



CELEBRATION CAKE

with easy flavour swaps



If you have a fool proof sponge cake recipe in your back pocket, you have a great base for creating some delicious cakes! Here, we start with a vanilla sponge recipe, perfect for making an 8" round celebration cake, and a few little tweaks you can do to create another 3 flavours!

The recipe makes enough batter to fill two 8 inch round celebration cakes, which can then be sandwiched together. Or you can use 3 x 7" tins or 2 x 7" tins to create deeper cakes that can be sliced in half to create a taller cake.

WHAT YOU'LL NEED:

- 2 x 7 inch round tins
- Some greaseproof paper
- Extra margarine or butter and extra flour for greasing

FOR THE CAKES:

- 14oz/400g margarine or butter
- 14oz/400g caster sugar
- 2 tsp vanilla extract
- 7 large eggs
- 14oz/400g self-raising flour



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LET'S BAKE!

1. Grease and line your cake tins. Using the tin, draw round the shape on your greaseproof paper and cut out 2 circles. Grease some butter or margarine around the whole tin. Add a circle of greaseproof to the bottom of each tin. Dust with flour.

2. Pre-heat the oven to 160 degrees (fan)/gas mark 3/180 degrees electric

3. Using an electric mixer or a wooden spoon cream together the margarine/butter, caster sugar and vanilla extract until light and fluffy

If you're doing this by hand with a wooden spoon, it might take a bit of time! But keep at it – we want a lovely light and fluffy mixture!

4. Crack the eggs into a bowl and whisk slightly. Add them to the mixture a bit at a time, mixing them in after each addition.

5. To prevent curdling, add in a bit (1/2 tbsp) of flour with each egg addition but be careful not to add in more than half of the flour at this stage.

6. Once all the eggs are added, sift in the rest of the flour and gently fold it in using a large metal spoon until everything is incorporated. It's super important to be gentle; we don't want to knock any air out of our mixture

7. Divide the mixture evenly between the 2 tins.

8. Bake the oven for 30-40 mins until they are slightly golden, springy to touch and a skewer comes out mostly clean (1 or 2 crumbs are fine) We're baking them low and slow so they come out moister and with a flatter top. I like to check mine at about 28 minutes and turn the tins. That works for my oven so you may not need to do that.

9. Once they are out of the oven, leave them to cool a little and then run a knife between the cake and the edge of the tin - this will make it easier for them to be removed from the tin.

10. Remove them from the tin by flipping them over onto a cooling rack and pulling the tin away. Doing this will leave a few lines on your cake so if you aren't covering the cake and want a smooth top, flip the cake onto to some greaseproof paper on your work surface instead.



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Once they are cooled you can sandwich with some buttercream and your favourite jam and enjoy with a cuppa!

For the buttercream:

- - 8oz/250g butter
- - 2lbs/1kg icing sugar
- - 2-3 tbsp milk

This amount of buttercream will fill cake and should (depending on how generous you are with you filling!) also be enough to cover it.

WHAT TO DO:

11. Put the butter into a bowl and give it a little mix to soften it.

12. Add the icing sugar a little at a time and mix until incorporated.

If the buttercream is too stiff, add some milk, a little bit at a time, to loosen it. Keep going until all your icing sugar has been added. Use more milk if you need to – but just add it a little bit at a time; we don't want it getting too soft.

BUTTERCREAM CONSISTENCY

We're going to use a couple of different consistencies when filling, stacking and covering our cake:

1. First of all, the buttercream needs to be fairly thick for filling the cake. This is so it doesn't splurt out when you stack the cake. But make sure you can still spread it. We don't want it churning up your lovely cake!
2. Next we'll add a little more milk to create a softer consistency. This still needs to be able to hold its shape but we want to be able to spread it easily onto the sides of the cake.
3. Then, a little bit more milk again to make it a touch softer again. This will make a lovely smooth buttercream for our final outside layers.

The more you work with buttercream, the more you will get to know what consistency is best for the job.



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The great thing about this recipe is that it is super easy to tweak to the size of the tins you have. The table below details the ingredients you need to make a variety of round cake sizes.

This would work best spread over 2 tins to make some nice deep cakes you can cut in half for extra stacking! If you only have one tin, just half the recipe.

For corresponding buttercream amounts, see the buttercream tutorial.

	CAKE				
	Sugar	Butter	Eggs	SR Flour	Vanilla
5"	285g/10oz	285g/10oz	5	285g/10oz	1 tsp
6"	340g/12oz	340g/12oz	6	340g/12oz	1 ½ tsp
7"	395g/14oz	395g/14oz	7	395g/14oz	2 tsp
8"	450g/16oz	450g/16oz	8	450g/16oz	2 tsp
9"	510g/18oz	510g/18oz	9	510g/18oz	2 ½ tsp

For Lemon Cake: use the zest of the same number of lemons as eggs and half that to get the number of tablespoons of juice, i.e. 6 eggs – zest of 6 lemons, 3 tbsp of lemon juice.

For Chocolate Cake: replace ¼ of the flour with cocoa powder.

For Salted Caramel: use half granulated sugar/half soft brown sugar (light or dark) instead of caster sugar.

For a Biscoff-style Cake: use the sugar swap as in the salted caramel cake but add in some cinnamon. (About 1tsp in a 7" cake)

I hope you enjoy baking your celebration cake. If you have any questions, do get in touch:

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HAPPY BAKING!

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