

# The Ultimate Baking and Cocktail Challenge

## Recipe Card

### 3 Tier Sponge Cake with American Icing

**Serves 2**

**For the cake:**

225g Unsalted margarine

225g Caster sugar

225g Self-raising flour

4 Large eggs (if using smaller eggs use, at least 225g)

20g Whole milk

1/4 tsp Salt

**Method:**

1. Preheat the oven to 175C fan and line the bottom of three cake tins (size 17.5 cm) with greaseproof paper.
2. Using a mixer, beat together the sugar and margarine until pale and fluffy.
3. Add the eggs one at a time, making sure to scrape down the sides of the bowl. Add the milk.
4. Add the flour and mix by hand with a spatula until incorporated into the batter.
5. Divide the mixture between the three tins and smooth down with an angled palette knife.
6. Bake in the oven for 14-16 minutes or until a skewer in the centre comes out clean.



**For the icing:**

380g Icing Sugar

200g Softened butter

2 tbsp Whole milk

7. Remove cakes from tin and cool on cooling racks.
8. While cakes are cooling, start your buttercream by creaming the butter for 1-2 minutes until pale. Next, add milk and add the icing sugar in two separate stages. Combine on low speed and then beat on a high speed for 2-3 minutes until pale and fluffy.
9. Add food colouring and flavourings to icing if desired and transfer to piping bags.
10. When the cake is cool, assemble on the turntable and decorate.

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### Cosmopolitan Cocktail

#### Ingredients:

45 ml Vodka  
15 ml Triple Sec  
15 ml Cranberry Juice  
1 lime

#### Method:

1. Fill a cocktail shaker with ice. Add vodka, triple sec and cranberry juice.
2. Cut a thin wheel of lime. Squeeze rest of lime into cocktail shaker.
3. Shake cocktail shaker for 20 seconds until chilled. Strained into a martini glass.
4. Garnish martini glass with lime slice. Serve and enjoy!



### Virgin Cosmopolitan Cocktail

#### Ingredients:

60 ml Cranberry Juice  
30 ml Orange Juice  
90 ml Tonic Water  
1 lime

#### Method:

1. Fill a cocktail shaker with ice. Add cranberry juice, orange juice and tonic water.
2. Cut a thin wheel of lime. Squeeze rest of lime into cocktail shaker.
3. Shake cocktail shaker for 20 seconds until chilled. Strained into a martini glass.
4. Garnish martini glass with lime slice. Serve and enjoy!

Think your cake has what it takes to be crowned the best? Tag [@bakemasterlondon](#) and use [#bakemasterlondon](#) to enter our Cake of the Month contest—win a fab prize and get featured on our socials!

info@bakemasterlondon.co.uk  
Bakemasterlondon.co.uk  
Studio 8, 6 Hornsey Street, London N7 8GR

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