



INGREDIENTS

- 60g Soft Butter/Margarine
- 30g Soft Dark Brown Sugar
- 15g Black Treacle
- 50g Golden Syrup
- 30g Medium Oatmeal
- 50g Self Raising Flour
- 1.25ml Baking Powder
- 5ml Ground Ginger
- 2.5ml Nutmeg
- 2.5ml Mixed Spice
- 1 medium Egg
- 10ml Milk



EQUIPMENT

- Cutlery Tray
- Mixing Bowl
- Sieve
- Saucepan
- 20cm Square Cake Tin
- Small Pudding Basin

THE MELTING METHOD

**MEDIUM SPONGE
TRAY BAKE**

METHOD

1. Heat the oven to 275°F/140°C/gas 1
2. Grease & line the cake tin.
3. In a saucepan, melt together the butter, sugar, treacle, golden syrup over a gentle heat. Do not allow the mixture to boil. Cool.
4. In a bowl sieve & stir together all the dry ingredients. Gradually add the melted butter mixture stirring to coat all the dry ingredients and mix thoroughly.
5. Beat the egg with a fork in a pudding basin.
6. Add $\frac{1}{2}$ the egg at a time, then add the milk and again stir well.
7. Pour the mixture into the prepared tin and cook for 30-40 minutes until firm, set and a dark golden brown. Test with a skewer for readiness.
8. Remove the Parkin from the oven and leave to cool in the tin.
9. Once cool store the Parkin in an airtight tin for a minimum of 3 days before cutting.

10. Decorate with sugar paste:

1.



Wired modelled Rockets and Catherine Wheels

2.



Brown extruded sugar paste for bonfire

3.



Modelled red, orange & yellow flames

Task - Storing cakes

Why is a Parkin stored for so long before cutting and eating?

- 1.
- 2.

MADEIRA CAKE

INGREDIENTS

- 175g Margarine/Butter
- 175g Caster Sugar
- 3 Eggs
- 75g Plain Flour
- 175g Self Raising Flour
- 1 Lemon Rind - grated
- 15ml Lemon Juice
- 15ml Candied Mixed Peel



THE CREAMING METHOD

EQUIPMENT

- Cutlery Tray
- Mixing Bowl
- Sieve
- Grater/Zester
- Vegetable Knife
- Lemon Squeezer
- Skewer
- Chopping Board
- Cake Tin

Size of tin: 18cm Square
 20cm Round
 2lb Loaf or 3 x 10cm Deep Round Tins

MEDIUM SPONGE

METHOD

1. Pre-heat oven 160°C/Gas Mark 3. Prepare cake tin.
2. Cream margarine and sugar together until light, fluffy and very pale in colour.
3. Sieve the flours.
4. Finely grate the rind of the lemon onto a chopping board
5. Beat in eggs one at a time, following each with a spoonful of flour.
6. Beat remainder of flour into the cream mixture, followed by the lemon juice, rind & chopped candied peel.
7. Deposit mixture into tin and spread it so it is even in the tin.
8. Bake on the MIDDLE SHELF for about 1hr 15 mins.
9. Check with a skewer.
10. Cool in tin for 5 - 10 minutes and turn onto a cooling rack.
11. Store in an airtight container.

Madeira Cake is a more close textured sponge than a Victoria Sandwich. Traditionally dipped into the fortified wine Madeira

Task - Decoration/Finishing

A Madeira Cake can be served as it is or it can also be covered and decorated.

What spreadable filling/coating can a Madeira Cake be coated with? _____

What sugary coating can be rolled out and applied to the cake? _____

APRICOT FRUIT LOAF

INGREDIENTS

25g Glace Cherries
1 Egg
35g Margarine/Butter
35g Soft Brown Sugar
50g Sultanas
60g Self-Raising Flour
35g Ready-to Eat-Dried Apricots



EQUIPMENT

Mixing Bowl
Sieve
Cutlery Tray
Loaf Tin
Vegetable Knife
Chopping Board
Small Pudding Basin

Icing

50g Icing Sugar
10ml Apricot Jam
5ml Boiling Water
2 Ready-to-Eat Apricots

THE CREAMING METHOD

LIGHTLY FRUITED



METHOD

1. Pre-heat the oven to 160C. Grease and line a 1lb Loaf Tin.
2. Quarter, wash, dry and toss the cherries in a little of the flour.
3. Chop the apricots into small pieces.
4. Cream the fat and the sugar until light and fluffy.
5. Sieve in the remainder of the flour.
6. Add the egg and beat well, until smooth.
7. Fold in the cherries, apricots and sultanas.
8. Spoon carefully into the tin. Level the top.
9. Bake for 25-30 minutes, until well-risen & golden brown.
10. Test with a skewer for readiness.
11. Once cooked, remove from the oven. Turn out of tin onto a wire rack and leave to cool completely.
12. Once cold. Carefully sieve the icing sugar into the mixing bowl.
13. Chop the apricots into small pieces.
14. In the small pudding basin, mix the jam and hot water.
15. Add to the icing sugar to make a thick, runny and smooth icing.
16. Spoon the icing on the cake evenly.
17. Scatter over the apricots.
18. Leave the icing to harden and then serve.

YULE LOG

INGREDIENTS

60g Flour
15g Cocoa
3 Medium Eggs
75g Caster sugar
15mls Warm Water
150ml Cream - optional
1.25ml Vanilla Essence - optional
10ml Icing Sugar - optional
250g Chocolate Spread/Ganache
Icing sugar to dust. Fondant Robin, Holly leaves & berries



METHOD

Pre-heat the oven 220C/Gas mark 7.

1. Grease, line and grease a Swiss Roll tin (20 cm x 30 cm approximately).
2. Sieve the flour and cocoa together.
3. Whisk the eggs and sugar until thick and creamy.
4. Sieve the flour and cocoa on top of the egg mixture, add the warm water and carefully fold in.
5. Pour the mixture into the prepared tin.
6. Bake in a preheated oven for 8-10 minutes until well-risen and springy to touch.
7. Turn onto sugared paper, remove the lining paper, trim the edges and re-wrap. Leave to cool completely.
8. Whisk the cream to a piping consistency. Fold in the vanilla essence & icing sugar.
9. Unroll the cold sponge.
10. Spread with an even layer of chocolate.
11. Cover with an even layer of cream.
12. Roll up tightly with the join at the base.
13. Cut $\frac{1}{4}$ of the Swiss Roll off the log, but cut at an angle to create a branch.
14. Attach the $\frac{1}{4}$ piece half way along the main log with ganache to create the side branch.
15. Pipe the rest of the ganache on the log covering it completely.
16. Decorate with a handmade fondant Robin, Holly leaves & berries.
17. Dust with icing sugar.

GANACHE is a rich filling & coating which adds luxury to cakes.

Dark Chocolate Ganache

200ml Plain Chocolate
200ml Double Cream

White Chocolate Ganache

200ml White Chocolate
50ml Double Cream

METHOD

1. Place measured chocolate drops or chocolate chopped into very small pieces into a plastic bowl.
2. Measure cream into a jug and microwave for 20-30 seconds or until it begins to steam.
3. Pour cream onto chocolate and stir until the chocolate is fully melted in the cream.
4. Fill and coat the cake immediately as the ganache will set quickly.
5. **OR** - the ganache can be cooled so that it thickens and can be piped.
6. **OR** - the ganache can have a little alcohol added (rum, port, Malibu etc.) and refrigerated until thick and then shaped into truffles & rolled in cocoa or chocolate vermicelli.



BISCUITS

GINGERBREAD BISCUITS

INGREDIENTS

- 30g Butter/Margarine
- 30g Light Brown Sugar
- 1/3 of an Egg - beaten
- 75g Plain Flour
- 1/3 of a 5 ml spoon Baking Powder
- 1/3 of a 5 ml spoon Mixed Spice
- 1 1/2 x a 5 ml spoon Ground Ginger

THE CREAMING METHOD



EQUIPMENT

- Mixing Bowl
- Cutlery Tray
- Small Bowl
- Rolling Pin
- Baking Tray
- Biscuit Cutters
- Sieve
- Flour Dredger

METHOD

1. Cream the margarine & sugar until light & fluffy.
2. Gradually beat in the egg then sift in the flour, baking powder & spices.
3. Turn dough out on to a floured surface and knead lightly until smooth and elastic.
4. Wrap in plastic film and chill for 30 minutes.
5. Pre-heat oven 180C/ Gas 4.
6. Knead dough until smooth.
7. Roll out to 3 mm thick on a lightly floured surface and cut out shapes.
8. Place on a floured baking tray and bake for 15 mins.
9. Leave to cool on a wire rack.
10. Decorate piped with royal icing using different piping nozzles.

Task - Identify the equipment and name the functions

		<p><u>A</u> <u>R</u> <u>P</u></p>
<p><u>S</u></p>	<p><u>S</u></p>	<p><u>P</u> <u>B</u> & <u>N</u></p>
<p><u>C</u> <u>D</u></p>	<p><u>B</u> <u>M</u></p>	<p><u>C</u> <u>H</u> <u>P</u> <u>K</u></p>

RICH FRUIT CAKE - 15CM ROUND CAKE

115g Raisins
 115g Currants
 115g Sultanas
 50g Chopped Mixed Peel
 15ml Brandy/Orange Juice
 115g Plain Flour
 25g Ground Almonds
 2.5ml Ground Mixed Spice
 115g Softened Butter
 115g Soft Brown Sugar
 2 Eggs at room temperature
 7.5ml Black Treacle
 1.5ml Vanilla Extract
 50g Glace Cherries
 25g Chopped Almonds (optional)
 1/2 Lemon Rind & Juice

Cooking Times: 150C 50mins
 120C 1 Hour 40 mins

**THE CREAMING METHOD****METHOD**

1. Soak the dried fruit & chopped mixed peel overnight in the brandy.
2. Grease and double line a 15cm round, deep cake tin.
3. Pre-heat the oven to 150C or Gas Mark 2.
4. Sieve the flour, spice and ground almonds into a bowl.
5. In another (large) bowl, cream the butter and the sugar until light & pale.
6. Lightly beat together the eggs, treacle & vanilla. Beat into the creamed mixture a little at a time adding a spoonful of sieved flour in between each addition of egg.
7. Rinse the cherries and chop. Mix in with the dried fruit, chopped optional almonds, lemon rind and juice. Mix in a small spoon of flour.
8. Combine the last of the flour into the creamed mixture.
9. Mix the dried fruit into the cake batter.
10. Spoon into the double lined tin, level the top and slightly hollow the centre.
11. Tie a double layer of brown paper or newspaper around the outside of the tin to protect the cake during cooking.
12. Place some folded newspaper or brown paper between the base of the tin and the baking tray.
13. Bake for the stated time and then reduce the oven temperature. After 2 hours of baking, cover the top of the cake with baking paper to protect it from the heat.
14. Insert a skewer into the cake at the end of the baking time and when it comes out clean, the cake is cooked.
15. Leave the cake to cool in the tin.

16. When cold, remove the cake and take off the greaseproof paper. Brush the cake with brandy/rum/port/sherry or whisky and prick the surface of the cake and spoon in a little of the alcohol.
17. Wrap the cake in greaseproof paper and then tightly in foil and store in a cool, dry place.

Task - Making a heavily fruited cake

Why is the dried fruit soaked before making the cake? _____

What protects the cake from burning during the long cooking time? _____

The purpose of 'feeding' a heavy fruit cake is _____

How is a heavy fruit cake stored? _____

Name the dried fruit often used in a heavy fruited cake:

-
-
-
-

MARZIPANNING THE CAKE



10ml Water
500g Marzipan/Almond Paste
Icing Sugar for rolling



METHOD

1. Trim the top of the cake to level it.
2. Turn the cake upside down and fill any of the holes with small pieces of softened marzipan.
3. Make a sausage of marzipan to fill the gap at the bottom edge of the cake, trim.
4. Measure the size of the cake - top and sides with a piece of sewing thread.
5. Warm the apricot jam with a little water and then sieve it.
6. Brush the apricot jam over the top and sides of the cake.
7. Soften the marzipan by kneading it gently and make into a ball.
8. Flatten the ball and roll out the marzipan with an acrylic rolling pin in a circle so that it is a little larger than the piece of sewing thread.
9. Lift the marzipan onto the cake with the rolling pin and smooth evenly with an acrylic smoother and by hand. Trim the excess marzipan with a sharp knife.



10. Wrap the cake loosely with clean greaseproof paper and leave in a cool, dark place to allow the marzipan to dry out.



Task - Making and storing heavy (rich) fruit cakes

What is the purpose of the marzipan layer of a decorated, heavy fruit cake?

- 1.
- 2.
- 3.

Why is the marzipan layer left so that it can dry out? _____

What is the apricot jam used for? _____

SUGAR PASTE & ROYAL ICING

A heavily fruited cake can be covered with either sugar paste or royal icing.

SUGAR PASTE COATING - for a 15cm round cake

500g Sugar Paste

Icing Sugar for rolling

Cooled boiled water



METHOD

1. Measure the size of the cake - top and sides with a piece of sewing thread.
2. Soften the sugar paste by kneading it gently and make into a ball.
3. Flatten the ball and roll out the sugar paste with an acrylic rolling pin in a circle so that it is a little larger than the piece of sewing thread.
4. Brush the marzipanned cake with cooled boiled water.
5. Lift the sugar paste onto the cake with the rolling pin and smooth evenly with an acrylic smoother and by hand.
6. Trim the excess sugar paste.
7. (If embossing the body of the cake, do it now while the sugar paste is soft).
8. Wrap the cake loosely with clean greaseproof paper and leave in a cool, dark place to enable the sugar paste to harden.
9. Decorate with sugar paste models.





ROYAL ICING



Is the traditional covering for a marzipanned, heavy fruitcake such as Christmas and wedding cakes. It is a runny paste, which can be spread and piped. The icing sets hard as it dries and encases the cake in a sugar shell.

INGREDIENTS

454g Icing Sugar

2 Egg Whites

7.5ml Lemon Juice

5ml Glycerine

Extra egg white to thin icing if required

A dot of blue colouring if icing is to be dazzling white



METHOD

1. Sieve the icing sugar. Place the egg whites in a dry, grease free glass bowl.
2. Using an electric whisk, whisk the egg whites until they are frothy and stand in soft
3. peaks - NOT a dry foam.
4. Add half of the sieved icing sugar and whisk until thick and fully incorporated - about 5 minutes.
5. Whisk in the remainder of the sieved icing sugar, add the lemon juice & glycerine.
6. Continue to whisk for another 5 minutes until the royal icing stands in soft peaks which hold their shape.
7. Spread the icing over the top and sides of the cake as evenly as possible using a palette knife.
8. Use a royal icing scraper to remove any excess icing and give a professional finish to the top and sides of the cake. **OR**
9. Switch to a broad-bladed knife (or smaller palette knife) to 'spike' the icing all over to give a snow-scene effect.
10. Leave the cake overnight for the icing to dry out before placing it into an airtight container.



Task - Icing a cake drum

How deep should the sugar paste be on a cake drum? _____

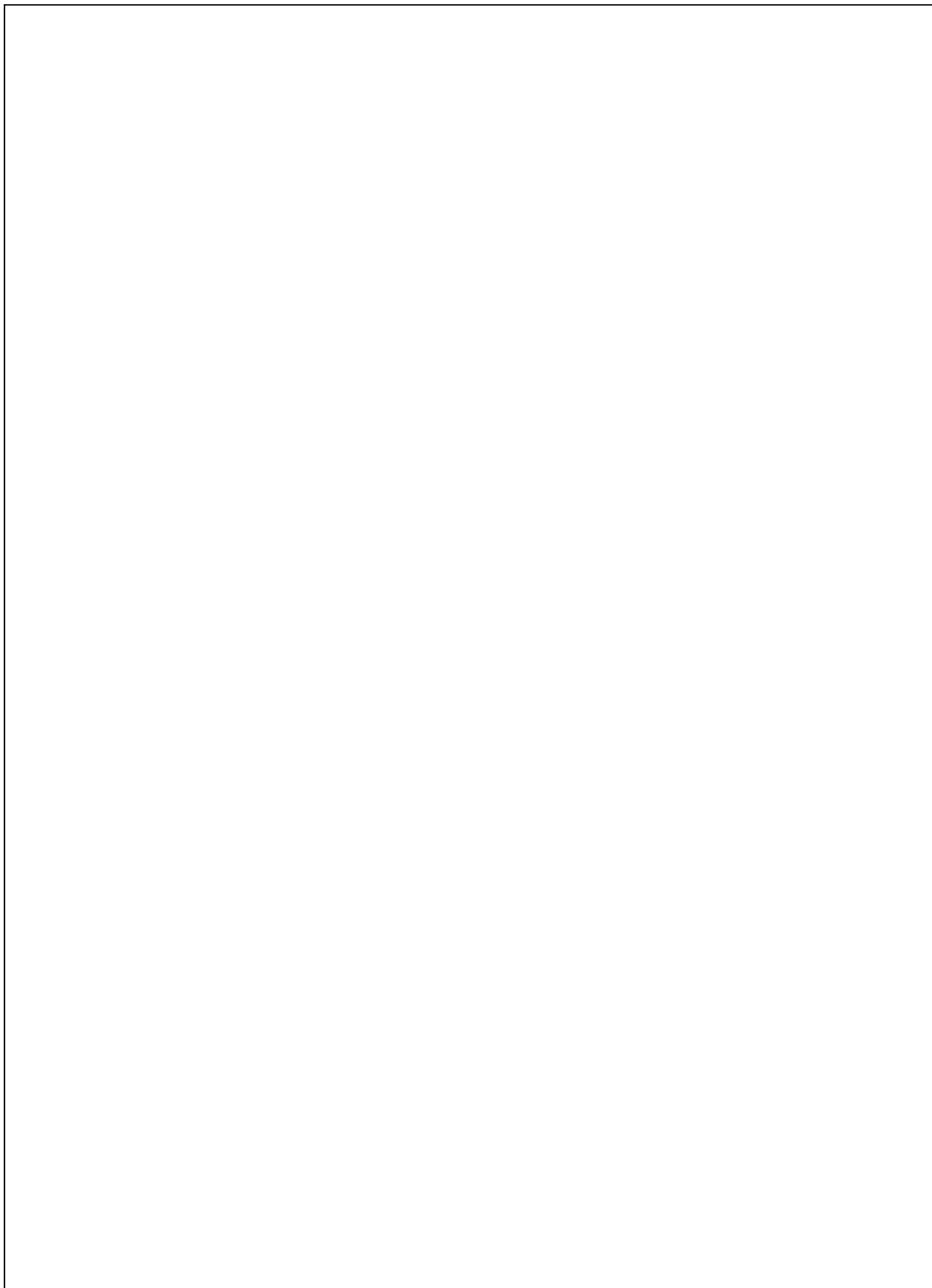
How can sugar paste be rolled out evenly? _____

List 2 ways the sugar paste can be fixed to a cake drum _____ or _____

Why is the sugar paste lifted onto the cake board? _____

What is used to cut off the excess sugar paste? _____ or _____

Task - Attach photographs here of the cakes made

A large, empty rectangular box with a thin black border, intended for students to attach photographs of cakes they have made. The box occupies most of the page below the instruction.