Platinum Jubilee Cake Baking Competition
Street Mission Church
4th June 2022

All cakes to be delivered to Street Mission Church by 1pm on 4th June ready for judging

Recipe 1
Lemon Drizzle Cake - Mary Berry

https://www.goodto.com/recipes/mary-berry-s-lemon-drizzle-cake

Ingredients

- 175g caster sugar
- 175g self-raising flour
- 175g softened butter
- 3 eggs
- Finely grated zest of 1 lemon
- ¾ level tsp baking powder

For the lemon drizzle topping:

- 100g granulated sugar
- Juice of 1 lemon

Special bakeware / equipment:

- Electric whisk
- A traybake or roasting, greased and lined

Method

1. Preheat the oven to 180°C, gas 4. Beat together the eggs, flour, caster sugar, butter, baking powder and lemon zest until smooth in a large mixing bowl and turn into the prepared tin.

2. Bake in the pre-heated oven for about 40 mins, or until golden brown, shrinking away from the sides of the tin and springy to the touch.

3. While the cake is still warm, make the lemon drizzle topping. Mix together the sugar and lemon juice, and pour over the warm cake. Leave to cool a little and loosen the sides of the cake, then lift the cake out of the tin. Slice to serve.

Top tips for making Mary Berry's lemon drizzle cake

Mary Berry recommends placing the lemon drizzle cake on the middle shelf of your oven: 'To avoid cakes cracking don't bake them too high in the oven. If you do the crust forms too soon and cracks as the cake continues to rise.'

And, however tempting it is to check on the progress of your loaf, resist the urge to open the oven door. Mary Berry advises this could cause your cake to sink. To prevent this from happening, you should also ensure the oven is the right temperature before you place your cake inside.

Recipe 2

Victoria Sponge Sandwich - Mary Berry

https://maryberry.co.uk/recipes/baking/victoria-sponge-sandwich

Ingredients

- 225g (8oz) baking spread, straight from the fridge, plus extra for greasing
- 225g (8oz) caster sugar
- 4 eggs
- 225g (8oz) self-raising flour
- 1 level tsp baking powder
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For the Filling and Topping

- ½ × 370g jar strawberry jam
- 300ml (½ pint) pouring double cream, whipped
- A little caster sugar, to sprinkle

Method

1. Preheat the oven to 180°C/160°C fan/Gas 4. Lightly grease two 20cm (8in) deep loose-bottomed sandwich tins and line
   the bases with non-stick baking paper.
2. Measure the sponge ingredients into a large bowl or freestanding mixer and beat for about 2 minutes with an electric whisk until beautifully smooth and lighter in colour. The time will vary according to the efficiency of the mixer.

3. Divide the mixture between the tins and level the tops. Bake in the oven for about 25 minutes, or until well risen and golden and the cakes are shrinking away from the sides of the tins. The tops of the cakes should spring back when pressed lightly with a finger.

4. Leave the cakes to cool in the tins for a few moments, then run a palette knife around the edge of the tins to free the
   sides. Turn the cakes out, then peel off the paper and leave to cool completely on a wire rack.

5. Choose the cake with the best top and spread the underside with jam. Put the other cake top downwards on a serving plate. Spread this cake carefully with the whipped cream. Sit the other cake on top (jam side touching the cream).

6. Sprinkle with sugar and cut into slices to serve.