Home Industries and Informal Markets

A cake delight...

Autumn 2009

With compliments from Huletts
In celebration of the large cake
Dear Home Industry Member

You must realize that like our mothers and grandmothers in the past, you will be remembered by generations of South Africans for having helped them make memories, memories of warm family gatherings and your special chocolate cream cake; or birthday parties and your delectable cheese cakes; or a wedding reception where the cake was not only a celebration of love, but also a symbol of our need to share our good fortune; or a sophisticated soirée and your almond loaf with golden sheries and fruity white wine.

But you will not only be remembered for these wonderful occasions in people’s homes, shared with special friends, but also for the opportunities you will have created in the busy lives of thousands of people to relax at one of your delightful informal markets; there where they will have enjoyed some of your delectable creations with a cup of steaming hot coffee…

U maak dit moontlik vir mense om gesellig te verkeer sonder dat hulle spesiaal moeite hoef te doen – u bied ‘n welkom lakens, ’n oase in ’n andersins byna ondraaglik stresvolle tyd, ’n geleentheid om te gesels, selfs met mense wat hulle nog nooit vantevore gesien het nie; ’n geleentheid om sommer net ’n heerlike stukkie kaaskoek te geniet saam met ’n geliefde, of ’n smelt-in-die-mond skyfie chiffonkoek… Wat meer kan ek sê van soveel heerlikhede? En watter beter plek om dit te geniet as juist onder die bome, op ’n boomstomp, in die lig van ’n lantern, langs ’n koppie ’n warme koffie…?

This Home Industry and Informal Market Booklet is dedicated to the large cake; it is in celebration of that delectable sweetness which since time immemorial has taken centre stage when life and love and happiness have brought people together. One cake, decorated with care on a beautiful plate, can change a mood of despondency to optimism and happiness. Onthou u dan nie die glimmering in ’n klein kind se oogies by die aanskoue van daardie spesiale verjaardagkoek – en dit net na hy bitterlik gehuil het oor iets wat hy glad nie kon kry nie? Of hoe bly dit u man se hart gemaak het toe u sy ma se geliefkoosde vlakoek gebak het om hom na ’n moeilike dag op kantoor te verras nie?

We are convinced that you will help our people through difficult times by reminding them of togetherness and gracious living and friendship and caring.

U lever ‘n wonderlike diens – mag dit ook met u goed gaan in hierdie jaar.

Kind regards,

Mathilda Pansegrouw
Basic pound cake

250 g butter
250 g (300 ml) Huletts Castor Sugar
5 ml vanilla essence
4 extra large eggs
250 g (450 ml) cake flour
60 ml milk

Preheat oven to 160°C.
Lightly grease a 20 cm round cake pan and line the base and sides with non-stick baking paper. Place butter, castor sugar and vanilla essence in bowl of an electric mixer and beat for 10 minutes or until light and creamy. Add the eggs one at a time, beating well after each addition. Fold in the flour and beat lightly to combine. Fold through the milk. Spoon in the mixture and bake for 45-50 minutes until cooked when tested with a skewer. Allow to cool in pan. Turn out.

"Like our mothers and grandmothers in the past you will be remembered by generations of South Africans for helping them make memories...memories of warm family gatherings..."

The classic pound cake, although with many variations, remains one of the all time favourites. Originally all the main ingredients were measured in pounds.
**Sponge cake with lemon filling**

- 110 g (190 ml) cake flour
- 2 ml baking powder
- 4 extra large eggs
- 105 g (125 ml) Huletts Castor Sugar
- 50 g butter melted
- 190 ml lemon curd
- 250 ml cream, whipped
- icing sugar

Preheat oven to 180ºC.

Lightly grease 2 x 19 cm round cake pans and line the bases with non-stick paper. Sift the flour and baking powder together 3 times. Beat the egg and sugar for 8 to 10 minutes with electric mixer until pale and double in volume. Add half of the flour and fold in, repeat with the remaining flour. Add the melted butter and fold in. Divide the mixture between the 2 pans and bake for 20 –25 minutes or until the cakes are springy to the touch and come away from the sides. Remove from pans and leave to cool. Spread the lemon curd over one of the sponges and top with whipped cream. Place the remaining sponge on top. Dust with icing sugar.

**LEMON CURD**

- 60 g butter or margarine
- 70 g (80 ml) Huletts Castor Sugar
- 2 extra-large egg yolks
- 60 ml lemon juice

Heat the butter and sugar together in a double cooker. Beat the egg yolks and add to the mixture along with the lemon juice, beating continuously. Continue stirring until the mixture begins to thicken. Remove from stove plate and leave to cool.
Granadilla butter cake
Recipe by Pamela Shippel

250 g butter
315 g (375 ml) Huletts Castor Sugar
4 extra large eggs
5 ml granadilla essence
350 g (625 ml) cake flour
20 ml baking powder
125 ml milk
125 ml water

Preheat oven to 180°C.
Paper line two 23 cm diameter deep pans. Do not grease. Cream the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat very well after each egg addition to get rid of ‘curdled’ effect. Extensive beating at this stage will give you a very creamy texture and a beautiful light cake. Beat in granadilla essence. Sift the dry ingredients and mix into the creamed mixture, together with the liquids in 3 or 4 batches. Mix to make a smooth batter. Bake for about 30 minutes until done.

GRANADILLA BUTTER ICING

160 g soft butter
390 g (750 ml) Huletts Icing Sugar, sifted
1 small can granadilla pulp

Cream together the butter and half the icing sugar. Gradually add the remaining icing sugar with a little granadilla pulp to end up with a creamy, spreading consistency. (If your icing is too dry it will break the surface of the cake.) Use left over pulp to garnish top of cake.
Chiffon cake

350 g (625 ml) cake flour
15 ml baking powder
5 ml salt
7 extra large eggs, separated
270 g (335 ml) Huletts White Sugar
125 ml oil
200 ml water
2.5 ml cream of tartar
10 ml grated lemon rind
Huletts Icing Sugar for dusting

Preheat the oven to 160°C.
Sift the flour, baking powder and salt 3 times together into a mixing bowl. Add the egg yolks, sugar, oil and water, and mix. Beat the egg whites and cream of tartar together in a mixing bowl until stiff peaks begin to form. Using a metal spoon, fold the egg whites into the flour mixture. Lightly mix in the lemon rind. Use an ungreased 25 cm diameter chiffon tube pan. Pour the batter into the pan and bake for 55 minutes. Remove from the oven. Loosen the edges with a sharp knife. Turn the cake out onto a serving plate. Dust with icing sugar.

“Delicious and light as a feather – utterly elegant in its simplicity. For that late afternoon tea under the trees, served with a selection of exotic teas in your very best china...”
Win Big with Clover and Huletts - their success can be your success.

Be Your Own Boss

Have your own coffee & cake shop up and running - by 2010!

To Enter:

Send us a recipe of a cake or tart which, in your opinion, is so delicious that it will draw customers to your establishment. Also explain in no more than 300 words, why you think you have the qualities to own and run a profitable coffee shop. Include your ideas on South African hospitality: how you would accomplish a unique look and atmosphere; why you think business, marketing and good people skills are important and finally why you think your shop will be successful in your town. Send your entry, together with your name and contact details, before 5 June '09, to: Coffee Shop Promotion, P.O. Box 3016, Saxonwold, 2132, or fax it to 086 553 9076. (Queries contact: 011 646-8767)

Prizes: Each of the 5 finalists will receive:

- A 10-day intensive in-house coffee shop training course offered by the Institute of Culinary Arts (ICA), South Africa’s leading culinary training institute, at Apprentice in Stellenbosch, from 15 – 26 June 2009 (all travelling and accommodation expenses included in this prize);
- A De’Longhi 90 cm free-standing cooker, a Kenwood Titanium Major and a De’Longhi Single Touch Digital Magnifica Coffee Machine. All with a combined retail value of R37 500.
- A hamper of Clover Milk and Huletts Sugar.

In addition to the above-mentioned prizes, the overall winner will receive a R100 000 cash prize as start-up capital for a new coffee shop or for refurbishing an existing one!

The four runners-up will each receive R10 000.

The 10-day ICA training programme will cover the following important aspects:

- stock control, costing procedures, service standards, operational policies, supervisory procedures, food costing, menu planning, staff training, premises and services costs.

Competition Rules:

Finalists will be informed telephonically and must be available to attend the training programme from 15-26 June 2009. During the training course you will again be required to present a business plan for your proposed establishment. (You will be guided by a business leader in drawing up your business plan.) Then one winner will be appointed, judged on personality, enthusiasm, business plan and proven business skills and suitability for the particular field of business. Pictures taken during the course will be published in various publications during September 2009. The employees of Clover and Huletts, their families and advertising agencies may not participate. The judges’ decision is final and no subsequent correspondence will be conducted. Each winner will be responsible for the installation of the De’Longhi cooker.

Closing date: 5 June 2009
South Africa’s leading training school for world-class chefs. Our comprehensive and specialised training is based on classic gastronomic principles, coupled with innovative thinking and creative flair.

Why the ICA?

There has never been a more exciting time to enter the international culinary fraternity. The hospitality industry is experiencing record growth and South Africa is a particularly popular destination.

Food itself is also being taken a lot more seriously – not only have we seen the rise of celebrity chefs, there is also a growing public interest in quality ingredients and local flavours and cuisines.

Courses

Our internationally recognized courses offer an essential culinary qualification necessary to start a career in any professional kitchens and restaurants.

- ICA Higher Diploma in Culinary Arts Professional Cheffing & Pâtisserie
  - Three years
- City & Guilds Diploma in Culinary Arts and Pâtisserie
  - Two years
- City & Guilds Diploma in Food Preparation & Culinary Arts
  - 18 months
- City & Guilds Certificate / Diploma in Food Preparation & Cooking
  - One year
- City & Guilds Apprenticeship Certificate / Diploma in Food Preparation & Cooking
  - Six/Nine months, Part time
- ICA Aleit Academy Diploma in Events Management
  - Three years

Tel: (021) 881 3443
www.icachef.co.za

At the Institute of Culinary Arts we cultivate chefs who breathe inspiration and innovation into the culinary world.
Sean Hörmann has conceptualized the novel idea of a sundowner market at the Theewaterskloof Dam in Villiersdorp. He envisages a place where the community can get together, sell their home-made produce and enjoy an evening of friendship and fun. Sean had this brainwave while he was trying to create a market for the smoked fish for which he has become so well known. Being a man with plans, he is moving his informal market to the local church hall for the winter months - 'n boer maak altyd 'n plan!

Informal Markets ..... helping our people through difficult times by reminding them of togetherness, gracious living, friendship and caring.
Orange or lemon loaf

125 g butter
150 g (180 ml) Huletts Castor Sugar
2 extra large eggs, lightly beaten
210 g (375 ml) cake flour
7 ml baking powder
15 ml milk
30 ml orange or lemon rind, finely grated
60 ml orange juice
extra Huletts Icing Sugar for dusting

Preheat oven to 170ºC. Grease and line a non-stick 18 x 8 cm loaf pan with non-stick baking paper. Also grease the paper. Beat the butter and sugar together in an electric mixer for 10 minutes until light and fluffy. Gradually add the beaten eggs and beat well. Add the flour and baking powder and mix well. Add the milk, orange rind and juice and mix until smooth. Spoon the mixture into the lined pan. Bake for 55 minutes or until done when tested with a skewer. Leave in pan for 10 minutes. Cool on wire rack. Dust with extra icing sugar.

“A hearty citrus loaf bursting with goodness – as it should…”
Almond loaf – Madeira cake

Preheat the oven to 180°C. Grease a 18 x 8 cm loaf pan, line the base and sides with greaseproof paper and grease the paper. Cream the butter and sugar together in a bowl until pale and fluffy. Beat in the eggs one at a time, beating the mixture well between each addition and adding 1 tablespoon of the flour with the last egg to prevent the mixture from curdling. Sift the flour and gently fold in with enough milk to give a mixture that falls reluctantly from the spoon. Spoon the mixture into the prepared pan and lightly level the top. Bake on the middle shelf of the oven for 30-45 minutes until done. Leave the loaf to cool in the pan for 10 minutes before turning onto a wire rack. Mix the icing sugar with a little water to a smooth paste. Add the almond essence and spread onto the top of the almond loaf. Sprinkle with toasted almond flakes and cinnamon.

“An evening soirées with almond loaf and golden sherry...”
Baked cheese cake

2 packets Eat Sum More biscuits, roughly chopped
3 ml cinnamon
15 ml Huletts White Sugar
125 g butter, melted

FILLING
2 x 250g cream cheese
2 extra large eggs
100 g (125 ml) Huletts Castor Sugar
250 ml fresh cream, beaten
30 ml lemon juice
30 ml cake flour
10 ml custard powder
2 ml salt

Mix all the ingredients together. Press into the bottom and ± 4 cm up the sides of a 23 cm diameter spring form pan. Leave to set.

Beat the cream cheese and eggs together. Add the sugar, cream and lemon juice and mix in. Mix the flour, salt and custard powder to a paste with a little cream. Mix into the cheese mixture. Pour into biscuit crust. Bake for 30 minutes at 180°C, turn temperature down to 150°C and bake for a further 30 minutes. Leave to cool completely before removing from pan. Dust with icing sugar.

“Delectable and unashamedly rich and lavish – don’t feel guilty – spoil yourself occasionally!”
Sticky orange upside-down cake

4 extra large eggs  
210 g (250 ml) Huletts Castor Sugar  
5 ml vanilla essence  
140 g (250 ml) self-raising flour  
150 g butter, melted  
250 ml ground almonds  

TOPPING  
210 g (250 ml) Huletts Castor Sugar  
125 ml water  
2 oranges, very thinly sliced  

Preheat oven to 160° C.  

TO MAKE THE TOPPING:  
Dissolve the sugar with the water in a saucepan over low heat. Increase the heat and add the orange slices. Cook for 5 – 10 minutes. Pour the orange slices and syrup into a very well greased cake pan.  

FOR THE BATTER:  
Place the eggs, and sugar into a bowl of an electric mixer and whisk for 8 minutes or until thick, pale and triple in volume. Sift the flour over the egg mixture and fold in. Fold in the butter and ground almonds. Pour the mixture over the orange slices and bake for 40-45 minutes or until cooked when tested with a skewer. Leave in pan for 5 minutes and turn out onto a serving dish.  

This cake is ideal for clients who like a sweetish topping but do not like an iced cake.  

“A cake also being a symbol of our need to share our good fortune...”
It’s a girl...

Pink and white chocolate cake

2 x 30 cm-diameter chocolate layer
cake of your choice

For a 30 cm diameter cake you will use the full standard cake recipe but it will make one layer only.

ICING

- 480 g (600 ml) Huletts White Sugar
- 250 ml water
- 9 egg yolks
- 300 g white cooking chocolate, melted
- 500 g (540 ml) butter

Stir the Huletts White Sugar and water over low heat until sugar has dissolved. Bring to the boil at 112°C on the sugar thermometer. Beat the egg yolks until light and add the boiling syrup while beating continuously. Add the melted chocolate to the egg mixture. Cover the surface with plastic wrap and leave to cool completely. Beat the butter until light and fluffy and beat the cooled chocolate mixture into the butter and mix until creamy.

TO ASSEMBLE CAKE

Place one layer cake on silver cake board. Spread a layer of chocolate icing over. Sandwich with second layer. Cover the top and side with chocolate icing. Place the pieces of chocolate around the side of the cake. Carefully place the chocolate curls on top of the cake. Use some of the melted chocolate to paint the silver cake board.
SIDE PIECES AND CHOCOLATE CURLS

• Side Pieces:
  300 g white cooking chocolate, melted
  pink paste food colouring

Colour ¼ of the melted chocolate pale pink. Spread the remainder of the chocolate in a thin layer on a silicon sheet with a pallet knife. Drip the pink chocolate all over white chocolate, and spread lightly. Leave to set for a few seconds. Cut long strips or break off (for an uneven edge) in long strips. Break or cut into smaller pieces.

• Chocolate Curls:
  100 g white chocolate, melted
  pink paste food colouring

Colour the melted chocolate pale pink. Spread the chocolate on a 1 meter by 12 cm acetate sheet. Leave to set for a few seconds. Scrape with a notched adhesive spreader (available from hardware stores) from one side to the other, leaving stripes. Roll up acetate from one corner at an angle, secure with a peg, and leave to set. Work very quickly or chocolate will be too hard to roll up, and the whole process will have to be redone. Unroll acetate carefully to release chocolate curls.
WIN a Kenwood Titanium Major with fittings

The easiest way to make prize winning cakes...

TO ENTER:
Answer the following two easy questions:
1. How many stainless steel mixing tools does the Kenwood Titanium Major have?
2. On which page in this book does the recipe appear for the chiffon cake featured alongside?

Send your answers together with your contact details to: Kenwood Home Industry Competition, P.O. Box 3016, Saxonwold, 2132, or fax it to 086 553 9076.

The Ultimate Kenwood

The sleek, modern Kenwood Titanium Major is the ultimate Kenwood appliance. For over 60 years, Kenwood mixers have given the best results in food preparation and baking. The Titanium Major, with powerful motor, variable speed, thorough planetary action mixing, stainless steel mixing tools including a k-beater, a dough hook and a whisk, a stainless steel bowl with handles, a glass liquidiser, and a range of optional attachments, provides all the versatility needed for a wide variety of mixing tasks. The Kenwood Titanium – it’s help is all you need in the kitchen.
Fresh Cream Creations

“One cake, decorated with care on a beautiful plate can change a mood of despondency to optimism and happiness.”
Basic sponge cake

4 extra large eggs
250 g (300 ml) Huletts Castor Sugar
280 g (500 ml) cake flour
15 ml baking powder
250 ml milk
100 g butter
5 ml vanilla essence

Preheat oven to 180ºC. Beat eggs and castor sugar together until thick and creamy. Sift the flour and baking powder together and fold into egg and sugar mixture. Heat milk and butter together, but do not boil. Add vanilla essence. Stir into batter. Spoon into 2 x 22 cm round greased cake pans. Bake for 25-30 minutes until done. Cool on wire rack.

Strawberry cream cake

1 layer cake
125 ml strawberry jam
250 ml Clover Fresh Cream
5 ml vanilla essence
Huletts Castor Sugar, to taste
a mixture of fresh or frozen berries
Huletts Icing Sugar for dusting

Sandwich the cake layers with strawberry jam. Also spread top of cake with the jam. Beat the cream until stiff and flavour with vanilla essence and castor sugar to taste. Spread cake generously with the beaten cream. Wash and hull the berries (defrost if using frozen berries). Decorate cake with berries. Dust with sifted icing sugar just before serving. Serve immediately.
Chocolate cream cake

Preheat oven to 180ºC.
Whisk eggs and sugar until thick and creamy. Fold in sifted flour and cocoa. Carefully fold in oil. Turn into a greased and lined 20 cm diameter cake pan. Bake for 45 minutes or until cake springs back when lightly touched with the tip of the finger. Turn out and cool on a wire rack.
Split cake horizontally into three or four layers. Lightly whip cream until just thick. Beat in sugar and vanilla essence. Divide and spread the cream on all the cake layers. Stack the layers.
Also spread cream over sides of cake.

BERRY SAUCE
1 punnet of fresh or frozen berries of your choice
castor sugar, to taste

Place the berries in a blender and blend until smooth. Flavour with castor sugar. Keep in fridge until needed and serve with the cake.

“... memories of warm family gatherings and your special chocolate cream cake.”
Swiss roll with caramel cream filling

4 extra large eggs, separated
125 g (155 ml) castor sugar
125 g self-raising flour
30 ml milk, heated
20 g (25 ml) castor sugar

Preheat oven to 180°C.
Line the base of a 38 x 26 cm swiss roll pan with baking paper. Coat the paper and sides of the pan with cooking spray and set aside. Whisk the egg whites in the bowl of a food mixer until stiff peaks begin to form. Add the castor sugar, 15 ml at a time, beating well after each addition. With the mixer running, add the egg yolks and whisk until the mixture is light and creamy in colour. Sift the flour into a bowl. Add the flour alternately with the milk to the egg mixture.

(See step-by-step next page).

CARAMEL FILLING

125 ml Clover Fresh Cream
½ can caramel condensed milk

Whip the cream until just thick. Spoon the caramel into cream and mix through.

“Any man’s favourite!
A sugary/spongy roll of confectioner’s delight filled with heavenly caramel cream...”
STEP 1: Spoon the batter into the prepared pan and bake for 8 minutes.

TO ASSEMBLE
STEP 2: Cut a sheet of baking paper slightly larger than the swiss roll pan. Place the paper on a tea towel and sprinkle evenly with the 25 ml castor sugar. Turn the warm swiss roll out onto the sugar sprinkled paper. Peel away the paper lining and cut away 5 mm crust from the edges of the Swiss roll. This removes the crisp edges and makes rolling easier. Using a palette knife, make 4 shallow cuts along the side of the Swiss roll where the rolling is to begin. These small cuts make the initial rolling easier. Without filling it, press the cut end over and hold down with one hand.

STEP 3: Grip the paper with the other hand. Working towards you, roll up the Swiss roll.

STEP 4: Hold the paper around the roll for a few seconds for roll to “set.”

STEP 5: Unroll and allow to cool. Spread the filling over the Swiss roll to within 2,5 cm of the end.

STEP 6: Roll into shape again. Dust with icing sugar. Decorate with fresh cream rosettes and strawberries.
**Sour cream chocolate cake**

**Preheat oven to 180ºC.**

**Line two 22.5 cm diameter round cake pans with non-stick baking paper. Do not grease the paper.** Melt the chocolate and 180 ml water together, leave to cool. Sift the flour, baking powder and salt together. Cream the butter and sugar together until light and fluffy. Add the eggs, one at a time, beating well after each addition. Stir in the chocolate and vanilla essence. Mix in the flour, alternately with the sour cream. Mix well until smooth. Divide the mixture between two pans and bake for 30 to 45 minutes or until a testing skewer comes out clean. Remove cake from oven and leave to cool in pans for 8 minutes. Remove from pans and leave to cool completely.

**ICING**

115 g butter
220 g dark chocolate, chopped
390 g (750 ml) icing sugar
160 ml milk, heated
2.5 ml salt
5 ml vanilla essence

Melt the butter and chocolate together. Stir until smooth. Leave to cool. Sift the icing sugar in a large mixing bowl; add the milk, salt and vanilla essence and mix until smooth. Add to the melted chocolate mixture and beat until smooth. Cover with cling film and refrigerate in fridge for 1 hour. The two cakes can be sandwiched together or decorated separately. Decorate with fresh or preserved fruit of your choice.
MOIR’S

Baking Powder

Rise to every occasion.

Create magic every time you bake with Moir’s double action baking powder.
Cappuccino cake

BATTER
250 g butter
300 g (375) ml Huletts Castor Sugar
4 extra large eggs
310 g (560 ml) cake flour
50 g (125 ml) cocoa
20 ml Moir’s Baking Powder
10 ml cinnamon powder
2 ml salt
250 ml milk
125 g chocolate chips (optional)

Preheat oven to 180ºC. Cream the butter and castor sugar until light and creamy. Add the eggs, one at a time, beating well after each addition. Sift the flour, cocoa, baking powder, cinnamon and salt together. Add the flour, alternately with the milk, to the egg mixture. Add the chocolate chips (if used). Spoon mixture into a well greased ring cake pan. Bake for 40 – 50 minutes until done. Pour syrup over.

SYRUP
250 ml water
100 g (125 ml) Huletts White Sugar
50 ml coffee powder
10 ml vanilla essence

Boil all the ingredients together for 5 minutes. Pour over cake and leave to cool in pan.

ICING
125 g butter
260 g (500 ml) Huletts Icing Sugar
15 ml coffee powder
extra coffee powder

Cream the butter, icing sugar and coffee powder together. Spread over the top of the cake and sprinkle with extra coffee powder.
Baie dankie aan Huletts vir die fantastiese prys wat ek en my man gewen het. Wat ’n verrassing!! Die prys was 2 nagte by Sun City Hotel, ontbyt ingesluit, reiskoste ingesluit en genoeg sakgeld om onsself heerlik te bederf. Ons het elke oomblik geniet! Almal wat verbonde is aan ’n tuisnywerheid of spyseniering sal weet dat so ’n naweek net is wat jy nodig het, maar jouself dit nooit gun nie, of kan bekostig nie.... baie dankie Huletts en... julle produkte is nogsteeds die beste!

Isabel Moutsatsos
from Cherubs Home Industry in Meyersdal

CONGRATULATIONS TO ALL OUR RT1000 CASH PRIZE WINNERS:

- Mrs Estelle van der Merwe from Mossel Bay
- Mrs Antoinette Zeelie from Kiddie Meringues, Somerset West
- Mrs Edna Baker from Bake a Ton in Westville, Durban
Custard cake

1 x sponge cake recipe baked in two layer pans

**FILLING**
- 500 ml milk
- 40 g (75 ml) custard powder
- 1 ml salt
- 125 g soft butter
- 210 g (250 ml) Huletts Castor Sugar
- 5 ml vanilla essence

Cut the two sponge cake layers horizontally in halve ending with 4 layers. Heat 400 ml milk to boiling point. Mix custard powder with remaining milk to form a smooth paste and stir into boiling milk. Keep on stirring until the mixture thickens. Remove from stove and cover with cling wrap to prevent crust forming. Leave to cool completely. Beat the butter and castor sugar in food processor until light and creamy. Add the vanilla essence and spoon in the thick custard, a little at a time, with the machine running constantly. Spread a third of the custard mixture over the first sponge cake layer. Repeat the process, ending with the last sponge cake layer topped with the custard filling.

“Happiness is seeing your family tucking into their favourite cake...”

Due to the freshness and the creaminess of the custard filling and topping, this traditional cake is one of the most popular in Home Industry shops. It should however be kept in the fridge as it does not have a long shelf life.

Huletts 52
**Carrot and banana cake**

100 g SUGAlite
3 extra large eggs
125 ml oil
375 ml cake flour
10 ml baking powder
5 ml bicarbonate of soda
250 ml finely grated carrots
3 large bananas mashed
125 ml seedless raisins

Preheat oven to 180ºC. Beat SUGAlite, eggs and oil together. Sift dry ingredients and add, alternately with carrots, bananas and raisins to egg mixture. Pour into greased 23 cm ring cake pan. Bake for 35 - 40 minutes until done or when tested with a skewer. Leave in pan for a few minutes before turning onto wire rack to cool.

**TOPPING (OPTIONAL)**

50 g butter
100 g pecan nuts

Melt butter in pan, add chopped nuts and fry for 5 minutes. Spoon on top of cake.

“No need to deprive yourself of all the good things in life. Tuck in and enjoy this delectable cake without feeling sorry afterwards…”
Yoghurt cake

175 ml apricot yoghurt
175 ml oil
150 g SUGAlite
3 extra large eggs
3 x 175 ml self-raising flour
2 ml salt

Hint: 1 yoghurt cup measures 175 ml

Preheat oven to 160°C. Mix all the ingredients together in a bowl. Beat well for 3 minutes with an electric beater or 6 minutes with a hand beater. Spoon mixture into a greased 23 cm ring pan. Bake for 1 hour. Remove cake from pan and allow to cool completely.

TOPPING (OPTIONAL)
50 g butter
50 g pecan nuts, chopped
50 g dried apricots, chopped

Melt butter in sauce pan. Add the nuts and apricots. Fry for 5 minutes. Spoon onto cake.

“One, two, three: delicious, recession-resistant and flop-free – a beginner’s dream...”
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<tr>
<th>Product</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>White Sugar</strong></td>
<td>Finely milled white sugar with a permitted anti-caking agent added.</td>
<td>The only icing sugar that gives a smooth finish to all types of confectionery and cake icing.</td>
</tr>
<tr>
<td><strong>SunSweet Sugar</strong></td>
<td>This is raw sugar that has a unique pale brown colour – the colour varies slightly depending on seasonal factors.</td>
<td>This raw sugar is a product of the milling process and is used primarily in the confectionery, bakery and canning industries.</td>
</tr>
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<tr>
<td><strong>Castor Sugar</strong></td>
<td>Specially screened fine white sugar.</td>
<td>These fine, quick-dissolving crystals are ideal for use in baking and making ice-cream, meringues and desserts. Castor sugar may also be sprinkled over fresh fruit.</td>
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<tr>
<td><strong>Rainbow Sugar</strong></td>
<td>Extra-large sugar crystals with an attractive array of colours added, with permitted colouring agent.</td>
<td>The visual appeal of these coloured sugar crystals can be used to great effect when decorating cakes, biscuits and desserts. They also add a touch of glamour when added to sugar bowls.</td>
</tr>
<tr>
<td><strong>Cube Sugar</strong></td>
<td>White sugar specially compressed into small cube shapes.</td>
<td>Cubes are suitable for use in tea, coffee and cocktails.</td>
</tr>
<tr>
<td><strong>Treacle Sugar</strong></td>
<td>Treacle sugar (previously known as soft brown sugar) is SunSweet Sugar (raw sugar) with added molasses. Molasses is a by-product of sugar.</td>
<td>This dark brown sugar, with its familiar sticky appearance, is best used in microwave baking, meat marinades, fruit breads and dark cakes.</td>
</tr>
<tr>
<td><strong>Caramel Sugar</strong></td>
<td>This medium brown sugar is SunSweet Sugar (raw sugar) coated with caramel colourant.</td>
<td>Caramel sugar is superb in coffee. It is also perfect for biscuits, cakes and loaves, as well as any recipe calling for fruit in the mixture.</td>
</tr>
<tr>
<td><strong>Yellow Sugar</strong></td>
<td>SunSweet Sugar (raw sugar) with permitted colouring added.</td>
<td>Yellow sugar is used in preserves such as jams, pickles, chutney and home-brewed beer.</td>
</tr>
</tbody>
</table>