

# BR7 Baking



## NAKED CAKE

If your anything like me a dread being served a piece of cake slathered and wrapped in icing then this is the perfect cake for you.

Naked cakes are covered in a small amount of butter icing on the outside, but the layers and fillings remain exposed. This gives the cake a very rustic but impressive look. It also means that it can be decorated however you like.

## SERVES 8 – 10

### Ingredients

#### Cake:

225g unsalted butter, softened

225g self raising flour

1/2 tsp baking powder

1 tsp vanilla essence

#### Icing:

140g butter, softened

1 tbsp milk

225g caster sugar

4 medium eggs

2 tbsp milk

280g icing sugar



### Instructions

Preheat the oven to 180° / gas mark 4. Grease and line 2 8inch Victoria sponge tins.

In a bowl beat together the caster sugar and butter until light in colour and smooth. Add the eggs one at a time, mixing into the butter mixture. Fold in the flour, baking powder, milk and vanilla until you have a smooth batter

Divide the mixture between the 2 tins and bake for 15-20 minutes until cooked

Leave to cool for 5 minutes before removing from the tins and placing on cooling racks. Once cool cut each sponge in half vertically, so you have 4 individual sponges.

Divide your filling into 3 and gently spread between the 4 layers of cake.

To make the butter icing place all of the ingredients in a bowl and mix together until you have a smooth and pale icing. Cover the whole cake in a thin layer of butter icing. Decorate and enjoy.



This month we have been working with the **Sweet Sundaes**



Sweet sundaes is a traditional sweet shop with a contemporary twist, offering an extensive selection of delicious confectionery, milkshakes and ice-creams.

Their inspiration came from childhood memories. With the candy striped colours and friendly staff you can pop in and enjoy dusted milk bottles, cough candies, traditional chocolates and so much more.

## TOP BAKING TIP

Always mix your butter and sugar together for at least 3 minutes. This ensures that your cakes will be light and fluffy every time.

## FILLINGS AND DECORATIONS

### TRADITIONAL

Filling: Place 1 tbsp. of raspberry jam between each layer.

Decoration: A selection of your favourite sweets and chocolate

### PASSIONFRUIT AND MASCARPONE

Filling: Scoop out 4 passion fruits into a bowl. Add 250g mascarpone and 100g icing sugar and mix together.

Decoration: Cut 2 passion fruits in half and place on top of the cake.

### CHOCOLATE

Sponge: Add 25g cocoa powder to the cake mix

Filling: In a saucepan gently heat 300ml double cream until warm. Remove from the heat and mix in 150g milk chocolate and 150g of dark chocolate. Stir until you have a rich chocolate ganache. Leave to cool

Decoration: Roughly chop 100g white chocolate and sprinkle on top

### LEMON AND RASPBERRY

Sponge: Add the zest of 1 lemon to the cake mix

Filling: 400g lemon curd

Decoration: 150g fresh raspberries, placed on top



We would love to hear how you got on with this month's recipe.

Good or Bad!

Send us your comments and pictures to [contact@visitchislehurst.org.uk](mailto:contact@visitchislehurst.org.uk)

OR post your pictures on social media and tag **Visit Chislehurst**

Thank you to **Sweet Sundae** for working on this month's issue and **Clare Herriot** for the photos and video.

