Festive Fun!

NAKED AND SEMI-NAKED CAKES

TRADITIONAL RECIPES WITH A TWIST

ONE CAKE, MANY VARIATIONS

Home Industries & Informal Markets

With compliments from Huletts
**Dear Home Industry Member**

**Festive and Fun...**

Our theme and focus in this issue is all about the fun of the festive season. We’ve got lots of great ideas to help you be even more creative and successful during the busy holiday season.

Our vanilla and chocolate cake will suit any occasion, depending on the topping you use. Try the fun ice cream sundae version for a celebratory cake to ring in the New Year or a dainty cake for a stylish tea party.

If you are wondering what a naked cake is turn to page 26 and all will be revealed! This is one of the hot new trends everyone is talking about. It’s a fun way to describe cakes which have less icing so there’s more cake exposed!

Another hot trend is the organic look which involves decorating with fresh vegetables and flowers – not only do these cakes look impressive they have big impact with less effort.

Of course no festive issue would be complete without some terrific ideas for Christmas gifts. Everyone loves biscuits over the holiday season and nothing bests homemade biscuits. We've given traditional ginger biscuits a whole new twist, with some yummy new variations. Look out the ginger caramel squares and the choc-chip ginger biscuits (pages 36-39). The fudge squares, which are always a favourite, together with the almond and peppermint creams make perfect presents for teachers or to have on hand for last minute gifting.

Finally, don’t miss our big scoop on page 40! Koekedoor finalist Caroli Schoeman shares photographs of her beautiful wedding cake, which she, her mother and her siblings baked. I hope you will find lots of inspiration from her ideas.

**With warm regards**

**Mathilda Pansegrouw**
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SUMMER FRUIT GATEAU

INGREDIENTS
3 extra large eggs  
105 g (½ cup) Huletts Castor Sugar  
110 g (200 ml) cake flour  
5 ml (1 t) baking powder  
5 ml (1 t) almond essence  
110 g butter, melted

ICING
2 extra large egg whites  
160 g (1¼ cup) Huletts Icing Sugar, sifted, plus extra for dusting  
250 g butter, softened and diced  
2 ml (pinch) zest of 1 lemon  
1 ml (pinch) salt  
400 g mixture of fresh blueberries, raspberries, and strawberries

METHOD
1. Preheat the oven to 190ºC.  
2. Grease and line a 20 cm round cake tin.  
3. Place eggs and castor sugar in a heatproof bowl (stainless steel) and place over a pot of simmering water. Whisk continuously until light and fluffy.  
4. Remove the bowl from the heat and keep on whisking until the mixture returns to room temperature. Set aside.  
5. Sift the flour and baking powder together and set aside.  
6. Add the almond essence to the egg mixture. Stir in the melted butter and lastly fold in the flour.  
7. Pour the batter into the cake tin and bake for 30 - 35 minutes or until a skewer inserted comes out clean. Leave to cool in the tin before turning out onto a wire rack to cool completely.  
8. Icing: Place the egg whites and icing sugar in a heatproof bowl (stainless steel) and place over a pot of simmering water. Beat until thick. Remove from the heat and gradually stir in the butter. Mix in the zest and salt and beat until a smooth. Halve each cake horizontally. Spread the icing over the bottom layer and scatter with half of the berries. Top with second layer and top with a dollop of icing and remainder of berries.  
9. Dust generously with Huletts Icing Sugar.

Serves 8-10
MEGA ROCKY ROAD CAKE

INGREDIENTS
1 x chocolate sponge cake recipe, to make 2 x 20 cm round cake layers (use your own trusted recipe or visit www.hulettsugar.co.za)

CHOCOLATE BUTTERCREAM ICING
200 g butter, softened
325 g (2½ cups) Huletts Icing Sugar
5 ml (1 t) vanilla essence
30 ml (2 T) fresh cream
100g (1 cup) cocoa

TO DECORATE
350 g chocolate chips
200 g mini chocolate balls with honeycomb centres (Whispers), halved
5 – 8 chocolate-coated biscuits, roughly broken into chunks
10 – 12 mini marshmallows
600 g plain cooking chocolate, chopped
125 ml (½ cup) fresh cream

METHOD
1. Make the chocolate cake layers and allow to cool completely.
2. Chocolate buttercream icing: Beat the butter and icing sugar together until light and creamy. Add vanilla essence, cream and cocoa and beat until a smooth and spreadable consistency is reached. (Add a splash of milk, if required.)
3. Sandwich the cake layers together using a portion of the buttercream icing, spread the rest evenly around the sides and top of the cake.
4. Take a handful of the chocolate chips and carefully but firmly press into the sides of the cake. Cover the top of the cake with the chocolate balls, biscuits and marshmallows.
5. Heat the cooking chocolate and cream in the microwave at 30 second-intervals, stirring in between, until melted.
6. Drizzle the melted chocolate over the top and down the sides of the cake.

Serves 12

Don't know what to give your chocaholic friend this Christmas? You can't go wrong with this Mega Rocky Road Cake...
DEATH BY CHOCOLATE

CHOCOLATE GANACHE LAYER CAKE

SPONGE CAKE
3 extra large egg whites
12 g (3 t) Huletts Castor Sugar
100 g (1 cup) ground almonds
100 g Huletts Icing Sugar
3 extra large eggs
35g (¼ cup) cake flour, sifted
30 g unsalted butter, melted

BUTTERCREAM
3 extra large egg yolks
70 g (½ cup) Huletts Castor Sugar
225 g unsalted butter, cubed and softened
10 ml (2 t) vanilla essence

CHOCOLATE GANACHE
100 ml double cream
100 ml dark chocolate, broken into small pieces
60 ml (4 T) strong black coffee or liqueur of your choice (optional)

METHOD
1. Preheat the oven to 220ºC.
2. Grease and line a 33 x 23 cm Swiss roll tin with baking paper.
3. Whisk the egg whites in a bowl until stiff peaks form.
4. Add the castor sugar, one teaspoon at a time, whisking between each addition to make a glossy meringue. Cover with cling film and set aside.
5. Tip the ground almonds and icing sugar into the bowl of a free-standing food mixer and add the whole eggs. Whisk together for 3-5 minutes, or until doubled in volume.
6. Fold in the flour, and then gently fold in the meringue in three separate batches.
7. Pour the melted butter down the side of the bowl and fold in until incorporated.
8. Pour the mixture into the prepared tin and level the surface with a palette knife.
9. Bake for 5-7 minutes until pale, golden-brown and springy to touch.
10. Place a sheet of baking paper over a cooling rack and turn the cake out onto it. Peel off the baking paper from the base of the cake and leave to cool completely.
11. For the buttercream, place the egg yolks in the bowl of a food mixer with the whisk attached.
12. In a pan over a gentle heat, dissolve the sugar in three tablespoons of water and boil steadily until the syrup reaches 110ºC on a sugar thermometer.
13. With the food mixer running, slowly pour the syrup over the egg yolks. Continue whisking until the mixture is thick and mousse-like.
14. Add the butter, a little at a time, whisking continuously and finally add the vanilla essence.
15. For the chocolate ganache, pour the cream into a small pan and heat until just bubbling. Remove from the heat and add the chocolate. Stir until all the chocolate has melted and mixture is smooth and glossy. Pour into a bowl and allow to set.
16. To assemble, slice the cooled sponge horizontally so you have two 33 x 23 cm sponges. Cut each of the sponges in half vertically, so that you have four sponges.
17. Place one of the sponges on a cake board and brush with one-quarter coffee or liqueur, if used. Spread over one-quarter of the buttercream and then a quarter of the chocolate ganache. Top with another sponge and repeat the layers. End with a layer of chocolate ganache.

Serves 4 - 6
RICH MOIST CHOCOLATE SQUARES

INGREDIENTS
280 g (2 cups) cake flour, sifted
400 g (2 cups) Huletts White Sugar
65 g (2/3 cup) cocoa powder
10 ml (2 t) baking powder
1 ml (pinch) salt
2 extra large eggs
250 ml (1 cup) buttermilk
125 g butter, melted
15 ml (1 T) vanilla essence
250 ml (1 cup) hot percolated coffee
(or 10ml instant pure coffee in 250ml boiling water)

TO DECORATE
250 ml fresh cream, whipped
Huletts Icing Sugar, to taste
raspberries, or fruit of your choice

METHOD
1. Preheat oven to 180ºC.
2. Line a 24 x 30 cm baking tin with baking paper, grease and set aside.
3. In a large bowl of a mixer stir together the flour, sugar, cocoa, baking powder and salt.
4. Add eggs, buttermilk, melted butter and vanilla essence and beat until smooth, about 3 - 5 minutes.
5. Remove bowl from mixer and stir in the coffee using a spatula. (The batter should be very runny.)
6. Pour batter into the tin and bake on middle rack of oven for about 35 - 40 minutes or until a skewer inserted comes out clean and with just a few moist crumbs attached.
7. Leave in tin for 15 minutes to cool. Place a wire rack over top of tin. Hold the rack in place while flipping the cake over. Gently thump the bottom of the tin until the cake is released. Carefully peel off the baking paper and allow to cool completely.
8. Cut into even-sized squares and store in an airtight container until required.
9. To serve, pipe each square with slightly sweetened, stiffly beaten cream and decorate with fruit of your choice. Serve immediately.

Makes ±50 squares, depending on size

Serve as a sweet treat with coffee at a wedding or any other celebratory function.
**COLOUR SPRINKLES CAKE**

**INGREDIENTS**
1 x vanilla sponge cake recipe, to make 2 x 20 cm round cake layers
(use your own trusted recipe or visit www.hulettssugar.co.za)
1 x batch buttercream icing
(see Ice Cream Sundae Cake p. 22)

**TO DECORATE**
100 g coloured sprinkles (hundreds & thousands)
± 1 m ribbon

**METHOD**
1. Make the vanilla sponge and allow to cool completely.
2. Sandwich the cakes together with a spread of the buttercream icing. Spread the rest of icing evenly around the sides and top of the cake.
3. Refrigerate for at least one hour or until the icing is firm. (This enables the sprinkles to stick).
4. Remove cake from the refrigerator and gently press the sprinkles into the sides and top of the cake.
5. To decorate, tie a ribbon around the cake.

*Serves 12*

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**PURPLE PEARL CAKE**

**INGREDIENTS**
1 x vanilla sponge cake recipe, to make 2 x 20 cm round cake layers
(use your own trusted recipe or visit www.hulettssugar.co.za)
1 x batch buttercream icing
(see Ice Cream Sundae Cake p. 22)

**TO DECORATE**
purple food colouring, or colour of your choice
decorative edible pearls, available from baking shops

**METHOD**
1. Make the vanilla sponge and allow to cool completely.
2. Cut each layer in half, horizontally using a serrated bread knife.
3. Sandwich the cakes together with a spread of the buttercream icing.
4. Divide the remaining icing into 3 bowls. Use the food colouring to dye the icing, one pale, one medium and the final a deep shade of the same colour.
5. Use a pallet knife to cover the bottom third of the cake with the deepest colour. It’s fine if the icing is rough, it will be smoothed out later.
6. Cover the middle third with the medium colour and spread top third and on top with pale icing.
7. Run a clean, warm palette knife around the cake to smooth out and blend the three colours.
8. Dot edible pearls around the cake.

*Serves 12*
RASPBERRY AND ROSE KISSES

INGREDIENTS
50 g ground almonds
35 g (¼ cup) cake flour
2 extra large egg whites
1 ml (pinch) cream of tartar
105 g (200 ml) Huletts icing sugar
a few drops almond essence
pink food colouring

FILLING
50 g butter, softened
105 g (200 ml) Huletts Icing Sugar
a few drops rose water, to taste
10 ml (2 t) raspberry jam

METHOD
1. Preheat the oven to 180°C.
2. Line two large baking trays with baking paper.
3. Place the ground almonds in a bowl and sift over the flour. Set aside.
4. In a large bowl beat the egg whites and cream of tartar until very thick and holds its shape, about 5 minutes. (Use an electric whisk).
5. Sift over the icing sugar and beat again until the mixture is very thick and holds its own shape, about 5 minutes.
6. Beat in the almond essence and enough food colouring to achieve desired colour.
7. Spoon mixture into a piping bag fitted with a 1 cm round nozzle (or snip the tip of a disposable piping bag) and pipe 3 cm rounds on to prepared trays, spacing them a little apart. Make sure you end up with an even number (about 48). Use a slightly damp finger to flatten any points.
8. Bake kisses for 9-11 minutes until tops are set. Remove from oven and leave to cool on baking trays.
9. Once cool, use a palette knife to loosen the kisses.
10. To make the filling, whisk together the butter, icing sugar and rose water. Beat until light and fluffy and stir in the raspberry jam.
11. Sandwich the kisses together with a spread of filling.

Makes ± 24 kisses

These biscuits add a decorative and feminine touch to your tea table - perfect for romantic occasions!
Huletts Range of EquiSweet Sweeteners is a low kilojoule sweetening solution that offers all of the sweetness with none of the guilt. Available in EquiSweet Classic and two aspartame-free alternatives, Sucralose and new Stevia. Available in tablets and sachets.

Huletts Icing Sugar is the perfect solution with fine, powdery granules for icing a cake or creating intricate sugar art. Also used for decorating cupcakes and biscuits, it is also ideal for desserts and cocktails.

Huletts Molasses is filled with richness and flavour. It is used in cooking and baking. It can also be used as a marinade for meat and poultry. It is excellent for desserts and cocktails.

Huletts White or Brown Sugar Cubes are convenient precision-cut white and brown cubes that adds richness and depth to any recipe. A stylish way to sweeten all beverages, including tea, coffee and hot chocolate.

Huletts Treacle Sugar is a great flavour enhancer. Its soft, sticky sugar keeps fruit cakes and desserts moist. It is also perfect for microwave cooking and meat marinades. It is a good substitute for Macaroon Sugar.

Huletts Yellow Sugar is used in baking, in preserves such as jams, pickles, chutneys, in home-brewed beer and ginger beer to enhance the flavor.

Huletts Caramel Sugar is ideal for sprinkling over porridge, cereals, and adds a delicious caramel taste to coffee. It can also replace white sugar in all microwave cooking to improve flavor. It is perfect for biscuits, cakes, buns and is a good substitute for Demerara Sugar.

Huletts Golden and Flavoured Syrups This line-up of both traditional and fun flavors made from pure cane sugar, make excellent toppings on pancakes, flapjacks, hot muffins and cakes, and are delicious in desserts and sauces.

Huletts White Sugar is pure white crystals that dissolve quickly. It is perfect for cakes, biscuits, cakes, buns and is a good substitute for Demerara Sugar.

Huletts SunSweet Brown Sugar dissolves easily and provides natural sweetness. Used in hot beverages, over cereals, porridge and in everyday baking. It is the most popular sugar for baked-breads, cookies and Gaytime ice cream.

Huletts Molasses is filled with richness and flavor. It is used in cooking and baking. It can also be used as a marinade for meat and poultry. It is excellent for desserts and cocktails.

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Huletts Sugar Crystals Coloured sugar crystals are perfect for decorated iced and cakes to any occasion. Ideal for decorating baked goods, desserts and cocktail glasses.

Huletts Dome Sugar Cubes Pure white crystals that dissolve quickly. It is perfect for cakes, biscuits, cakes, buns and is a good substitute for Demerara Sugar.

Huletts Maltoses is filled with richness and flavor. It is used in cooking and baking. It can also be used as a marinade for meat and poultry. It is excellent for desserts and cocktails.

Huletts Caramel Sugar is ideal for sprinkling over porridge, cereals, and adds a delicious caramel taste to coffee. It can also replace white sugar in all microwave cooking to improve flavor. It is perfect for biscuits, cakes, buns and is a good substitute for Demerara Sugar.
DAINTY DARLING CHEESECAKES

BASE
200 g tennis biscuits
100 g butter, melted

FILLING
900 g (4 cups) cream cheese
260 g (1¼ cup) Huletts Castor Sugar
3 extra large eggs plus 1 extra egg yolk
45 ml (3 T) cake flour
5 ml (1 t) vanilla essence
250 ml (1 cup) sour cream

TOPPING
125 ml (½ cup) sour cream
15 ml (1 T) lemon juice
15 ml (1 T) Huletts Castor Sugar

METHOD
1. Preheat the oven to 180°C.
2. For the base, blend the biscuits until fine and add the melted butter.
3. Grease 10 - 12 x mini round loose bottom cake tins and press crumbs in a thin layer onto the base.
4. Bake for 8-10 minutes, remove from oven and allow to cool.
5. Set oven to 200°C.
6. For the filling, using an electric mixer beat the cream cheese until soft, add the sugar and flour, add the eggs one at a time until well incorporated.
7. Add the vanilla essence and the sour cream and mix until smooth.
8. Pour the filling mixture on top of the prepared bases.
9. Bake for 10 minutes, reduce oven temperature to 140°C and bake for a further 30 minutes. Switch off the oven and leave cakes in oven to cool.
10. To make the topping, mix the sour cream, lemon juice and sugar together.
11. Spread a layer of topping on top and of the cooled cakes and serve.

Makes 10-12

Ideal as single-serving cheesecakes in a coffee shop or as a special dessert.
ICE CREAM SUNDAAE CAKE

INGREDIENTS
1 x vanilla sponge cake recipe, to make 2 x 20 cm round cake layers
(use your own trusted recipe or visit www.hulettsugar.co.za)

BUTTERCREAM ICING
200 g butter
325 g (2½ cups) Huletts Icing Sugar
5 ml (1 t) vanilla essence
30 ml (2 T) cream

TO DECORATE
2 bananas, sliced
5 - 6 scoops vanilla ice cream
5 - 6 glacé cherries
1 - 2 ice cream cones or wafers
15 g (2 T) almond flakes, toasted
Huletts Chocolate or Strawberry Syrup, to serve

METHOD
1. Make the sponge cakes and allow to cool completely.
2. Buttercream Icing: Beat the butter and icing sugar together until light and fluffy. Add vanilla essence and cream, and beat until a smooth and spreadable consistency is reached. (Add a splash of milk, if required.)
3. Spread one cake with buttercream icing and arrange the banana slices evenly on top.
4. Place the second cake on top and spread the remaining icing over the sides and top of the cake. Refrigerate until required.
5. To serve, top the cake with scoops of ice cream, glacé cherries, ice cream cones and almond flakes.
6. Drizzle with Huletts Chocolate or Strawberry Syrup before slicing.

Serves 12

Dazzle your guests with this show stopping Ice Cream Sundae cake. Prepare beforehand and keep in the deep freeze until just before serving.

Versatility that creates more

Blend, blitz, extract, dice, mix, juice, whisk, grate, grind and roll. You can do it all with the versatile and easy to use Kenwood Chef Sense. With 20+ optional attachments and built-in intelligent control, there are countless recipes out there to create.

Visit kenwoodworld.com/en-za/chefsense to find out more.

*Motor only.
Huletts has crowned their Koeksister Champion for 2015!

After receiving hundreds of entries from across the country, The South African Chef’s Association and Seline van der Wat (SA Master Chef fame) tasted all the koeksisters and selected four finalists. Huletts purchased 2,500 koeksisters from each of the four finalists and then it was up to the visitors at the Innibos festival to taste all four and vote for their favourite.

The Huletts Koeksister Champion 2015 is Louisa Vlok, she also won R100,000 in cash! We’re sure Louisa will agree that Huletts makes every day sweeter!

ABOVE: Winner Louisa Vlok receiving her prize from Paul Dickinson, General Manager: Huletts Sugar.
RIGHT: Huletts congratulates our finalists on the excellent standard of their koeksisters – we are proud to be associated with you! (pictured from left): Emily Jooste from Parys, Susanna van Heijst from Groblershoop, Catharina Herbst from Pietermaritzburg and Louisa Vlok from Bloemfontein.
Naked and semi-naked cakes are a fun new trend. Naked cakes have icing between the layers only. The semi-naked cake has a thin scraping of icing around each cake, as well as between the layers.

Naked cakes can be created for any occasion and are prefect for hot summer days – no more melting icing! They can add an understated but elegant style to your sweet spread. By layering the cakes and using a minimal amount of icing, mainly to stick the layers together, these cakes are much lighter than rich options such as ganache or fruit cakes. If you think that less icing means your cake will lack flair, then add fruity or flowery touches to accent the frosting and flavour. Check out these naked cakes for inspiration!

Interesting topping ideas for naked and semi-naked cakes

Naked cakes tend to be more natural so use fresh toppings rather than sugar or gum paste flowers. Natural toppings works best.

Think outside the box. You don’t need to stick to roses, although traditionally the rule was that flowers used on cakes should be edible, but this seems have fallen away. Succulents, lavender, vegetables and fruit all make interesting decorations.

Your choice can reflect the theme of the wedding or even pay homage to the location of the wedding - think grapes and vines for a Winelands wedding or beautiful Namaqualand flowers for a West Coast wedding.

Some creative bakers even use ingredients found in the cake, like chocolate chips or even pretzels. Others use fresh fruit and preserves. Don’t be intimidated by the blank canvas. The possibilities are endless!
THE NAKED TRUTH

1. Make the cakes as close to the event as possible, the day before preferably.
2. Use a cake with a good shelf life like madeira. You can also mix flavours for a different look but think about the colour of the crust. Split, layer and fill each individual layer/tier prior to assembly.
3. Brush each cake with a little sugar syrup to help keep the cake moist. You can make the syrup in different flavours.
4. Try to chill each tier for about 1 hour before delivery, this will firm up the buttercream a little and help with transportation. Don’t chill any longer or the cake will dry out. Once chilled, dowel each tier ready for assembly. Even though the cake is not iced it still needs support.
5. Then stack the next tier on top, pressing down lightly to form a bond with the base cake – the buttercream will make the two tiers stick together. Repeat with the other layers and then decorate with fresh berries and/or roses or other edible flowers when on site.
6. To finish add a light dusting of icing sugar. The cake won’t really last for more than a maximum of 4 hours on display so discuss with your bride whether it is suitable for her wedding.
7. These cakes are great for brides on a budget – they require less work so should be less expensive than a highly elaborate cake.

INGREDIENTS

3 x small, medium and large layer cakes of your choice (vanilla sponge cake, Madeira, red velvet, chocolate or carrot)
flavoured sugar syrup for extra moisture, you can flavour this sugar syrup with all sorts of flavours
3 x batches icing of your choice (buttercream, white chocolate ganache, dark chocolate ganache, or cream cheese icing)
3 x cake boards, bottom tier board to be 5cm bigger than the cake and the 2nd and 3rd tiers to be the same size as the cakes dowel sticks

TO DECORATE

fresh baby vegetables, flowers or fruit of your choice

METHOD

1. Place the cakes on their cake boards. Brush with flavoured sugar syrup and allow to absorb.
2. Ice the cake layers and sides as per desired look.
3. To stack the cakes, begin with the bottom tier and mark out a circle on top the size of the next tier. Cut 4-5 dowel sticks to the same height of the bottom tier cake and insert within the marked circle. Make sure they are level with the top of the cake and upright. Top with second tier cake and repeat the process for the top tier.
4. Decorate with baby vegetables, flowers or fresh fruit.

This semi-naked cake has a natural and organic look. We’ve used fresh vegetables in complementing colours to decorate the cake. A thin scraping of icing around the sides of the cake is all it takes to create this slightly more dressed up version.
GIFT IDEAS FOR THE Festive Season
SUNSWEEt FudGe

Entry level baking. Extra easy to make and a perfect way for kids to earn money from their first effort in the kitchen. Packaged in cellophane bags or boxes and tied with festive ribbon it is the ideal Christmas gift for teachers and beloved grannies.

INGREDIENTS
800 g (4 cups) Huletts SunSweet Brown Sugar
1 x 380 g can evaporated milk
30 ml (2 T) butter
5 ml (1 t) vanilla essence

METHOD
1. Combine sugar and evaporated milk in saucepan over medium heat. Stir continuously until the sugar dissolves.
2. Remove from heat and add butter and vanilla essence.
3. Mix until smooth and creamy.
4. Pour onto a greased baking tray and spread evenly.
5. Allow to partially set before cutting into squares.

Makes ± 50 pieces, depending on size

ALMONd AND PePPERMINT CReAMs

INGREDIENTS
195g (1 ½ cups) Huletts Icing Sugar
160 g (½ cup) condensed milk
a few drops of almond essence, to taste
a few drops of peppermint essence, to taste
a few drops of green food colouring

METHOD
1. Sift the icing sugar into a bowl and gradually mix in the condensed milk.
2. Divide mixture into two batches.
3. Add almond essence to one batch and peppermint essence and green food colouring to the other.
4. Knead the mixtures until smooth. Dust a surface with sifted icing sugar and roll out to a thickness of 5 mm thickness. Cut out rounds using a small 3 cm diameter cutter.
5. Place on a greaseproof paper-lined tray. Leave to dry.

Makes 30-40 bites

CHRISTMAS GIFT IDEAS

The holidays are a great time to relax with friends and family and a good deal of that time is taken up with enjoying eating and drinking, whether it is around the braai, at the beach or on the patio. So what better gift than something to eat or drink? Almost everyone loves an edible gift, whatever their age or gender. Hand made presents are also an opportunity for the kids to make gifts for beloved grannies or favorite teachers.

• The very easy SunSweet Fudge and the Almond and Peppermint Creams are perfect for kids to make, with you overseeing their efforts. Packaged in cellophane bags and tied with a festive ribbon these gifts are as thoughtful and useful as any expensive store bought gift.
• Place a decorated cupcake in a single glass container and tie with gold ribbon. The glass container can be used for small jewellery pieces like rings or earrings.
• Any of the large cakes featured in this issue would make a very generous and welcome gift – especially good for a lovely group gift as a family. As a baker or shop owner ensure you market the cakes as such. Once again festive packaging can help promote this idea.

If your cake did not come out of the oven as perfectly as you had hoped for, it is time to be creative. Using a round cutter cut two even-sized rounds from the cake. Decorate lavishly with icing of your choice (we used basic butter icing mixed with caramel condensed milk for a super-rich flavour) and sprinkle the mini cake with homemade praline or peanut brittle. Style cake on a pretty mini cake stand and decorate with a large golden ribbon.
ORANGE AND APRICOT LOAF CAKE

INGREDIENTS
75 g (½ cup) dried apricots, chopped zest of
2 large oranges, plus juice of 1 large orange
175 g butter, softened, plus extra for greasing
170 g Huletts Castor Sugar
3 extra large eggs, beaten
280 g (2 cups) self-raising flour
50 g Huletts Icing Sugar

METHOD
1. Preheat the oven to 160ºC.
2. Grease and line a 23 cm loaf tin.
3. Place the apricots, orange zest and all but
   1 T of the orange juice in a saucepan over
   medium heat. Simmer for 5 minutes until
   the apricots have absorbed all the juice.
   Set aside to cool.
4. Beat the butter and castor sugar together
   until light and fluffy. Gradually beat in the
   eggs and fold in the flour.
5. Stir in the apricots. If the mixture is dry
   add a little milk.
6. Pour the batter in the loaf tin and smooth
   the top with a spatula.
7. Bake for 50 - 60 minutes or until a skewer
   inserted into the middle comes out
   clean. Cool in the tin for 10 minutes
   before turning onto a wire rack to
   cool completely.
8. Mix the remaining 1 T of orange juice
   with the icing sugar and drizzle over
   the loaf.

Serves 8

This orange and apricot loaf offers a lighter,
but still festive and flavoursome, option
to the traditional fruit cake. The orange
flavoured icing adds an extra bit of zing.

Perfect for the more ambitious cook who likes
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GINGER CARAMEL SQUARES

INGREDIENTS
45 g butter, softened
70 g (100 ml) Huletts Treacle Sugar
60 ml (¼ cup) Huletts Golden Syrup
1 extra large egg yolk
175 g (1¼ cup) cake flour
10 ml (2 t) ground ginger
3 ml (½ t) bicarbonate of soda
1 ml (pinch) salt

Caramel sauce
125 ml (½ cup) Huletts Golden Syrup
125 g butter
105 g (½ cup) Huletts Castor Sugar
10 ml (2 t) vanilla essence

METHOD
1. Preheat the oven to 180ºC.
2. In a large mixing bowl beat the butter and sugar together until light and fluffy. Beat in the syrup and egg yolk until just combined.
3. Sift the flour, ginger, bicarbonate of soda, and salt together, and mix into the butter mixture using a wooden spoon to form a dough.
4. Roll the dough into a ball, cover with cling film and refrigerate for 1 - 2 hours.
5. Place the dough between two sheets of baking paper and roll out to a thickness of 5 mm.
6. Cut into squares (or shapes of your choice) and transfer to lined baking trays using a palette knife. (If the dough becomes too soft place the baking tray in the freezer for 5 - 10 minutes to firm up.)
7. Bake the biscuits for 8 - 10 minutes until puffed and just turning golden brown around the edges.
8. Remove from oven and allow to cool on the baking tray for 5 minutes. Transfer to a wire rack to cool completely.
9. Caramel sauce: Place the syrup, butter, sugar and vanilla essence in a medium size saucepan over medium heat and stir until well combined.
10. Bring to the boil and allow to simmer for 12-14 minutes, without stirring, or until the temperature reaches 140ºC on a sugar thermometer. Remove from the heat and leave to rest for 3 minutes.
11. Dip the ginger squares halfway down into the caramel sauce, allowing the excess to drip off, and place on a baking tray lined with baking paper to set.

Makes ±30 biscuits
CHOC-CHIP GINGER BISCUITS

INGREDIENTS
1 x quantity ginger biscuit dough
(see Ginger Caramel Squares recipe on p. 36)
200 g dark chocolate discs, roughly chopped

METHOD
1. Preheat the oven to 160°C.
2. Prepare the ginger biscuit dough, roll into a ball, cover with cling film and refrigerate for 1 - 2 hours.
3. Place the dough between two sheets of baking paper and roll out to a thickness of 5 mm.
4. Cut into rounds with a biscuit cutter and transfer to a lined baking tray with a palette knife. Place chocolate pieces in the centre of the biscuits. (If the dough becomes too soft place the baking tray in the freezer for 5 - 10 minutes to firm up.)
5. Bake for 10 - 12 minutes or until golden brown. Allow to cool slightly before transferring to wire racks.

Makes ±30 biscuits, depending on size

SUGAR CINNAMON COATED GINGER BISCUITS

INGREDIENTS
1 x quantity ginger biscuit dough
(see Ginger Caramel Squares recipe on p. 36)
100 g (½ cup) Huletts SunSweet Brown Sugar
30 ml (2 T) ground cinnamon

METHOD
1. Preheat the oven to 160°C.
2. Prepare the ginger biscuit dough, roll into a ball, cover with cling film and refrigerate for 1 - 2 hours.
3. Place the dough between two sheets of baking paper and roll out to a thickness of 5 mm.
4. Cut into oblongs squares and carefully transfer to a lined baking tray with a palette knife. (If the dough becomes too soft place the baking tray in the freezer for 5 - 10 minutes to firm up.)
5. Mix the sugar and cinnamon together and sprinkle over the biscuits.
6. Bake for 10 - 12 minutes or until golden brown, leave on tray to cool slightly before transferring to a wire rack.

Makes ±30 biscuits, depending on size
INSIDE SCOOPE

Carolí Schoeman (nee Erasmus) shares her big day with us as she weds the love of her life, Hendrik.

Most of us watched Koekedoor earlier this year and it was great to see the younger generation personified by Carolí Erasmus taking our craft into the future.

Carolí has in the meantime become Mrs Carolí Schoeman, having recently married citrus farmer Hendrik!

Carolí, her mother, and siblings baked these stunning cakes for the reception. For the guests, sampling the bride's baking, was no doubt a special treat!

Carolí qualified at the University of Potchefstroom as a dietician but chose her first love, baking, as a career. She has opened a coffee shop in Sasolburg near the family's farm and is enjoying experimenting with citrus flavours in her baking. As co-bakers we wish the young couple lots of happiness and look forward to more of Carolí’s beautiful creations.

See page 42 for cheese cake recipe.
BAKED CHEESE CAKE

Recipe by Caroli Erasmus, adapted from Sarie Kos

CRUST
1 x 200 g packet Nuttikrust biscuits
80 g butter

FILLING
750 g creamed cottage cheese
210g (1 cup) Huletts Castor Sugar
10 ml (2 t) vanilla essence
4 extra large eggs

TOPPING
250 ml (1 cup) sour cream
155 g (¾ cup) Huletts Castor Sugar
5 ml (1 t) vanilla essence
fresh strawberries and lavender spears, to decorate (option)

METHOD
1. Preheat the oven to 150ºC.
2. Crush the biscuits until fine.
3. Melt the butter and pour over the biscuit crumbs. Mix thoroughly.
4. Grease a 26 cm loose bottom round cake tin and press the biscuit mixture firmly into the base.
5. For the filling, mix all the ingredients together in an electric mixer until smooth.
6. Gently spoon the mixture onto the crust.
7. Bake for 50 - 60 minutes. Remove from oven and allow to cool completely.
8. For the topping, mix the sour cream, castor sugar and vanilla essence together in a microwave bowl. Microwave on high for 1 minute, remove and stir, repeat until the sugar has dissolved. Allow to cool slightly before spreading on top of the cheese cake. Allow to set.
9. Top with fresh strawberries and lavender spears, if desired.

Serves 8 - 10

The beautiful dessert table was the showpiece of the wedding meal. The mouth-watering array of sweet treats included Caroli’s version of the naked cake for the wedding cake, which was trimmed with citrus blossoms. Flans with fresh fruit and cream, individual mini square cakes, indulgent cheese cake and some wonderful chocolate creations made up a wonderful selection of sweet delights.
BERRY PAVLOVA

INGREDIENTS
4 extra large egg whites
420 g (2 cups) Huletts Castor Sugar

TOPPING
310 ml (1¼ cup) cream
5 ml (1 t) vanilla essence
25 g (2 T) Huletts Castor Sugar
fresh berries of your choice
crystallized rose petals, see recipe below

METHOD
1. Preheat the oven to 140ºC. Line a baking tray with baking paper or aluminium foil (shiny side down).
2. Using an electric mixer whisk the egg whites until soft peaks form, then slowly add the castor sugar, a little at a time until all the sugar is incorporated and the mixture is smooth and glossy.
3. Pile mixture onto the prepared sheet and spread meringue to desired shape. Use a palette to neaten sides and top.
4. Bake for 1 hour, then turn off oven and allow to cool completely in the oven.
5. Whip up the cream with the sugar and vanilla essence until fluffy, place onto the Pavlova and top with berries and crystallized rose petals.

Serves 4 - 6

CRystallized ROSE PETALS

INGREDIENTS
±30 rose petals
1 extra large egg white
60 ml (4 T) Huletts Castor Sugar

METHOD
1. Carefully remove the petals from the roses, lightly whisk the egg white and spoon the sugar into a shallow bowl.
2. Hold the base of a petal using the tip of your thumb and fore finger and paint both sides with the egg white, ensuring you cover the whole petal.
3. Spoon the sugar over the petal, shaking off any excess.
4. Place the petals on baking paper and leave to dry for at least 2 hours or overnight if possible. The crystallized petals can be stored in an airtight container for up to 2 weeks.

Makes ± 30 crystallized rose petals
WHIP UP A FEAST

SYRUP AND ALMOND PAVLOVA

**METHOD**

1. Prepare the Pavlova mixture and spoon into a piping bag.
2. Line a baking tray with baking paper.
3. Pipe in a circular motion from centre outward to the size of a dinner plate. Finish the outside circumference with large dollops, to create a pool in the centre.
4. Bake for an hour, turn the oven off and leave in oven until completely cool.
5. Whip the cream with the castor sugar and vanilla essence until thick and fluffy, spoon into the centre of the Pavlova.
6. Drizzle with syrup and sprinkle with almonds and cinnamon sugar.

**Serves 4 - 6**

**INGREDIENTS**

1 x Pavlova mixture
(see Berry Pavlova recipe)

**TOPPING**

250 ml (1 cup) cream
25 g (2 T) Huletts Castor Sugar
5 ml (1 t) vanilla essence
60 ml (4 T) Huletts Golden or Maple Syrup
30 ml (2 T) almond flakes, lightly toasted
5 ml (1 t) cinnamon mixed with 30 ml (2 T) Huletts Castor Sugar

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BANANA AND CHERRY PAVLOVA

For the kids

**METHOD**

1. Prepare the Pavlova mixture and spoon into a piping bag.
2. Line a baking tray with baking paper.
3. Pipe in a circular motion from centre outward to the size of a dinner plate. Finish the outside circumference with large dollops, to create a pool in the centre.
4. Bake for an hour, turn the oven off and leave in oven until completely cool.
5. Whip the cream with the castor sugar and vanilla essence until thick and fluffy, spoon into the centre of the Pavlova.
6. Top with cherries, banana slices and biscuit pieces.

**Serves 4 - 6**

**INGREDIENTS**

1 x Pavlova mixture
(see Berry Pavlova recipe)

**TOPPING**

250 ml (1 cup) cream
25 g (2 T) Huletts Castor Sugar
5 ml (1 t) vanilla essence
30 ml (2 T) glace cherries, chopped
1 banana, thinly sliced
3 - 4 chocolate digestive biscuits, roughly broken

**Syrup and Almond Pavlova**

**Ingredients**

1 x Pavlova mixture
(see Berry Pavlova recipe)

**Topping**

250 ml (1 cup) cream
25 g (2 T) Huletts Castor Sugar
5 ml (1 t) vanilla essence
60 ml (4 T) Huletts Golden or Maple Syrup
30 ml (2 T) almond flakes, lightly toasted
5 ml (1 t) cinnamon mixed with 30 ml (2 T) Huletts Castor Sugar
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