

# Wargrave Scouts Bake-off 2014

## The Baked Bean Tin Christmas Cake!

### PART 1: Making



<b>Ingredients</b>	<b>Equipment</b>
<i>Makes 6-7 mini (small baked bean tin) cakes</i> 100g glace cherries 250g mixed dried fruit and 250g sultanas soaked in sherry overnight 112g butter, softened 112g dark brown sugar 2 large eggs, lightly beaten 112g plain flour 0.5 level teaspoon ground cinnamon 1 level teaspoon mixed spice Small amount of Margarine to grease the tin	<b>Tin &amp; Greaseproof paper</b> <b>Weighing Scales</b> (shared use) <b>Large Mixing Bowl</b> <b>Small Jug</b> for the eggs <b>Fork</b> to whisk eggs <b>Wooden Spoon</b> to beat mixture <b>Teaspoon</b> to measure spices <b>Small Bowl</b> for flour <b>Small Bowl</b> for sugar <b>Spoon</b> to weigh flour <b>Spoon</b> to weigh sugar

### WASH YOUR HANDS

#### 1) Line the cake tin:

- Be careful with the tin as it may still have some sharp edges
- Using a very small amount of margarine on a scrap of greaseproof paper lightly grease the inside of the tin.
- Line the inside sides with a double folded thickness of baking parchment that stands above the tin.
- Line the base with a 2 circular discs of parchment.

#### 2) Making the mix:

- In a bowl, beat with a wooden spoon the butter and sugar for 5 minutes until it is light and fluffy.
- Beat both eggs and then slowly introduce, in small amounts, into the mixture, beating with the wooden spoon.
- When almost all the egg mix has been added, beat in some of the flour to stop it curdling.
- Fold in the rest of the flour, the two spices and the fruit mix.
- Divide the mixture into 6 or 7 equal portions.
- Spoon the mixture into each lined tin, making a small dip in the middle of the mixture.
- Wrap your tin in a double thickness of parchment and tie in place with a piece of string.
- Write your initials on the paper and give to Pete to take home to cook for 60-90 minutes.

### TIDY UP & WASH-UP YOUR TEAMS EQUIPMENT & AREA