

SKILL LEVEL



PREP
40
MINS

BAKE TIME
20-25
PLUS
8-10
MINS

SERVES
12

IN THE KIT

- Bag 1:** 1½ tsp ground ginger, ¼ tsp allspice, ¼ tsp mixed spice
- Bag 2:** 90g caster sugar, 50g light brown sugar
- Bag 3:** 175g self raising flour, ¼ tsp baking powder
- Bag 4:** 50g plain flour, 35g caster sugar, ¼ tsp cinnamon
- Bag 5:** 300g icing sugar, ¼ tsp Madagascan vanilla

- 2 x baking paper circles
1 x A4 baking paper
1 x testing skewer
1 x large piping bag

YOU WILL NEED

445g unsalted butter (10g + 200g + 35g + 200g), plus extra for greasing

- 3 medium eggs
4 tbsp (60ml) milk

- 2 x 18cm round tins
1 x baking tray
Baked In star nozzle

STORAGE

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

INGREDIENTS

Icing sugar (sugar, cornflour starch), self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate, sodium bicarbonate), calcium, niacin, iron, thiamin), caster sugar, light brown sugar (sugar, cane molasses), plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), ground ginger, baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate), **wheat** flour, calcium, niacin, iron, thiamin), ground cassia cinnamon (<1%), ground allspice (<1%), mixed spice (<1%) (coriander, ginger, fennel, nutmeg, clove, cardamom), ground Madagascan vanilla (<1%).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1577kJ/377kcal
Fat	0.5g
of which saturates	0g
Carbohydrates	89g
of which sugars	66g
Protein	3.5g
Salt	0.27g

Allergens:

For allergens see ingredients in **bold**.

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

Best before:

See sticker.

Suitable for vegetarians.

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690g



Vanilla Chai Cake





1. Add 10g of butter to a small pan and gently melt on a low heat. Once the butter is melted, add the ground ginger, allspice, and mixed spice (**bag 1**) and stir to coat in the butter. Gently warm the spices until they become fragrant, this should take 1-2 minutes, stirring constantly to prevent them from burning. Remove from the heat and leave to cool slightly. Be careful not to burn the spices as this can give the cake a bitter taste.



2. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Grease the tins and line with the provided baking paper circles. To make the sponges, cream together 200g of softened butter with the caster sugar and light brown sugar (**bag 2**), until pale and fluffy. In a separate bowl or jug, beat together 3 eggs, 4 tbsp (60ml) of milk, and the warmed spice mixture.



5. Once the cakes have baked, remove them from the oven and leave to cool in the tins on a wire rack. Bake the crumb for 8-10 minutes until it is lightly golden. Leave to cool on the baking tray. Once cool enough to touch, crumble with your fingers or the back of a fork so there are no large lumps.



6. Once the cakes have cooled, remove them from the tins and make the buttercream. In a large bowl, beat 200g of softened butter until it is pale and soft. Gradually add the icing sugar and vanilla (**bag 5**), mixing between each addition until the icing is smooth, soft and pale. If the icing is too firm to stir, add milk 1 tsp (5ml) at a time until soft, but pipeable.



3. Add one third of the self raising flour and baking powder (**bag 3**) to the butter and sugar mixture and mix to combine. Add one third of the egg mixture and mix again. Alternate adding the remaining dry and wet ingredients, mixing between additions until the batter is smooth. Evenly divide the mixture between the prepared round tins, and smooth over with a palette knife or the back of a spoon. Bake for 20-25 minutes or until golden and the provided testing skewer comes out clean when inserted into the middle of the cake.



4. Whilst the cake is baking, make the cinnamon crumb. Line a baking tray with the provided A4 baking paper. In a clean bowl, rub together 35g of chilled butter and the plain flour, caster sugar, and cinnamon (**bag 4**) until the mixture resembles breadcrumbs. Pour the crumb onto the lined baking tray.



7. Cut roughly 3cm off the tip of the provided piping bag and fit with the Baked In star nozzle. Put the buttercream in the piping bag. Place one of the cake sponges onto a plate or board and pipe small peaks of icing over the top of the sponge, using roughly half the buttercream. Sprinkle over two thirds of the cinnamon crumb.



8. Top with the second layer of sponge and pipe more peaks all over the top of the cake. Sprinkle the remaining cinnamon crumb in a ring around the edge of the cake to finish. Enjoy!

