

# The Ultimate Baking and Cocktail Challenge

## Recipe Card

### 3 Tier Gluten Free Sponge with American Icing

Serves 2

#### For the cake:

- 225g Unsalted margarine
- 225g Caster sugar
- 225g Gluten free self-raising flour
- 4 Large eggs (if using smaller eggs use, at least 225g)
- 20ml Whole milk
- ¼ Tsp Xanthan Gum

#### 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 standing 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, then add the milk and vanilla extract.
4. Add the remaining dry ingredients and mix for a few seconds to incorporate them 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.
7. Remove cakes from tin and cool on cooling racks.



#### For the icing:

- 380g Icing Sugar
- 200g Softened butter
- 2 tbsp Whole milk

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.

Xanthan Gum is a widely used thickener and stabiliser and is used in our recipe to help provide a light and fluffy crumb texture in place of the protein gluten. It's also much easier to find in the shops, we get ours from the [free-from section](#) in Sainsbury's.

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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!

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