HOW TO BAKE YOUR PERFECT CAKE

Everyone loves cake. But we all have our preferences when it comes to flavor combos. Just follow these steps to mix and match your way to the ultimate confection.

1

Choose your cake base.

Vanilla

6 eggs
1½ cups sugar

Beat the eggs and sugar until they’re light and airy.

4 tsp baking powder
1½ cups flour
¾ cup milk
4 tsp vanilla extract

Preheat your oven to 175°C degrees. Sift the dry ingredients together. Slowly add the milk and vanilla extract, stirring them until they’re just combined.

Vanilla & Chocolate

6 eggs
1½ cups sugar

Beat the eggs and sugar until they’re light and airy.

4 tsp baking powder
1½ cups flour
2 tsp vanilla extract
½ cup milk
2 tbsp cocoa

Preheat your oven to 175°C degrees. Sift all dry ingredients except for the cocoa together. Slowly add the milk and vanilla extract, stirring them until they’re just combined. Divide the batter in half and add the cocoa to one of them.

Chocolate

6 eggs
1½ cups sugar

Beat the eggs and sugar until they’re light and airy.

4 tsp baking powder
1½ cups flour
2 tsp vanilla extract
½ cup milk
4 tbsp cocoa

Preheat your oven to 175°C degrees. Sift the dry ingredients together. Slowly add the milk and vanilla extract, stirring them until they’re just combined.

2

Choose your cake shape.

Square

Pour the cake batter into a floured pan. If you’re making the vanilla and chocolate cake, alternately pour in the two batters to create a marble effect.
Bake until a cake tester comes out clean.

Round

Pour the cake batter into a floured pan. If you’re making the vanilla and chocolate cake, alternately pour in the two batters to create a marble effect.
Bake until a cake tester comes out clean.
Once your cake has cooled, slice it into two or three layers. Pick a filling or two.

3

- Mashed banana
- Jam
- Vanilla custard
- Ice cream
- Berries
- Chocolate pudding or frosting

4

Choose a topping.

- Chocolate ganache or frosting
- Whipped cream
- Marzipan

5

Choose your decorations.

- Fruit
- Meringues
- Chocolate sauce
- Sprinkles
- Grated chocolate
- Berries
- Candy
- Crushed cookies