

The Ultimate Baking and Cocktail Challenge

Recipe Card

3 Tier Vegan Sponge Cake with American Icing

Serves 2

For the cake:

150g Unsalted dairy free margarine
200g Caster sugar
300g Self-raising flour
300g Unsweetened dairy free Milk
1 tsp Bicarbonate of soda
1 tbsp Apple Cider Vinegar

Method:

1. Preheat the oven to 175C fan and line the bottom of three cake tins (size 17.5 cm) with greaseproof paper.
2. Add the vinegar to the soya milk and leave for 5 minutes until the milk begins to curdle and look lumpy.
3. Cream together the margarine and sugar in a standing mixer for several minutes until pale and fluffy.
4. Scrape down the sides and bottom of the bowl and then add remaining ingredients. Mix the ingredients on low speed for a few seconds. Finish combining the ingredients by hand with a spatula.



For the icing:

380g Icing Sugar
200g Softened dairy free butter
2 tbsp Soy milk

5. Divide the mixture between the three tins.
6. Bake in the oven for 14-16 minutes or until a skewer in the centre comes out clean.
7. Remove cakes from tin and cool on cooling racks.
8. While cakes are cooking, beat together the icing sugar, margarine and milk for about 3 minutes or until the mixture is fluffy and smooth.
9. Add food colouring to icing if desired and transfer to piping bags.
10. When the cake is cool, assemble on the turntable and decorate.

The Ultimate Baking and Cocktail Challenge

Recipe Card

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

In partnership with

SCHMIDT **SAMSUNG**
Kitchens and Interior Solutions

**Bake Master**
LONDON