



## IN THE KIT

**Bag 1:** 50g granulated sugar

**Bag 2:** 145g caster sugar

**Bag 3:** 215g self raising flour,  
1 tsp baking powder, a pinch  
of Madagascan vanilla

**Bag 4:** 100g plain flour,  
30g caster sugar

**Bag 5:** 50g icing sugar

**Bag 6:** 10g icing sugar

**3 x baking paper circles**

**1 x testing skewer**

**1 x A4 baking paper**

## YOU WILL NEED

400g strawberries

285g unsalted butter (215g + 70g),  
softened, plus extra for greasing

4 medium eggs

300ml double cream

3 x 18cm round tins

1 x baking tray

## STORAGE

Store in an airtight container  
in the fridge.

## INGREDIENTS

Self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate, sodium bicarbonate), calcium, niacin, iron, thiamin), caster sugar, plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), icing sugar (sugar, cornflour starch), granulated sugar, baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour, calcium, niacin, iron, thiamin), ground Madagascan vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1529kJ/365kcal
Fat	0.7g
of which saturates	0.0g
Carbohydrate	84g
of which sugars	48g
Protein	5.6g
Salt	0.39g

### Allergens:

For allergens see ingredients in **bold**.

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

### Best before:

See sticker.

Suitable for vegetarians.

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580g

BAKED  
IN

# Strawberry Shortbread Cake



Baking  
Club 

# STRAWBERRY SHORTBREAD CAKE



1. Remove the 3 largest strawberries and leave to one side. To make the strawberry compote, cut the remaining strawberries into quarters. Put the cut strawberries into a medium saucepan with the granulated sugar (**bag 1**) and 2 tbsp (30ml) of water. Put on a medium heat and bring to the boil. Turn down to a low heat and simmer gently for around 10-15 minutes, stirring occasionally until the strawberries are softened but still chunky.



2. Transfer the compote to a heatproof bowl and leave to cool completely. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Grease 3 round tins and line with the provided baking paper circles. If you do not have 3 tins, you can bake in batches.



3. In a large bowl, beat together 215g of softened butter and the caster sugar (**bag 2**), until light and fluffy. Add 4 eggs, and the self raising flour, baking powder and vanilla (**bag 3**), and beat until the mixture is smooth.



4. Divide the mixture evenly between the 3 prepared tins, and smooth over with a palette knife or the back of a spoon. Bake for 18-25 minutes, or until golden and well risen. Test the cakes with the provided testing skewer; if it comes out clean, the cakes are done. Leave to cool in the tins for a few minutes, then turn out onto a wire rack to cool completely. Keep the oven on for later.



The box and plastic bags  
in this kit are recyclable

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- 5.** Whilst the cakes are baking, make the shortbread dough. In a bowl, mix together the plain flour and caster sugar (**bag 4**) with 70g of softened butter until a smooth dough has formed. Stop mixing as soon as it comes together. Line a baking tray with the provided baking paper.

- 6.** Crumble the shortbread dough onto the prepared baking tray. Once the cakes are out of the oven, bake the shortbread for 10-15 minutes or until it is lightly golden brown. Leave to cool completely on the tray. Break the shortbread into smaller pieces.



- 7.** When everything is cool, in a clean bowl, whisk 300ml of double cream with the icing sugar (**bag 5**) until soft peaks form. Place one of the sponges onto a plate or board. Spoon a third of the cream onto the base of the sponge. Put a third of the strawberry compote on top and scatter over a third of the shortbread. Top with the second sponge and repeat with a third of the cream, compote and shortbread.

- 8.** Put the final layer of sponge on top, spread over the remaining cream and compote, and sprinkle over the rest of the shortbread. Halve the 3 whole strawberries reserved from **step 1**, and place on top. To finish, dust lightly with icing sugar (**bag 6**).



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