

SKILL LEVEL



PREP
45
MINS

BAKE TIME
20-25
MINS

SERVINGS
12

IN THE KIT

- Bag 1:** 100g self raising flour, 88g light brown sugar, ½ tsp baking powder, ½ tsp cinnamon
- Bag 2:** 100g self raising flour, 88g light brown sugar, ½ tsp baking powder, ½ tsp cinnamon
- Bag 3:** 300g icing sugar
- Bag 4:** 150g granulated sugar, ¼ tsp salt
- Bag 5:** 15g caramel curls

3 x baking paper circles

1 x testing skewer

1 x small piping bag

YOU WILL NEED

- 250g cooking apples (2-3 large apples - peeled and chopped weight)
- 465g unsalted butter (200g + 200g softened + 65g chilled)
- 3 medium eggs
- 70ml double cream
- 35ml milk (2 tbsp (30ml) + 1 tsp (5ml))

STORAGE

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

INGREDIENTS

Icing sugar (sugar, corn flour), self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate, sodium bicarbonate), statutory nutrients: (calcium, niacin, iron, thiamin)), light brown sugar (sugar, cane molasses), granulated sugar, caramel curls (sugar, cocoa butter, whole **milk** powder, **whey** powder, **lactose**, cocoa mass, emulsifier: (**soya** lecithin), natural vanilla flavouring, spices, natural flavour), baking powder (raising agents: (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour (calcium, niacin, iron, thiamin)), cinnamon, salt (salt, anti-caking agent: sodium ferrocyanide).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1633kJ/385kcal
Fat	0.8g
of which saturates	0.3g
Carbohydrates	91g
of which sugars	74g
Protein	2.7g
Salt	0.47g

Allergens:

For allergens see ingredients in **bold**.
May contain: **nuts**.

Best before:

See sticker

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820g

BAKED
IN

Toffee Apple Drip Cake



Baking
Club

TOFFEE APPLE DRIP CAKE



1. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Grease three tins and line with the provided baking paper circles. If you do not have three tins, you can bake in batches. Peel and core the apples. Dice into small, ½ cm cubes, weighing 250g in total and leave to one side.

2. Beat 200g of butter in a large bowl until light and smooth. Add all 3 eggs and the flour, sugar, baking powder, and cinnamon (**bag 1** and **bag 2**), and 2 tbsp (30ml) of milk, mixing well until the cake batter is smooth. Fold in the cubed apple until it is evenly distributed.



3. Evenly divide the mixture between the cake tins. Bake the sponges for 20-25 minutes until they are golden and risen. Check the sponges are cooked by inserting the provided testing skewer into the centre. If it comes out clean, the cakes are cooked. Leave to cool in the tins for 10 minutes, then remove them from the tins and transfer to a wire rack to cool completely.

4. Once the cakes have cooled, make the buttercream. In a large bowl beat 200g of butter until pale in colour. Gradually add the icing sugar (**bag 3**), and beat until smooth. If the buttercream is too stiff, add 1 tsp (5ml) of milk or water at a time until soft and spreadable.

TOP TIP

Make sure to keep an eye on your caramel in **step 5** as once it hits a certain point it will change colour very quickly.



- 5.** Weigh and dice 65g of cold butter and measure 70ml of double cream, leave to one side. Put the sugar and salt (**bag 4**) into a saucepan, and stir in 35ml of water. Put the pan on a medium/high heat. Do not stir the mixture, as this will cause the toffee sauce to crystallise. If the mixture starts to cook unevenly, lift the pan and gently swirl the contents. Allow the sugar to become a rich amber colour (this can take around 10 minutes, but the time will depend on how high the heat is).



- 6.** When the mixture is an amber colour, remove it from the heat and add the diced butter, and the double cream. The toffee sauce will bubble, so allow it to settle, before stirring and putting it back on the heat. Mix until everything is melted and combined. Remove from the heat and transfer to a heatproof bowl. Allow to cool for 5 minutes.



- 7.** When the sponges have cooled, assemble the cake. Put one sponge, domed side down onto a plate or board. Spread 2 tbsp of buttercream onto the sponge in an even layer. Mix the toffee sauce, drizzle over 1 tbsp, and sandwich with the second sponge. Repeat with another 2 tbsp of buttercream and 1 tbsp of toffee sauce. Top with the final sponge, and spread the remaining buttercream on top and around the cake in a thin layer, so you can still partially see the sponge.



- 8.** Put the remaining toffee sauce into the provided piping bag. If the sauce is too hot to handle, leave to cool slightly before continuing. Cut ½ cm off the end of the piping bag, and pipe the sauce around the top edge of the cake, letting it drip down the sides. Pipe the remaining sauce over the centre of the cake, spreading with a palette knife, or spoon, to smooth. Sprinkle over the caramel curls (**bag 5**). Chill the finished cake for at least one hour before serving.



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