

## LEVEL 2 IVQ DIPLOMA IN PATISSERIE | 1&2 MONTH CERTIFICATE COURSES | WEEKEND LEARNING

### EGGLESS STRAWBERRY TEATIME CAKE (Makes 1 Cake, each loaf serves 7-9 people)

#### EGGLESS TEA CAKE

(All Ingredients should be at Room temperature)

Chopped Butter	100gm
Caster sugar	80gm (Or Powdered)
Condensed Milk	175gm
Buttermilk	200gm (100g Plain Yoghurt + 100g Water)
Flour	180gm
Baking powder	2 tsp
Baking soda	½ tsp
Salt	1/8 tsp
Strawberry Essence	2-3ml
Strawberry Filling 50%	3 Tbsp
Icing sugar (for dusting)	20-30gm

#### EQUIPMENT

8" (1KG) Aluminium Round / Square Cake tin greased and lined with a parchment paper, 1 Large SS Bowl, 1 Spatula, Spoon measures and your Oven & Planetary Mixer and a Digital Scale & Timer

#### PROCEDURE

- Weigh out the ingredients using a digital scale, prepare your sieve all the dry ingredients together and preheat your oven to 200deg C
- Use the Planetary mixer with the paddle attachment, or if making it by hand use a large Steel bowl and a heavy-duty silicon spatula
- Cream the butter and sugar together at a medium speed, till it changes colour to a lighter and off-whitish colour, which denotes that the fat has aerated properly
- Add in the condensed milk and the essence, all at once, mix at a medium speed for a further minute or so, till it is well mixed
- Add in the buttermilk, scrape down the mix from the sides of the bowl every now and then to ensure it mixes well, mix at a slow speed for another minute or two, till it is well mixed
- Fold in the dry ingredients at a slow speed for under a minute, additional incorporation can be done manually
- Add in a tablespoon of filling at this point to add some flavour to the batter
- Pour it into the tin, tap it to flatten the batter and deflate any air bubbles, and add the balance strawberry filling on top so that it helps to magnify the flavour of the end product.
- Bake at 180deg C for 35-45mins, until a skewer probed in the centre comes out clean
- Allow to cool and release the sides, tap onto a base board, flip it using another base board and dust with icing sugar, serve it warm or cold. Cling wrap and refrigerate for long storage.
- Served best with High Tea or with some Vanilla Ice-cream if making a dessert out of it.
- This recipe can be modified to make a vanilla cake by replacing the strawberry essence with vanilla essence and omitting the filling.

HAPPY BAKING!! CHEF KUNAL AROLKAR, FOODYBREAKS