



PSC Guide to making a Large Liquorice Allsorts Cake - page 1

A simple, colourful cake with a fun twist.

This version of a classic sponge uses colour and flavour to create something a little different, making 12-16 portions.

You will need -

Utensils

A large mixing bowl

2 smaller bowls

An electric mixer or work by hand

Egg whisk

Spatulas, teaspoons, desert spoons

Baking paper

2 x 8ins/20cms round cake tins

Ingredients for basic cake mixture

10 ozs/283gms white sugar (granulated or caster)

10 ozs/283gms margarine

10 ozs/283gms self-raising flour

5 eggs



Additional ingredients you will need -

Cocoa - 1 heaped dessert spoon

Red food colouring

Double cream - 110 ml

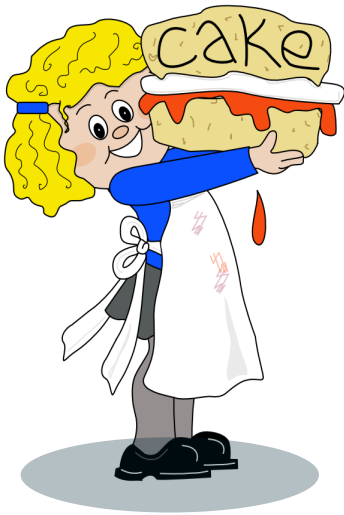
Icing sugar - 1lb/453gms

Vanilla essence - half teasp

Margarine - 3 ozs/85gms

1 pack Liquorice Allsorts





Making the Sponge

1. Cut two circles of baking paper to fit the base of your tins.
2. Grease and line the 2 x 8 inch/20cms cake tins.
3. Place the margarine and sugar into a large bowl (or mixer bowl).
4. Beat until smooth and creamy.
5. Add one egg, then a little flour.
6. Repeat until all the eggs and flour have been added and mixed well.
7. Mix in the vanilla essence.

Adding colour and flavour

8. Divide the mixture into three equal portions.
9. Mix the red colouring into one portion.
10. Mix the cocoa into another portion until evenly blended.

You should now have three different colours of mixture (see Picture 1).

Filling the baking tins

Using a separate spoon for each colour, spoon the mixtures randomly into the prepared tins (see Picture 2).

Baking your cakes

Bake at 150°C for 35–40 minutes.

They are ready when the cakes shrink slightly away from the edge of the tins. Avoid overbaking, as this will cause the cake to dry out.

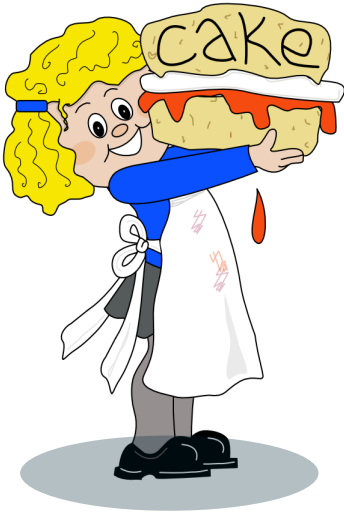
Leave the cakes to cool in the tins for a few minutes before turning them out onto a wire rack.

Picture 1



Picture 2





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Assembling and Decorating

Your baked cakes should look something like this. (See Picture 3)

Prepare the Buttercream

1. Place the icing sugar, margarine, cream and vanilla essence into the mixing bowl.

2. Mix until smooth, then set aside.

3. Saving 14 Liquorice Allsorts for decoration, cut up the remainder into small pieces.

4. Spread half of the buttercream onto the **top of one** of the cakes.

5. **Scatter** the cut up pieces of Allsorts on top of the buttercream.

6. Hold the second cake upside down and spread buttercream onto the underside.

7. Turn it over and place it on top of the first cake, pressing down gently.

8. Spread the remaining buttercream on top of the cake, then decorate with the saved Liquorice Allsorts.

Your cake is now ready to enjoy.

I hope you enjoyed making it, and feel proud of what you've created.

Picture 3

