

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	40 MINS	15-20 MINS	16

## IN THE KIT

- Bag 1:** 100g caster sugar  
75g dark brown sugar
- Bag 2:** 295g self-raising flour, 1 tbsp ground ginger, 1 tsp baking powder, 1 tsp ground cinnamon, ½ tsp ground nutmeg, ½ tsp mixed spice, ½ tsp fine salt
- Bag 3:** 5g coffee powder,  
30g granulated sugar
- Bag 4:** 130g caster sugar
- Bag 5:** 1 tsp cinnamon, 1 tsp caster sugar
- 4 x baking paper circles  
Butter measure  
Wooden skewer  
Snowflake template

## YOU WILL NEED

- 400g unsalted butter (180g + 220g), cubed and softened  
3 medium eggs and 2 medium egg whites  
180ml milk  
1 tbsp lemon juice
- 4 x 18cm circle tins (or 2 tins and bake in 2 batches)  
Sieve  
Heatproof Bowl  
Saucepan

## INGREDIENTS

Self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate, sodium bicarbonate)), statutory nutrition (calcium, niacin, iron, thiamin), caster sugar, dark brown sugar (sugar, cane molasses), ginger, cassia cinnamon, soluble coffee with finely ground roasted coffee (5%), baking powder (**wheat** flour, calcium carbonate, iron, niacin, thiamine), raising agents (sodium acid pyrophosphate, sodium bicarbonate), salt (salt, anti-caking agent: sodium ferrocyanide), mixed spice (coriander, cassia, ginger, nutmeg, fennel, cloves), nutmeg.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1540.4kJ/362.95kcal
Fat	0.74g
of which saturates	0.00g
Carbohydrates	83.62g
of which sugars	52.54g
Protein	4.25g
Salt	0.55g

Allergens: For allergens see ingredients in **bold**.

Contains **wheat**.

May contain **soya, milk & nuts**.

Best before: see sticker. Store in a cool, dry place.

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OR



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643g

# GINGERBREAD LATTE CAKE



Michel Roux





**1.** Preheat the oven to 180°C/160°C fan assisted/gas mark 4. Grease your tins and line with the provided baking paper. Pour 180ml of milk into a bowl and stir in the 1 tbsp of lemon juice. Leave to one side to sour (it should thicken and curdle slightly).



**2.** In another bowl add the caster sugar and dark brown sugar (**bag 1**) along with 180g of butter. Beat together for a few minutes until light and fluffy.



**3.** Add the flour, ginger, baking powder, cinnamon, nutmeg, mixed spice and salt (**bag 2**) into the butter mixture, as well as 3 eggs and the sour milk. Give everything a good mix until all combined.



**4.** Divide the mixture evenly between the 4 prepared tins (if you do not have 4 tins you can bake in batches). Level the tops of the batter and bake for 18-20 minutes. Once baked, insert the wooden skewer into the sponges. If the skewer comes out clean of any mixture, your sponges are done.



**5.** Leave the cakes to cool in their tins for 10-15 minutes. During this time, prepare the coffee syrup: empty the coffee and sugar (**bag 3**) into a bowl and add 4 tablespoons of boiling water. Stir until all the coffee and sugar has dissolved. Remove the sponges from the tins and discard the baking paper. With the bottom of the sponges facing upwards, brush or drizzle the coffee syrup onto each of the 4 sponges, reserving 1 tbsp of syrup for later.



**6.** For the icing place the 2 egg whites into a heatproof bowl, ensuring the bowl is completely clean and that there are no traces of yolk in the whites. Add the caster sugar (**bag 4**) to the egg whites and whisk until combined. Place the bowl over a pan of gently simmering water, being careful that the bowl does not touch the water. Whisk the mixture until the sugar has completely dissolved and is no longer grainy, this should take around 2-3 minutes. If it still feels grainy (test by rubbing a small amount between your thumb and finger) keep mixing until smooth. Take the bowl off the pan with a tea towel or oven gloves, be careful as it will be hot. Continue whisking for around 10-15 minutes, until your mixture feels stiffer and is no longer warm to the touch. Whisk 220g of the cubed butter into the mixture bit by bit, until smooth. Add the remaining 1 tbsp of coffee syrup from earlier and combine. The icing may look a little lumpy, but if you keep whisking it will be completely smooth.



**7.** Start assembling your cake by placing your first sponge on a plate and adding around 2-3 heaped tbsps of icing, spreading evenly. Continue by placing the next sponge on top and spreading the same amount of icing between each layer. Repeat this process with the other sponges. When you are on your final sponge, start spreading the icing around the sides of your cake. You want to scrape quite closely to the edges, this will create a 'naked layer' effect. Place your cake into the fridge to chill for 20 minutes.



**8.** Cut out the stencil following the instructions on the print out. Place the stencil onto the cooled cake and, using a sieve, dust the cinnamon and sugar (**bag 5**) over it, then remove the stencil very carefully to reveal the pattern. Try not to drop any of the cinnamon mixture off the stencil as you lift it off, as this will interfere with your pattern.

### MY TOP TIP

If you don't want a coffee flavour, avoid adding syrup to the sponges and replace the 1 tbsp coffee syrup in the icing (step 6) with 1 tbsp milk.

*Michel Roux*  
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## Snowflake Stencil Template

- 1) Cut out the square
- 2) Fold diagonally in half to form a triangle
- 3) Fold in half again to form a smaller triangle
- 4) Fold the right section behind the printed area (along Fold 3)
- 5) Fold the left section behind the printed area (along Fold 4)
- 6) Cut along the **red** lines to remove grey areas
- 7) Unfold your snowflake and use to decorate your delicious festive bake!

