

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	45 MINS	90-115 MINS	12

IN THE KIT

- Bag 1:** 100g caster sugar
- Bag 2:** 150g self raising flour, 5g baking powder
- Bag 3:** 60g caster sugar, 0.2g salt
- Bag 4:** 75g caster sugar
- Bag 5:** 2.5g freeze dried raspberries

- 2x circular baking paper
- A3 baking sheet
- Small piping bag
- Wooden skewer
- Butter measure

YOU WILL NEED

- 300ml double cream
- 140g fresh raspberries
- 150g unsalted butter
- 3 medium eggs + 1 medium egg white
- 50ml water

- Baking tray
- 2x 18cm round cake tins
- Whisk
- Saucepan
- Sieve

INGREDIENTS

Caster sugar, self raising flour: (**wheat flour**, raising agents (sodium acid pyrophosphate and sodium bicarbonate), statutory nutrition (calcium, niacin, iron, thiamin)), baking powder: **wheat flour** (**wheat flour**, calcium carbonate, iron, niacin, thiamine), raising agents (sodium acid pyrophosphate, sodium bicarbonate), freeze dried raspberries, salt (salt, anti-caking agent: sodium ferrocyanide).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1571.5kJ/370.1kcal
Fat	0.54g
of which saturates	0.00g
Carbohydrates	87.17g
of which sugars	61.61g
Protein	3.51g
Salt	0.03g

Allergens: For allergens see ingredients **bold**.
May contain **wheat, milk, soya** and **nuts**.

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

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OR



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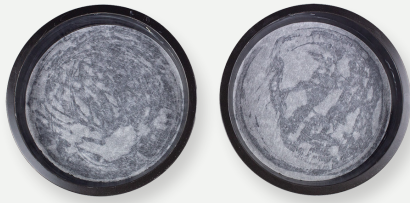
380g

RASPBERRY ETON MESS CAKE



Michel Roux





1. Preheat the oven to 180°C/fan 160°C/gas 4. Grease your two round tins then line with the provided baking paper circles.



2. Beat together the butter and sugar (bag 1) for a few minutes, until light and fluffy. Add the 3 eggs, then the flour and baking powder (bag 2) and beat further, until the mixture is smooth.



3. Divide the batter evenly between the two prepared tins and level off the mixture. Bake for 18-22 minutes, or until the cakes are well risen and your wooden skewer comes out clean. Leave to cool in the tins for a few minutes, then turn out onto a rack, peel off the paper and leave to cool completely.



4. Reduce your oven temperature to 120°C/fan 100°C/gas ½. For the meringues, start by lining your baking tray with the baking paper provided. Place the egg white into a clean bowl and whisk until soft peaks form. Whilst still whisking, add one tablespoon at a time of the sugar and salt (bag 3) until the mixture becomes thick and glossy and the sugar has all dissolved. Check by rubbing a small amount between your fingers, if it is grainy, continue to whisk for a couple more minutes.

MY TOP TIP

If you find you have slightly over-whipped your cream, you can add a couple of teaspoons of milk to make it smooth again.

Michel Roux
★ ★ ★



5. Place the mixture into the piping bag provided and cut approximately 3cm off the end of the bag. Pipe onto the baking sheet in 4cm wide peaked swirls, keeping them as even as possible. Place the meringues into the oven and then reduce the temperature to 110°C/fan 90°C/gas ¼. Bake in the oven for 60-70 minutes until they are firm to the touch. Turn off the oven and allow the meringues to cool inside the oven for around 30-45 minutes, this helps them remain crisp on the outside and soft in the middle.



6. Whilst the meringues are cooling, make the raspberry syrup. Add 110g of raspberries, sugar (bag 4) and 50 ml of water into a saucepan. Bring to the boil, then lower the heat and simmer gently for around 10 minutes. When the syrup has thickened slightly, strain the mixture through a sieve into a clean bowl to remove any seeds. Leave to cool completely.



7. When your meringues, sponges and syrup are cooled you are ready to assemble your cake. First empty the cream into a bowl and whisk until you can form soft peaks, being careful not to over-whip. Using half of the syrup you made earlier, drizzle onto the base of both of your sponges, spreading evenly. Now add half of the whipped cream onto one of the syrup side sponges and roughly level. Using half of the remaining syrup, (you will use the other half later) drizzle directly onto the cream and use a fork to swirl it around. On top of the cream, arrange half of the meringues, half of the freeze-dried raspberries (bag 5) and a few of the fresh raspberries.



8. Take your second sponge and place it raspberry syrup side down, on top of the other sponge. Add the remaining whipped cream, fresh raspberries and meringues to the top of your cake. Finish by drizzling the remaining raspberry syrup and scattering the last of the freeze-dried raspberries (bag 5) on top.