

## CAKES AND CAKE DECORATION

*Basic Cakes and Icing***Lining Cake Tins**

All tins must be greased and lined unless you are using a non-stick cake tin, in which case follow the manufacturer's instructions.

If using a shallow tin, only the base needs to be lined for whisked sponges and the quick cake mixture.

If you are making a fruit cake, which will take longer to bake, then the sides as well as the base need lining using a double thickness of greaseproof paper.

**To Grease the Tin**

Brush with melted lard, margarine or oil. Grease the greaseproof paper with melted fat or oil; if you are using non-stick silicone paper do not grease it. In the preparation of tins, it is necessary to grease and dust them with flour if you are not lining them.

**Round Tins**

To line a deep, round tin, draw with a pencil round the edge of the cake tin on double thickness

greaseproof paper and cut the resulting shape out.

Using a piece of string, measure round the tin. Use another piece of string to measure the height plus 2.5cm (1 inch). Cut out one long strip or two shorter lengths of greaseproof paper to the equivalent of these measurements. If making two lengths, add on a little extra for them to overlap. Make a fold 5mm (1/4 inch) deep along one edge and cut into the fold at regular intervals at a slight angle. Place one of the

circles of paper in the bottom of the tin, followed by the side pieces and, finally, the second paper circle which will cover the slashed edges.

**Square Tins**

To line a deep, square tin follow the instructions above for a round tin, but fold the long strips so they fit into the corners of the tin.

*Rich Fruit Cake***CAKE SIZES**

12cm (5in) round	15cm (6in) round	18cm (7in) round	20cm (8in) round	23cm (9in) round	25cm (10in) round
10cm (4in) square	12cm (5in) square	15cm (6in) square	18cm (7in) square	20cm (8in) square	23cm (9in) square

APPROX COOKING TIME:	2½ hours	2¾ hours	3¼ hours	3½ hours	4 hours	4¼-4½ hours
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OVEN:	140°C/275°F Gas Mark 1	140°C/275°F Gas Mark 1	140°C/275°F Gas Mark 1	140°C/275°F Gas Mark 1	140°C/275°F Gas Mark 1	140°C/275°F Gas Mark 1
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**Note for all recipes: First ⅓ of cooking time at 150°C/300°F Gas Mark 2**

Butter	65g/2½oz	75g/3oz	125g/4oz	150g/5oz	200g/7oz	250g/9oz
Eggs	2	2	3	4	5	6
Plain flour	75g/3oz	125g/4oz	175g/6oz	200g/7oz	250g/9oz	300g/11oz
Dark soft brown sugar	75g/3oz	90g/3½oz	150g/5oz	175g/6oz	225g/8oz	275g/10oz
Black treacle	½ tblsp	½ tblsp	1 tblsp	1 tblsp	1 tblsp	1 tblsp
Ground almonds	25g/1oz	25g/1oz	40g/1½oz	50g/2oz	65g/2½oz	75g/3oz
Ground mixed spice	½ tsp	½ tsp	¾ tsp	1 tsp	1¼ tsp	1½ tsp
Grated lemon rind	½ lemon	½ lemon	1 lemon	1 lemon	1 lemon	2 lemons
Grated orange rind	½ orange	½ orange	1 orange	1 orange	1 orange	2 oranges
Grated nutmeg	¼ tsp	¼ tsp	¼ tsp	½ tsp	½ tsp	¾ tsp
Chopped almonds	25g/1oz	40g/1½oz	50g/2oz	65g/2½ oz	90g/3½oz	125g/4oz
Currants	150g/5oz	175g/6oz	225g/8oz	275g/10oz	375g/13oz	450g/1lb
Raisins	25g/1oz	50g/2oz	75g/3oz	125g/4oz	150g/5oz	175g/6oz
Sultanas	75g/3oz	125g/4oz	150g/5oz	200g/7oz	250g/9oz	300g/11oz
Chopped mixed peel	25g/1oz	40g/1½oz	50g/2oz	65g/2½oz	90g/3½oz	125g/4oz
Glacé cherries	25g/1oz	40g/1½oz	50g/2oz	65g/2½oz	90g/3½oz	125g/4oz
Orange juice	1 tblsp	1 tblsp	1 tblsp	1 tblsp	2 tblsp	2 tblsp
Brandy	1 tblsp	1 tblsp	1 tblsp	2 tblsp	2 tblsp	3 tblsp