



**1.** To make the biscuit dough, in a large bowl mix 55g of butter with the sugars, baking powder, salt and spices (bag 1), until light and fluffy. Add an egg yolk, (reserving the egg white for later), and mix until combined. Add the plain flour (bag 2), and mix until a dough begins to form, adding 2-3tsp of water to the dough if it is too crumbly. Gently knead the dough on a clean surface until it just comes together without crumbling. Flatten into a disc, wrap in cling film, and chill in the fridge while you make the sponges.



**2.** Preheat the oven to 180°C/160°C fan/gas mark 4. Grease the round tins and line with the provided greaseproof circles. To make the sponges, heat 160g of butter in a pan with the sugars and spices (bag 3), and 100ml of double cream, until the sugar has dissolved and everything is combined. Remove from the heat and pour into a clean bowl. Leave until cool to the touch.



**3.** Mix in the self raising flour and baking powder (bag 4). Add 3 eggs, one at a time, beating after each addition. Divide the mixture between the prepared round tins and bake for 20-25 minutes until golden.

While the cakes are baking, line 2 baking trays, each with a piece of the provided A4 baking paper.



**4.** Roll the chilled biscuit dough between the two remaining pieces of provided baking paper, to around 3mm thick (the thickness of a pound coin). Using the templates, cut out 9 houses, 3 trees and 3 stars, and put them on the prepared trays, 2cm apart. Re-roll the dough trimmings to make enough biscuits. Put the tray of biscuits in the fridge until the cakes have finished baking.



**5.** Check the sponges are done by inserting the provided wooden skewer into the centre. If it comes out clean, the cakes are cooked. Leave to cool completely in the tins, then turn out onto a wire rack. Bake the biscuits at 180°C/160°C fan/gas mark 4 for 15-20 minutes, or until golden brown. Remove from the oven and leave to cool. When the biscuits have cooled completely, make the icing to decorate them. Put the icing sugar (bag 5) in a medium bowl. Whisk the egg white in a small bowl with a whisk or fork until it is frothy, but not stiff, and add little by little to the icing sugar until the mixture is very thick but still pourable.



**6.** Spoon the icing into the provided piping bag and snip ½ cm off the end. Decorate the biscuits as you wish and leave to dry completely. Make the cinnamon buttercream by beating 135g of butter in a bowl to soften. Gradually add the icing sugar and cinnamon (bag 6) mixing after each addition, until smooth. If the buttercream is too stiff, carefully add up to 1tsp of milk or water. Reserve a small amount of buttercream for sticking the biscuits onto the cake.



**7.** Position one of the cake sponges onto a plate or board, then evenly spread 3-4 tbsp of the buttercream onto the cake. Sandwich with the other sponge, domed side up. Spread the rest of the buttercream on top of the cake and around the sides to create a semi-naked effect.



**8.** Stick the decorated house and tree biscuits around the edge of the cake, using the reserved buttercream to secure them. Arrange the star biscuits on top of the cake. Once you are happy with the look of the cake, dust lightly with icing sugar (bag 7) to give a snowy finish.

**TOP TIP** The biscuits can be made and decorated the day before and stored in an airtight container until the cake is ready to be decorated. If you have any spare biscuit dough why not make some extra shapes?

| SKILL LEVEL | PREP TIME | BAKE TIME                                   | SERVINGS |
|-------------|-----------|---|----------|
| 👑👑👑👑👑       | 90 MINS   | SPONGES: 20-25 MINS<br>BISCUITS: 15-20 MINS | 12       |

### IN THE KIT

**Bag 1:** 40g caster sugar, 20g dark brown sugar, ½ tsp baking powder, ¼ tsp salt, ½ tsp ground cinnamon, ⅛ tsp ground nutmeg, 1/16 tsp ground cloves, 1/16 tsp ground ginger

**Bag 2:** 130g plain flour

**Bag 3:** 80g caster sugar, 40g dark brown sugar, 2tbsp mixed spice, ½ tsp ground cinnamon, ½ tsp ground nutmeg

**Bag 4:** 160g self raising flour, 1tsp baking powder

**Bag 5:** 95g icing sugar

**Bag 6:** 200g icing sugar, ¼ tsp ground cinnamon

**Bag 7:** 10g icing sugar

Butter measure

Wooden skewer

Templates

2 x Greaseproof circles

4 x A4 baking paper

Small piping bag

### YOU WILL NEED

350g (55g + 160g + 135g) unsalted butter, softened

4 medium eggs (1 egg, separated into yolk and white + 3 whole eggs)

100ml double cream

2 x 18cm round tins

2 x baking trays

### STORAGE

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

### VIDEO

[Bakedin.co.uk/winter-spice-cake](https://bakedin.co.uk/winter-spice-cake)

### INGREDIENTS

Icing sugar: (sugar (97%), maize starch), self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate and sodium bicarbonate), statutory nutrition (calcium, niacin, iron, thiamin)), plain white flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), caster sugar, dark brown sugar (sugar, cane molasses), mixed spice (coriander, cassia, ginger, fennel, nutmeg, clove, cardamom), baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour (calcium, niacin, iron, thiamin)), cinnamon: ground cassia, ground nutmeg, salt (salt, anti-caking agent: sodium ferrocyanide), ground cloves, ground ginger.

| Nutritional info   | Per 100g (as sold) |
|--------------------|--------------------|
| Energy kJ / kcal   | 1577kJ/372kcal     |
| Fat                | 0.8g               |
| of which saturates | 0.1g               |
| Carbohydrates      | 86g                |
| of which sugars    | 61g                |
| Protein            | 4.1g               |
| Salt               | 0.65g              |

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

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

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

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