

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	30 MINS	25 MINS	12

IN THE KIT

- Bag 1:** 210g chopped dates,
1 tsp bicarbonate of soda
- Bag 2:** 145g soft light brown sugar
- Bag 3:** 200g self-raising flour,
smidgen salt
- Bag 4:** 200g icing sugar
- Bag 5:** 110g demerara sugar

- 2x circle baking paper
Butter measure
Wooden skewer

YOU WILL NEED

- 285g unsalted butter
(120g + 120g + 45g)
- 3 medium eggs
- 130ml water
- 110ml double cream
- 1 tbsp milk
- 2x 18cm round cake tins
- Saucepan

INGREDIENTS

Chopped dates (dates, rice flour), icing sugar (sugar (97%), maize starch), self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate, sodium bicarbonate)), statutory nutrition (calcium, niacin, iron, thiamin), light brown sugar (sugar, cane molasses), demerara sugar (brown sugar), raising agent (bicarbonate of soda), salt (salt, anti-caking agent (sodium ferrocyanide)).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1516.4kJ/357.2kcal
Fat	0.40g
of which saturates	0.05g
Carbohydrates	84.39g
of which sugars	68.00g
Protein	2.89g
Salt	0.46g

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

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

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OR



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844g

STICKY TOFFEE DRIP CAKE



Michel Roux
★ ★ ★





1. Preheat the oven to 180°C/160°C fan assisted/gas mark 4. Lightly grease 2x 18cm cake tins and line with the provided baking paper circles.



2. Put the chopped dates and bicarbonate of soda (**bag 1**) in a pan, then add 130ml water and bring to the boil whilst stirring gently. Remove from the heat and stir for a minute, then leave to one side.



3. Melt 120g of unsalted butter and cool for a few minutes. In a bowl, beat together 3 eggs and the soft light brown sugar (**bag 2**) for roughly 5 minutes. Stir the melted butter into the sugar and egg mix and then gently mix in the dates.



4. Use a spoon to fold the self-raising flour and salt (**bag 3**) into the mixture. Spoon half the cake batter into each prepared tin, level and place in the preheated oven for about 25 minutes. Check whether the cake is done by inserting the wooden skewer into the centre of the cake, it should come out clean and the cake should feel firm. Leave the cakes to cool completely in their tins, then turn out onto a rack and discard the paper.



5. When the cakes are cool, make the icing. Beat together 120g of unsalted butter, the icing sugar (**bag 4**) and 1 tbsp of milk until smooth.



6. Spread around $\frac{1}{3}$ of the icing on one of the sponges and then sandwich with the other sponge. Place the cake on a plate, spread the rest of the icing on top of the cake and around the edges. Scrape close to the edges of the cake to create a naked layer effect. Place the cake into the fridge until you need it for later.



7. Before starting the toffee sauce, make sure you have all the bags and ingredients you need for this step to hand. On a low heat, put the 45g of unsalted butter and demerara sugar (**bag 5**) in a saucepan. Let the butter melt slightly then add the 110ml of double cream and stir continuously. Be careful as the sauce will be hot. When the mixture has combined and the sugar has dissolved, turn the heat up slightly, whilst continuing to stir. Let the sauce bubble for 3 minutes, until it has thickened. Take off the heat and stir for a few seconds then pour the toffee sauce into a heatproof jug and set aside to cool.



8. Remove the cake from the fridge. Using your cooled toffee sauce, give it a little stir to combine, then start drizzling the toffee sauce on top of the cake. Use a knife to help smooth it towards the edges and let it drizzle down the sides to create the desired drip cake effect.

MY TOP TIP

It is important to use your toffee sauce once it has cooled enough. If not, the sauce will run off the edges of your cake. However, if left to cool for too long, the sauce will set and won't create the drip effect.

Michel Roux
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