

# THE PINKTINI CUPCAKES

## Ingredients

### CUPCAKES

- A Bag of Cupcake Mix
- Bottle of Rapeseed Oil (100mls)
- 120 mls of water
- 4 Eggs
- A little bottle of vanilla

### FFROSTING (some boxes do not contain booze)

- Tub of frosting
- Pot of elderflower syrup
- Pot of lemon juice
- Pot of berry flavouring
- Bottle of pink gin
- Sheet of Gold Leaf & tweezers to decorate
- Dehydrated berries to decorate
- A bag of sprinkles to decorate

## Equipment

- Muffin tray
- Cupcake cases
- Small saucepan
- Hand or stand mixer
- Piping bags & nozzle provided
- cake scraper provided

## Timings

- Prep Time - 20mins
- Baking Time 25-60mins
- Cooling Time 120 mins
- Decorating Time 120 mins



## To make your cupcakes

- Heat the oven to 180C/160C fan/gas mark 4.
- Line your muffin tray with cupcake cases **\*Bakers Tip: Only fill them 3/4 full or they will overflow as they bake!**
- In a freestanding electric mixer, or using an electric hand whisk, add the cake mix, eggs, oil, the vanilla and water and whisk for about 4 mins or until smooth **\*Bakers Tip: You can add some of the berry flavouring if you wish, its super concentrated natural flavouring so a little goes a long way.**
- Spoon or pipe the mixture in to your cupcake cases and bake for 15-17min, but check after 15 min. Test with a skewer if it comes out clean they are done, if not leave it in for another few min or so and check
- Remove and leave to cool for 5 mins before transferring them to a wire rack.

## How to finish your cupcakes

- In a small pan add the elderflower syrup and lemon juice and sugar. Bring to the boil and let it simmer until its reduced by 1/3. leave to cool slightly, then add half the bottle of Pink Gin
- Spoon the syrup over your cupcakes
- Leave to cool completely. **\*Bakers Tip. Frosting, filling or icing warm cupcakes ends in a puddle of sugary mess and tear & tantrums, fix a drink and relax or pop them in the fridge 15 mins after taking them out of the oven.**
- Tip the frosting on to a mixing bowl and beat for 1min then add your flavouring and gin, beat for 2-3 mins until its light and fluffy. **\* Bakers Tip in-between uses just pop it into the fridge and if its in an icing bag, use a cable or rubber band to seal the bag,**
- Arrange everything you need in front of you and when your ready to decorate you cupcakes then take your frosting from the fridge and you ready to go,
- Pipe swirls of frosting as shown
- Decorate with the the gold leaf and garish provided or add your creative stamp to your cupcakes

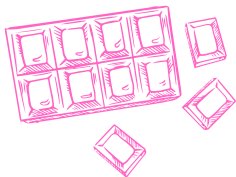


## ***MAKING A MESS CHALLENGE***

- **Make A Pink Mess - The Chocolate Box That Does Good**
- Weigh our 120g of Blended White Chocolate
- Melt chocolate in microwave, for 30 seconds stir until melted, leave it cool slightly
- Fill a piping bag and pipe 100gs into your chocolate mould (leave small bit to zig zag over the top of your bar
- When it starts to set (do not put it in the fridge) Sprinkle on your topping bag by bag start with the Meringue
- Press lightly into the bar very lightly
- Then your freeze dried fruit
- Marshmallow and then sprinkle on what ever else you like from the box.
- Chill in the refrigerator until (about 30 minutes) or at room temperature several hours.
- Gently unmold your bar and repeat this if you need more than one bar.
- Take a picture and post it on our Facebook page #MAKE2NDSCOUNT
- **See how it easy it is to make a mess !!**

### **MESS MAKING TIPS**

- No more than 50gs of topping per bar or its break when you unmould
- Do not try and colour the chocolate with food colouring it wont work. Its needs a cocoa butter based colouring.
- Have all your toppings ready and in the order you want to apply them.
- Do not put fresh fruit on the bar it wont set and it will go off and spoil



Download our free 28 page Chocolate Makers Guide  
[Britainlovesbaking.com](http://Britainlovesbaking.com)

# LEMON DRIZZLE CAKE

This is, without a doubt, one of our favourite cakes ever. It's easy, delicious and works every time. What more could you want from a Lemon Drizzle Cake recipe?!

Oh yes! It needs to be moist and super zesty (lemony?! Someone find me some better words here pls where has my brain gone). This recipe has it all in bucket loads. Whip it up in 5 minutes and brighten up your day.

## TO MAKE THE CAKE YOU WILL NEED

- 1 Bag Lemon cake
- 70ml Rapeseed oil provided
- 100mls of water
- 3 eggs
- Vanilla extract
  
- Preheat the oven to 180c fan assisted. 170c/Gas mark 4.
- Tip all the ingredients into your mixer or food processor and mix until smooth.
- Pour your mix into the 1kg Loft tin or 18cm round cake pan
- Please in the oven for 30-35 mins, check the cake after 30mins, insert a skewer into the cake and if it comes out clean then it is done.
- Remove from the oven the leave to cool in the cake pan/tin.
- Make your drizzle while the cake is still hot



## TO MAKE THE DRIZZLE

- The bag of drip edge mix
- Little pot of lemon juice provided
- Tip all the ingredients into a bowl and heat in the microwave for about 45 seconds. Take it out and give it a good stir until its smooth.
- Pout it over your cake while its still in the can pan and hot.
- Leave to set for about 10-15 mins, before removing your cake from the pan and transfer to a wire rack to cool



# THE PINKTEANI CAKE



## Ingredients

### THE CAKE

Bag of Cake Mix  
Bottle of Rapeseed Oil provided  
120 mls of water  
4 Eggs  
A vile of Vanilla

### THE FILLING, FROSTING & DRIP EDGE

Tub of frosting  
Tub of raspberry curd  
Bag of sugar  
Pot of elderflower syrup  
Pot of lemon juice  
Bottle of A Tale of Earl Grey Gin  
Tub of Mirror Glaze Drip Edge  
Sheet of Gold Leaf & tweezers to decorate  
Dehydrated berries to decorate

## Equipment

3 x 17cm cake pans or a deep springform (non stick)  
Palette knife  
Cake board provided  
Small saucepan  
Hand or stand mixer  
Piping bag s provided  
cake scraper provided

## Timings

Prep Time - 20mins  
Baking Time 25-60mins  
Cooling Time 120 mins  
Decorating Time 120 mins



## To make your cake

- Take your frosting and curd out of the fridge and leave to soften
- Heat the oven to 180C/160C fan/gas mark 4. Grease your 17cm cake tins, if you only have 1 cake tin, dont be tempted to fill the cake tin, you will end up with a very heavy cake. You want nice high layers.
- In a freestanding electric mixer, or using an electric whisk, add the cake mix, eggs, oil, the vanilla and water and whisk for about 4 mins or until smooth.
- Split the mixture between the cake tins and bake for 20min, but check after 18 min. Test with a skewer if it comes out clean it's done, if not leave it in for another few mins.

## To make your cake syrup and frosting your cake

- In a small pan add the elderflower tonic, sugar and lemon juice. Bring to the boil and let it simmer until its reduced by 1/3. leave to cool slightly, then add half the bottle of Pink Gin
- When your cakes come out of the oven, leave them in the pan and spoon over the the syrup
- Leave to cool completely. You want them cold when you fill & frost them. Wrap them in cling film and pop them in the fridge.
- Tip the frosting on to a mixing bowl and beat for 1min then add your flavouring and gin, beat for 1 more min, then leave in the fridge until your ready to frost you cake. (you always want frosting to soft & spreadable, a little tip, in-between uses just pop it into the fridge)
- If you have made layers of cake trim the tops if needed, so they are flat & even. If you have used deep cake tins then you need to slice each cake into 3. Place the first layer on your cake board and apply a thin layer of frosting with a palette knife, then the next. When you get to the middle apply a layer of berry curd then finish the final layers with frosting.
- Place your cake in the coldest part of your fridge for about an hour. This will make it easier to frost the rest of the cake later.
- When your cake is ready, use the rest of the frosting on the sides and the top (see below on how to create straight edges)
- You want your cake really cold so the drip edge sets quickly. So chill your cake while you prepare the drip edge
- Place the pot in the Microwave and slowly heat it in 20 second bursts. When its melted its ready, just leave it cool for a min or two, then before it sets fill a piping bag and pipe round the edge of the cake as per the image, then flood the top of your cake and spread out the glaze with a clean palette knife.
- Decorate with the the gold leaf and garish provided or **add your creative stamp to the cake as you wish**
- Store your cake in the fridge and take out about 60 mins before you need it.



# GINGERBREAD & DARK CHOCOLATE FUDGE



15 mins prep time, 2-8 hours chilling time



If you put them in the freezer to set, remember to take them out after 60 mins

## INGREDIENTS

- 1 tub tub of condensed milk
- 1 bag of Belgian Dark Chocolate drops
- 1 bag of Ginger Shortbread Mix
- 1 bottle of spiced orange gin

## EQUIPMENT

- 1 mixing bowl (non metal), a mixing spatula or spoon, cling film and a tray

## METHOD

- Mix all the ingredients
- Heat for 1.5 minutes, or until the chocolate drops are almost completely melted. **DO NOT OVERHEAT!**
- Stir until completely blended, melted and smooth. place onto a tray lined with cling film and set in the fridge for 3 hours or 60 mins in the freezer until firm,
- Remove from the tray and cut into squares
- Store your fudge in an airtight container or serve on a nice plate to your guests and enjoy,

