

Gin & Tonic Cake

Ingredients

FOR THE CAKE

- 1 Bag of Cake Mix
- 1 Bottle of Rapeseed Oil provided
- 60 mls of water
- 4 Eggs
- 1 Can of tonic water
- 1 Small bag of sugar
- 1/2 a bottle of Gin provided
- 1/2 a bottle of citrus flavouring provided

FOR THE FILLING AND FROSTING

- 1 X Tub of citrus frosting
- 1/2 Bottle of citrus flavouring provided
- 1 Small bag of sugar
- 1/2 The bottle of Gin provided
- 1/2 the bottle of citrus flavouring provided
- 1 Bag of drip mix provided
- 1 Tub of citrus curd
- 3 Slices of dehydrated Lemon & Limes to decorate

Equipment

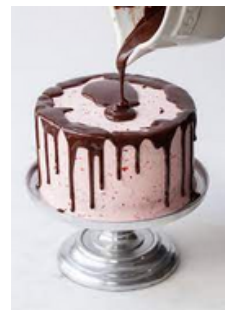
- 3 x 17cm cake pans or deep springform (non stick)
- 1 X Palette knife
- 1 X Cake board provided
- 1 X Small saucepan
- 1 X Hand or stand mixer
- 1 x Piping bag provided
- 1 X cake scraper provided

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.
- In a freestanding electric mixer, or using an electric whisk, beat together the cake mix, eggs, oil and water for 4 mins until smooth.
- Split the mixture between the cake tins and bake for 25min, but check after 20 min. Test with a skewer if it comes out clean it's done, if not leave it in for another few mins.
- In a small pan add the tonic water, sugar and 1/2 the citrus flavouring. Bring to the boil and let simmer until its reduced by 1/3. leave to cool slightly, then add have the bottle of rum. Reserve a few tablespoons for later.
- When your cakes come out of the oven, leave them in the pan and spoon over the the rum syrup, leave for 20mins then remove them and leave to cool completely.
- While your cakes are cooling, in a stand mixer, beat your frosting for 2mins, then add the rest of your gin and the flavouring, beat for 1 more min then leave to one side.
- If you have made 3 cakes you can split them into 2 with a sharp knife. Place the first layer on your cake board and apply a thin layer of frosting with a palette knife, then the next and for the middle layer apply a layer of curd, then finish the final layers with frosting.
- Please 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. Place it in the fridge for another 30 mins. If you need to smooth out the top or sides, just run your palette knife under the hot tap for 30 secs. wipe it dry and use it to create nice smooth edges and tops. Place it back in the fridge you want it to be nice and cold when you apply the drip and you also want the drip to set quickly.
- Use the remainder of the syrup and add the drip mix, heat slowly in the microwave until the chocolate starts to melt.
- Take it and stir it until all the chocolate has melted. Leave to cool, then before it sets fill a piping bag and pipe round the edge of the cake as per the image. If you like you can flood the top of your cake it depends on how much icing you want on your cake. Decorate with the dehydrated limes and lemons (you can blend these into a fine dust and dust the top of your cake)
- You can decorate with gin themed decorations like these



Pina Colada Cake

Ingredients

FOR THE CAKE

- 1 Bag of Cake Mix
- 1 Bottle of Rapeseed Oil provided
- 60 mls of water
- 4 Eggs
- 1 bottle of coconut milk
- 1 Small bag of sugar
- 1/2 a bottle of rum provided
- 1/2 a bottle of pina colada flavouring provided

Equipment

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

FOR THE FILLING AND FROSTING

- 1 X Tub of Pineapple & coconut frosting
- 1X Tub of pineapple curd
- 1/2 Bottle of citrus flavouring provided
- 1 Small bag of sugar
- 1/2 the bottle of rum provided
- 1/2 the bottle of pina colada flavouring provided
- 1 Bag of drip mix provided
- 1 Small bag of coconut & dehydrated pineapple

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.
- In a freestanding electric mixer, or using an electric whisk, beat together the cake mix, eggs, oil and flavouring and water for 4 mins until smooth.
- Split the mixture between the cake tins and bake for 25min, but check after 20 min. Test with a skewer if it comes out clean it's done, if not leave it in for another few mins.

- In a small pan add the coconut milk, sugar and 1/2 the colada flavouring. Bring to the boil and let simmer until its reduced by 1/3. leave to cool slightly, then add have the bottle of rum Reserve a few tablespoons for later.
- When your cakes come out of the oven, leave them in the pan and spoon over the the Pina Colada syrup, leave for 20mins then remove them and leave to cool completely.
- While your cakes are cooling, in a stand mixer, beat your frosting for 2mins, then add the rest of your rum and the flavouring, beat for 1 more min then leave to one side.
- If you have made 3 cakes you can split them into 2 with a sharp knife. Place the first layer on your cake board and apply a thin layer of frosting with a palette knife, then the next and for the middle layer apply a layer of pineapple 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. Place it in the fridge for another 30 mins. If you need to smooth out the top or sides, just run your palette knife under the hot tap for 30 secs. wipe it dry and use it to create nice smooth edges and tops. Place it back in the fridge you want it to be nice and cold when you apply the drip and you also want the drip to set quickly.
- Use the remainder of the syrup and add the drip mix, heat slowly in the microwave until the chocolate starts to melt.
- Take it and stir it until all the chocolate has melted. Leave to cool, then before it sets fill a piping bag and pipe round the edge of the cake as per the image. If you like you can flood the top of your cake it depends on how much icing you want on your cake) Decorate with the pineapple and coconut (you can toast them and blitz into a fine powder to dust the top of your cake)
- You can decorate with Cocktail themed decorations like these



Strawberry Daiquiri



Ingredients

FOR THE CAKE

- 1 Bag of Cake Mix
- 1 Bottle of Rapeseed Oil provided
- 60 mls of water
- 4 Eggs
- 1 bottle of coconut milk
- 1 Small bag of sugar
- 1/2 a bottle of rum provided
- 1/2 a bottle of strawberry favouring provided

Equipment

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

FOR THE FILLING AND FROSTING

- 1 X Tub of strawberry & coconut frosting
- 1X Tub of strawberry curd
- 1/2 Bottle of citrus flavouring provided
- 1 Small bag of sugar
- 1/2 the bottle of rum provided
- 1/2 the bottle of strawberry flavouring provided
- 1 Bag of drip mix provided
- 1 Small bag of coconut & dehydrated strawberry

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.
- In a freestanding electric mixer, or using an electric whisk, beat together the cake mix, eggs, oil and flavouring and water for 4 mins until smooth.
- Split the mixture between the cake tins and bake for 25min, but check after 20 min. Test with a skewer if it comes out clean it's done, if not leave it in for another few mins.
- In a small pan add the coconut milk, sugar and 1/2 the strawberry flavouring. Bring to the boil and let simmer until its reduced by 1/3. leave to cool slightly, then add half the bottle of rum Reserve a few tablespoons for later.
- When your cakes come out of the oven, leave them in the pan and spoon over the daiquiri syrup, leave for 20mins then remove them and leave to cool completely.
- While your cakes are cooling, in a stand mixer, beat your frosting for 2mins, then add the rest of your rum and the flavouring, beat for 1 more min then leave to one side.
- If you have made 3 cakes you can split them into 2 with a sharp knife. Place the first layer on your cake board and apply a thin layer of frosting with a palette knife, then the next and for the middle layer apply a layer of strawberry 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. Place it in the fridge for another 30 mins. If you need to smooth out the top or sides, just run your palette knife under the hot tap for 30 secs. wipe it dry and use it to create nice smooth edges and tops. Place it back in the fridge you want it to be nice and cold when you apply the drip and you also want the drip to set quickly.
- Use the remainder of the syrup and add the drip mix, heat slowly in the microwave until the chocolate starts to melt.
- Take it and stir it until all the chocolate has melted. Leave to cool, then before it sets fill a piping bag and pipe round the edge of the cake as per the image. If you like you can flood the top of your cake it depends on how much icing you want on your cake. Decorate with the freeze dried strawberries and coconut (you can toast the coconut and blitz into a fine powder to dust the top of your cake)
- You can decorate with Cocktail themed decorations like these

