



Cake making ingredients



Flour forms the structure of the cake



Margarine adds flavour and helps the cake to keep. When creamed with the sugar air is added to the cake



Eggs help to trap the air and give the cake a good texture. They help form the framework as they set when heat is added



Sugar, softens the mixture and sweetens it. When heated the sugar caramelises giving the cake a golden brown colour



Key word	Definition
Aeration	Adding air to a mixture this could be by the method or by a chemical agent e.g. baking powder so that the product will rise giving a light and airy texture
Caramelises	When sugar goes brown due to dry heat being added.
Folding	Adding another ingredient to the mixture. This process is gentle, completed in a figure of 8 motion and is usually done with a metal spoon in order to retain air.



Cake has sunk in the middle!

- Undercooking by the wrong temperature or cooking time.
- Too much sugar or syrup causing the gluten to over-soften and collapse.

•Too much raising agent, causing the gluten to over stretch and collapse.

•Opening the oven door before the gluten has set, so that the heavy cold air makes it sink.



Some not so perfect results!



Cake has risen to a peak and is cracked!

- The oven temperature is too high, causing the mixture to rise rapidly to a peak, then overcook.
- Too much mixture for the size of the tin.
- Placing the cake on too high a shelf in the oven.



Method of making	Example	Ratio of fat to flour	Raising agent	Basic Recipe
Creaming	Victoria Sandwich Fairy Cakes	1:1	Self – raising flour	100g SR Flour 100g fat 100g sugar 2eggs
All in one	Victoria Sandwich Fairy Cakes	1:1	Self raising flour Baking powder	100g SR Flour 100g fat 100g sugar 2eggs 2tsps baking powder
Whisking	Swiss roll Fruit flan Gateaux	No added fat	Air Steam	50g Plain flour 50g sugar 2 eggs
Rubbing in	Fruit cake Scones Welsh cakes	1:2 in cakes 1:4 in scones	Self-raising flour	Cakes 200g SR Flour 100g fat 100g sugar 2eggs 50ml milk Scones 200g SR Flour 50g fat (marg or butter) 125ml milk
Melting	Gingerbread Parkin Chocolate Brownie	Depends on individual recipe	Bicarbonate of soda (in gingerbread)	Varies depending on the product