

Pan Prep 101

The easiest way to ruin your beautiful baked goods is to not prep the pans properly. Considering that most recipes call for some form of butter at room temperature anyways you'll already be set to prep your pans. Depending on how much butter is in the actual recipe will tell you which variety of butter to use. The less butter that's in the recipe the fattier the variety you should use to prep the pans. For even easier removal on deep baking pans consider using parchment paper or wax paper cut to fit the pan. Just a suggestion– but it honestly makes a world of difference. To use this simple technique butter the bottom of your pan then insert the piece of wax or parchment paper and smooth it down on the bottom with your fingers. Butter the pan all over including the sides and on top of the parchment. The last bit of this prep is to sprinkle flour into pan and then while rotating the pan into different angles to make sure the inside pan surface is coated lightly and empty the excess out of the pan. Using flour is perfect for sweeter cakes, especially cakes that are box recipes because you don't want to add any additional sweetness. However most cakes that are made from scratch are not sweet and this gives you, as the baker, a little more freedom with creativity. In these cases you can replace the flour with pudding powder in a similar flavor to your recipe, for chocolate cakes you can also use sweetened cocoa.

The all out question we ask ourselves is what size cake do I make? How much is enough? How much is considered too much? The chart below should help with this controversy. This list is a little more realistic I think than other sites.

Round Cake Pans

<u>PAN SIZE</u>	<u>SERVINGS</u>
15cm	8
20cm	12
25cm	18
30cm	32

Square Cake Pans

<u>PAN SIZE</u>	<u>SERVINGS</u>
15cm	8
20cm	16
25cm	24
30cm	36

Recipe Idea: *This recipe is always a huge hit at parties and isn't difficult to make. You can always substitute different berries in here also– blackberries with raspberries is another divine combination*

Ingredients:

- 1 (517g) package white cake mix
- 1 (96g) package instant vanilla pudding mix
- 1 (96g) package instant lemon pudding mix
- 1/4 L Milk
- 1 (453g) package frozen whipped topping, thawed
- 1/2 L fresh strawberries, sliced and picked over
- 1/4 L fresh blueberries, rinsed and picked over
- Freshly grated Lemon Zest

Directions:

1. Mix the dry cake mix and the vanilla pudding mix together in a large glass bowl and then follow the directions on the back of the cake mix box. (Always remember you can make minor substitutions and additions to everything– instead of regular oil, maybe try an almond oil or a hazelnut oil). Bake as the box instructs for 2~20cm round pans. Allow to cool in pans for ten minutes, then remove from pans and place on drying rack to cool the rest of the way (if you used the wax paper trick, put that side down until the cake is completely cooled).
2. To make the filling: mix the lemon pudding mix with the milk and whisk until thickened. Then fold in half of the whipped topping. Spread half of this mixture on one of the cake layers and then top with sliced strawberries and fresh blueberries.
3. Add the second cake layer and spread with the remaining filling. Arrange the remaining strawberries and blueberries on top of the filling. In a small bowl combine the remaining whipped topping– with some of the lemon zest. Using this combination as frosting, frost the sides of the cake. Then as a final touch sprinkle the remaining lemon zest over the top of the cake.

Pastry Brush at Highland Homewares



Wax Paper peels off in a SNAP



Flouring the pan is a necessity



Check for Doneness



Touchpick Technique: if a toothpick inserted in the center comes out clean– then the cake is done



Zest your lemon with this grater @ Highland Homewares

