

## All in one Sandwich Cake

(To be used for your celebration cake)

### Ingredients (for a 7 " cake)

150g SR Flour.  
150g margarine (cold).  
150g sugar.  
3 eggs.  
1-2 tbsp water (if needed).



### Aim Higher



Add a flavouring to your cake -  
coffee, chocolate, lemon or orange

### Equipment

All equipment is provided by school

Oven temperature : Gas 4 or 180°C or 160 °C fan

### Method

1. Preheat the oven and line the base of two 7" round sandwich tins.
2. Sieve the flour into a bowl, add the sugar, margarine, eggs and  any flavours and beat with an electric whisk until the mixture is light in colour and fluffy.
3. Check the consistency of the mixture- dropping consistency is required- add a little water to soften the mix if needed.
-  To create a marble effect, divide the mixture into 2 and colour one half. Alternately spoon each coloured mixture into the tins and gently swirl together.
4. Divide the mixture equally between two tins and smooth the top.
5. Bake for 20 mins or until golden brown and firm to the touch in the centre of the cake.
6. Cool on the wire cooling rack.

When cold, your cake will be frozen at school which allows us to decorate the cake in the next available lesson. This is because we are unable to bake, cool and decorate a cake within the lesson time.

**Please note - these quantities are for a 7" cake. If you have designed a larger cake you will need to increase the quantities and adjust the baking time.**