

## SKILL LEVEL



PREP  
**45**  
MINS

BAKE TIME  
**18-25**  
MINS

SERVES  
**12**

## IN THE KIT

- Bag 1:** 120g dates, 1 tsp bicarbonate of soda
- Bag 2:** 150g dark brown sugar, 40g self raising flour
- Bag 3:** 110g self raising flour
- Bag 4:** 80g Demerara sugar
- Bag 5:** 200g icing sugar
- 2 x baking paper circles**
- 1 x testing skewer**
- 1 x large piping bag**
- 1 x topper kit + stickers**
- 6 x lollipop sticks**

## YOU WILL NEED

- 205g unsalted butter (70g + 35g + 100g) softened, plus extra for greasing
- 110ml boiling water
- 3 medium eggs
- 80ml double cream
- 1 tbs (15ml) milk

2 x 18cm round tins

## STORAGE

Store in an airtight container in a cool, dry place.

## INGREDIENTS

Icing sugar (sugar, cornflour starch), dark brown sugar (21%) (sugar, cane molasses), self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate, sodium bicarbonate), calcium, niacin, iron, thiamin), chopped dates (dates, rice flour), Demerara sugar (brown sugar (sugar, cane molasses)), bicarbonate of soda.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1532kJ/366kcal
Fat	0.3g
of which saturates	0g
Carbohydrate	87g
of which sugars	71g
Protein	3.4g
Salt	0.02g

### Allergens:

For allergens see ingredients in **bold**.

May contain: **tree nuts, soya, milk, sulphites**, and other cereals containing **gluten**.

### Best before:

See sticker.

Suitable for vegetarians.

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680g



# Sticky Toffee Fudge Cake



Junior  
Baking  
Club



**1.** Preheat the oven to **180°C/160°C Fan/Gas Mark 4**. Grease two round tins with a little bit of butter, line them with the provided baking paper circles, and leave them to one side for later. **In a small bowl, mix bag 1 (dates and bicarbonate of soda) with 110ml of boiling water.** Leave to one side for the dates to soften.

**2.** Put a large saucepan on a low heat. Add 70g of butter and **bag 2 (sugar and flour) and mix until melted. Remove from the heat and leave to cool slightly.** To the saucepan with the butter, sugar and flour, add **bag 3 (flour)** and all 3 eggs. Mix until everything is smooth and combined. Add the dates (and any leftover water) from **step 1** and mix until they are evenly combined.

**5.** Once the cakes have cooled, make the buttercream. In a large bowl, beat 100g of softened butter until pale yellow and soft. Bit by bit, add **bag 5 (icing sugar)**, and add 1 tablespoon of milk. Mix until the buttercream is soft and there are no more lumps. If the buttercream is still hard to mix, add milk, 1 teaspoon at a time, until it is soft.

**6.** Put the provided piping bag in a tall glass or jug and fold the open end of the bag over the glass. Spoon the buttercream into the piping bag, then unfold the bag, remove it from the glass, and twist the end to push the buttercream down towards the tip. **With a pair of scissors, cut 2cm off the tip of the bag.**



**3.** Spoon the mixture into the 2 lined tins, trying to get about the same amount in each. **Bake in the oven for 18-25 minutes, or until the provided testing skewer comes out with only a couple of crumbs on when poked into the middle of the cakes.** Leave to cool in the tins for 10-15 minutes before turning out of the tins and leaving to cool completely on a wire rack.

**4.** When the cakes are almost cool, make the toffee sauce. To a medium saucepan, add 35g of butter, 80ml of double cream, and **bag 4 (sugar).** **On a low heat, stir the mix until it has melted. Leave to cook on the hob for 5-7 minutes to thicken slightly, be careful as the sauce is hot and it may bubble a little bit! Remove from the heat and carefully pour into a heatproof bowl to cool and thicken a little bit more.**

**7.** To build the cake, put one of the sponge layers on a board or plate. Pipe small peaks of buttercream over the sponge until it is covered. Drizzle 2 tablespoons of toffee sauce on top of the buttercream. Put the other sponge on top and carefully pour over the remaining toffee sauce, allowing it to drip slightly down the sides.

**8.** To decorate the cake, **with a pair of scissors, cut out your favourite toppers from the topper kit.** Use the stickers to attach the cutouts to the lollipop sticks. Push the sticks into the top of the cake to create your own autumn scene, making sure the card doesn't touch the cake.

Watch your fingers

