



The Spirit of Duncombe

#TeamDuncombe

Creating a slice of deliciousness with professional baker, Cynthia Stroud BEM

For Red Velvet sponge cake

1. 140 g Self Raising Flour
2. 20 g Cocoa powder
3. 150g Caster Sugar
4. 3 Eggs
5. 150g Butter – softened
6. 3 Tablespoons buttermilk or natural yoghurt
7. 1 Teaspoon vinegar
8. 1/4 Teaspoon concentrated red colouring

Method

- Preheat oven to 160 degree (fan oven) and line 2 x 6inch cake tins.
- Combine all the ingredients 1-5 in a large mixing bowl. Whisk at medium speed till ingredients are roughly combined but lumps remain. Turn off the mixer and scrape down the sides of the down. Then whisk at high speed till all lumps disappear and the batter is smooth and creamy. Do not over whisk.
- Add ingredients 6-8 and whisk till batter is smooth and red colouring (add a little more red colouring if necessary).
- Pour batter into lined tins and bake in pre-heated oven till a toothpick comes out clean.
- Allow to cool before frosting.

For buttercream frosting:

1. 250g Butter
2. 500g pack of icing sugar

Method

- Empty the icing sugar into a large mixing bowl.
- Melt the butter in the microwave till it has the firmness of natural yoghurt (holds its shape but yields to a finger poke).
- Add the butter to the icing sugar and whisk on medium speed till the icing sugar is incorporated.
- Then turn to high speed and whisk till buttercream is several shades lighter.