



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.

What you'll need:

- - 2 x 8 inch round tins (or 2 x 7" square ones)
- - 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

For the buttercream:

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



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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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11. To make the buttercream, pop the butter into the 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; you want it soft enough that you can spread or pipe it but it still needs to hold its shape!

Once they are cooled you can sandwich with some buttercream and your favourite jam and enjoy with a cuppa! Or if you are wanting to cover with fondant, head over to my blog for tips on what to do next.

Want a different flavour? Then try the following:

- CHOCOLATE CAKE - Swap out 3.5oz/100g of flour for the same amount of cocoa powder. Leave out the vanilla.

- LEMON CAKE - Add the zest of 6/7 lemons and 3 tbsps of lemon juice. Leave out the vanilla.

- SALTED CARAMEL CAKE - Instead of the caster sugar use 7oz/200g granulated sugar & 7oz/200g soft light or dark brown sugar (I prefer dark but either will work!) and add a good pinch of salt

A couple of extra tips:

- Make sure all your ingredients are at room temperature! Room temperature ingredients mix together better and as a result trap in more air. This helps make a better rise and a fluffier cake.

- Fats love taking on flavour, so add any flavour (e.g. vanilla or lemon zest) when creaming the sugar and margarine.

- If you need to check on your cakes during baking, make sure you are at least halfway through the baking time; opening the oven door any earlier could stop your cake from rising or even cause them to collapse.

I hope you enjoy baking (and eating!) your celebration cake. If you have any questions, do get in touch. Or if you want to show me your baking masterpieces I would love to see them!

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Or pop a post on my Facebook Page: www.facebook.com/tallulahsbakery

HAPPY BAKING!