CHARDONS

Everyday

STANDARD ALPINE CAKE MIXTURE

Serves: 8 Persons

- 1 Pot of plain yoghurt
- 1 (Yoghurt) pot vegetable oil
- 3 Eggs
- 2 (Yoghurt) pots of granulated sugar
- 3 (Yoghurt) pots of plain flour
- 1 Teaspoon of baking powder
- 1 Splash of vanilla essence

Method

1. Place the yoghurt & eggs in a mixing bowl, use the empty yoghurt to measure out one pot of vegetable oil, add this to the mixture.

2. Whisk all the ingredients together.

3. Add 2 pots of sugar followed by 3 pots of flour to the mixture and whisk, add one teaspoon of baking powder a splash of vanilla essence then whisk all together until you have a smooth batter like consistency.

4. Line a cake tin with cling film, ensuring it's neatly tucked around the outside edges. Once baked the cake will be easily removed from the cake tin to cool.

5. Pour the cake mixture into the lined cake tin and bake in a preheated oven at 165℃ for 45minutes.

6. To check if baked, pierce with a small knife in the middle, if the knife comes out dry and clean then your cake is baked.

7. After a few minutes carefully remove your cake from the tin onto a cooling rack and leave to cool completely then decorate.

CHARDONS

| **CHEFS TIPS** |

1. Always cling film cake tins to ensure your cakes don't stick (saves greasing and flouring the tin).

2. Always pre-slice your cake for the guests, otherwise after a few portions have been sliced it will start to look messy for guests who get back later.

3. Take the butter out of the fridge on the night before for those cakes decorated with butter icing.

4. You can make up a larger batch of standard alpine cake mix that will keep in the fridge for up to 2 days.

5. Get cakes in the oven before breakfast so they are cool and ready to decorate