



Cakes and Cupcakes



Coconut Bundt Cake

Simple Almond Cake

Devil Food Cake "The Boyfriend Cake"

Vanilla Layer Cake with Chai Spiced

Buttercream

Coconut Cupcakes with Cinnamon

Popcorn Dust

Bee Sting Cupcakes



170g butter

240g flour

1 1/2 cups packed shredded

coconut

1/2 tsp salt

270g white sugar

2 large eggs

2 large egg whites

2 tsp vanilla extract

3/4 cup coconut milk

For the lcing:

180g sifted icing sugar

3 Tablespoon milk

- Preheat oven to 175°C/350°F.
- Grease and flour 20cm / 8 in Bundt Pan.
- In a food processor, pulse 1/2 cup shredded coconut, flour, baking powder and salt until well mixed.
- In a mixer, beat the butter until creamy and gradually add sugar until light and fluffy.
- Add eggs, egg whites and vanilla extract and beat well until mixed.
- Add the flour mixture alternating with the coconut milk, starting and ending with the flour mixture and beating well after each addition.
- Pour the batter into prepared bundt pan and bake for 35 minutes or cooked
- Transfer to a wire rack and allow to cool in the pan for 30 minutes.
- Beat the icing sugar and milk until smooth.
- Drizzle icing over the top of the cake and sprinkle with more shredded coconut.





Coconut
Bundt Cake

Serves: 10





RICH ALMOND CAKE

METHOD

- Grease and flour an 18cm / 7in cake tin. Cut a baking paper disk to cover the base of the tin and grease it.
- Set the oven to 175°C / 350°F.
- Add butter to a stand mixer and with the paddle attachment, soften and cream the butter.
- Add the eggs, one at a time, adding one third of the almond flour with each egg. Beat well
- Fold in the sifted flour and almond essence with a metal spoon and pour the cake mixture into the prepared pan.
- bake for 45 minutes or until cooked. This cake will shrink very slightly from the side of the pan.
- Once it has cooled, turn the cake onto a cake rack and cool completely before sprinkling with extra castor sugar.

115g / 4 0z butter 145g / 5oz castor sugar 90g / 3oz almond flour, sifted 425g / 1 1/2oz flour, sifted 3 - 4 drops almond essence 3 eggs



SERVES: 10

2 cups sugar

1 3/4cup all purpose flour

3/4 cup cocoa powder

1 1/2 tsp baking powder

1 1/2 tsp bicarbonate of soda 1 tsp salt

2 eggs

1 cup milk

1/2 cup vegetable oil

2 t vanilla extract

1 cup boiling water

For the Frosting

1/2 cup butter

2/3 cup cocoa

3 cups icing sugar (confectioners)

1/3 cup milk

1 tsp vanilla extract

Serves 12

Devil Food Cake

Also known as "The Boyfriend Cake"



Devil Food Cake "The Boyfriend Cake"

- Heat the oven to 175°C/350°F.
- Grease 2 x 18cm/8in baking pans and line with paper . If you have solid baking pans these would be better as the batter is very thin and can leak out of the tin when baking.
- Sift and Combine all the dry ingredients in a large mixing bowl.
- Add eggs, milk, oil and vanilla extract and beat for 2 minutes on medium speed.
- Stir in the boiling water. The mixture will be very thin.
- · Pour into prepared baking pans.
- Bake for 30-45 minutes or until the cake is cooked. This is a very moist and dense cake.
- Cool in the pans for 10 minutes before removing and placing onto a wire rack.

Chocolate Frosting

- Melt the butter in a pan on the stove and stir in the cocoa.
- Remove from the stove and add the icing sugar and milk alternatively, beating on medium speed to spreading consistency. Add more milk if necessary.
- If you would like the frosting to be pouring consistency, keep the mixture on the store until it becomes soft and then pour over the cake. You will have to make some spreading consistency to sandwich the two cakes.





SINGLE LAYER VANILLA CAKE

- 185g / 6oz butter
- 1 1/2 tsp vanilla extract
- 1 cup castor sugar
- 3 (6g/2oz) eggs
- 2 1/4 cups self raising flour
- 3/4 cup milk





- Line a 20cm / 8inch baking pan with paper and grease.
- Beat butter, vanilla and sugar until light and fluffy.
- Beat eggs in, one at a time.
- Stir in sifted flour and milk, alternatively, starting with flour and ending with flour.
- Spread mixture in pan and bake for 45 mins or until lightly browned.
- Turn out onto a baking rack to cool.

Double these ingredients for a two layer cake.

Images show a double layer

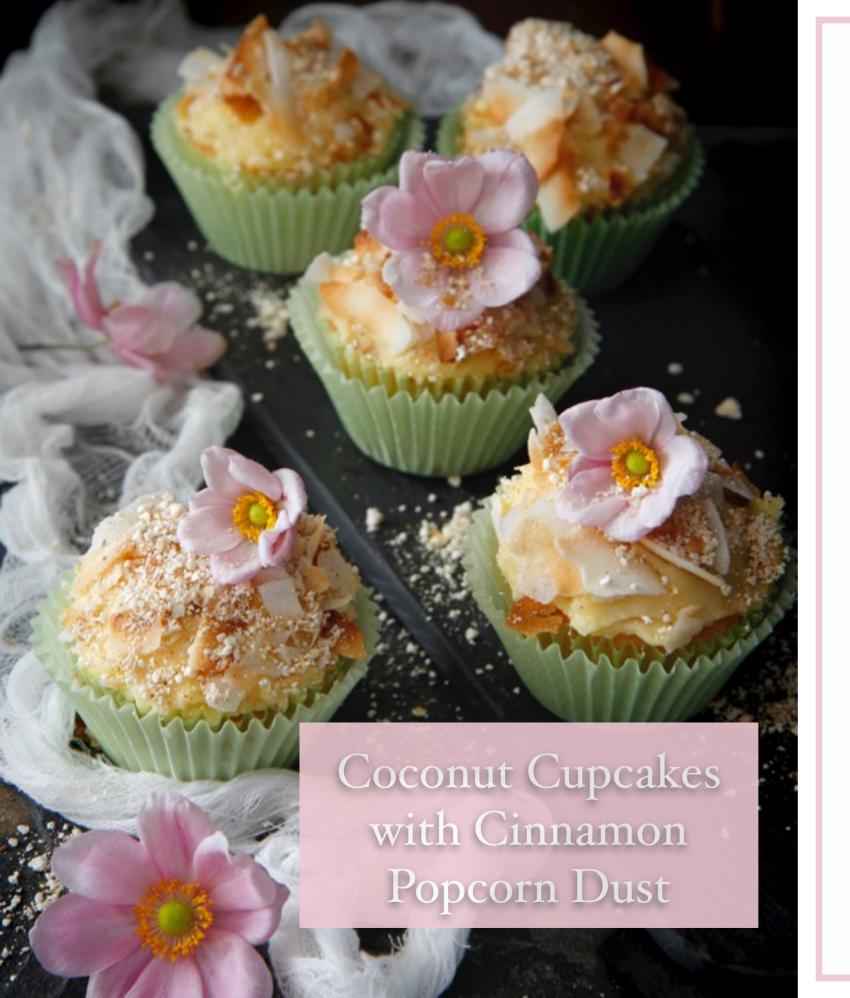




SPICED CHAI BUTTERCREAM

300g / 10oz butter
3 1/2 cups icing sugar, sifted
1 tsp cinnamon
1/4 tsp ginger powder
1/4 tsp mixed spice powder
2 Tablespoons milk

- Sift icing sugar and the spices into a bowl.
- Beat the butter in another bowl until soft.
- Add the sifted dry ingredients, slowly until combined.
- Add the milk a few drops at a time until the desired consistency is reached.
- Sandwich the two cakes together if making a double layer one and spread the buttercream over the cake.



CUPCAKES

1/4 tsp salt

1 1/2 tsp baking powder

160g (3/4cup) sugar

1 large egg at room temperature

2 large egg whites at room temperature

1 tsp vanilla essence

150ml (2/3cup) coconut milk (canned)

Handful coconut flakes, toasted

FROSTING

200 g butter450 g icing sugar2-3 tsp coconut milk

CINNAMON POPCORN DUST

(Optional)

14 cup popcorn kernels

1-2 teaspoons cinnamon

3 Tablespoons coconut sugar (or white sugar)

Makes 12 Cupcakes

COCONUT CUPCAKES

- Preheat the oven to 175°C/350°F.
- Line silicone cupcake tray with paper liners.
- Sift flour, salt and baking powder into a bowl.
- In an electric mixer beat the butter with the sugar until light and fluffy.
- Add the vanilla essence.
- Mix in the egg and beat, then add the egg whites, one at a time and beat.
- Mix in the flour mixture alternatively with the coconut milk, starting and ending with the flour.
- Divide the batter into the cupcake tray (should make 12)
- Bake for 18 minutes or until cooked.

FROSTING

- Beat the butter until soft and add the sifted icing sugar and beat.
- Add a teaspoon or two of the coconut milk to get desired consistency.
- Toast the flaked almonds and sprinkle ver the cupcakes.
- Sprinkle with popcorn dust as an extra delicious dimension

POPCORN DUST

- Cook popcorn in a tablespoon of coconut oil or vegetable oil until popped.
- In a high speed blender add popped corn, cinnamon and coconut sugar and pulse into a powder forms. Adjust seasoning to your taste.
- Keep in an airtight container until needed.





175g/ soft butter
150 g sugar
pinch of salt
3 eggs - room temperature
100 g plain yoghurt
150 g flour
75 g almond flour
2 tsp baking powder

Custard filling:

1 cup full cream milk
3 egg yolks
1/4 vanilla pod seeded
1/2 tsp almond essence
1/4 cup castor sugar
3 Tblsp cornflour
Pinch of salt
3 Tblsp butter

Almond Topping:

1 cup slithered almonds1/3 cup sugar3 Tblsp Honey90 g butter2 Tblsp creamPinch of salt

Cake

- Preheat the oven to 350°F/175°C.
- Beat butter, sugar and salt until soft and creamy.
- Add eggs, one at a time, and then add yoghurt. Do not over beat.
- In a separate bowl mix the flour, almond flour and baking powder.
- Add to the egg mixture.
- Fill 12 cupcake cases and bake for 25 minutes.

Custard

- Warm the milk with the scraped vanilla bean seeds.
- Whisk the egg yolks and sugar until combined and add the flour and salt, mix until smooth.
- Whisk in half the warmed milk to the egg mixture, and combine, making sure there are no lumps.
- Pour the rest of the milk into the mixture and return to the stove.
- Let the mixture thicken, whisking until it is thick, take off the stove and allow to cool.

Almond Topping

- In a small saucepan add butter, honey, sugar, cream and salt, and simmer for 3 minutes allowing it to boil and turn a golden colour and thicken.
- Add the almonds and cool slightly. This
 mixture needs to be poured over the
 cupcakes while still warm, as the
 caramel hardens when cold.





To Assemble

- · Cut the cooled cupcakes in half.
- Add the Almond topping to the top of the cupcake before you fill with custard. It is much easier this way.
- Fill with custard and dust with icing sugar.

MAKES 12