

BRILLIANT BAKES

CREATED BY SYSCO CHEF, ZOE GILL



Classic Sponge

FOOD LABELLING...

Serves 10

CONTAINS:

WHEAT EGGS MILK

RECIPE INGREDIENTS ...	QUANTITY:	DESCRIPTION:	METHOD:
74088 Unsalted Butter.. BUTTER	200g		Fat fully incorp...
350098 Tate & Lyle Caster Sugar 2kg.. CASTER SUGAR 2KG	200g		*N/A*
350092 Self Raising Flour.. 350092 FLOUR	200g	0.07 x Each	*unchanged*
16392 18 British Free Range Fresh Medium Eggs.. 16392 EGG	222g	4 x Each	Cooked by dry ...
87846 Preema Natural Vanilla Extract 500ml.. 87846 NATURAL VANILLA EXTRACT	5ml	0.01 x Each	*N/A*

COOKING INSTRUCTIONS & NOTES

METHOD

Preparation
Line two 8" cake tins with parchment paper
Allow the butter to come to room temperature & cut into cubes
Sieve the flour
Lightly beat the eggs
Pre heat the oven to 160'c

Method

In a large bowl beat the butter & sugar until pale, light & fluffy
Add the flour & eggs, do this in three stages, combining well
Add the vanilla
Divide the mixture between the two tins & level with a spatula
Bake in the oven for approximately 25-35 minutes
To check if the sponge is cooked, pop a skewer into the cake if if comes away clean then the cake is cooked, if there is a little mixture on the skewer return the cake to the oven for a few minutes. The other way to test is by touch, gently press the centre of the cake & once it's cooked it will spring back
Once cooked allow the cake to stand in the tin for 10 minutes
Then turn the cake out and transfer to a cooling wire, remove the paper & allow to completely cool before adding a filling
Take each cake & level off the top (if required), simply cut with a large knife to give you to perfect levelled cakes

Fillings
You can simply sandwich the cake together with jam & whipped cream then dust the top of the cake with icing sugar
Or make a butter cream, cream together 140g softened unsalted butter & 280g sieved icing sugar, add a teaspoon of vanilla extract

Adding other flavours
For a chocolate flavour sponge, reduce the flour quantity in the recipe by 25g & add 25g sieved cocoa powder
For a coffee flavour, add 2 tbsp of coffee essence
For a lemon sponge, add grated zest of one lemon & juice from half the juice

Chefs hints & tips
to make this recipe gluten free simply replace the standard flour to a gluten free alternative



Gluten Free & Vegan Banana & Chocolate Loaf Cake

FOOD LABELLING...

Serves 12

CONTAINS:

SOYA

MAY CONTAIN:

MILK

RECIPE INGREDIENTS ...	QUANTITY:	DESCRIPTION:	METHOD:
470829 KTC Vegetable Oil.. VEGETABLE OIL	75ml	0x Each	*unchanged*
100535 Pure Canadian Maple Syrup.. PUREADIAN MAPLE SYRUP	150g	0.2x Each	*N/A*
10354 Bananas.. 10354 BANANAS FRESH DIRECT	200g	Each	*unchanged*
114957 FREEE Gluten Free Self Raising White Flour 1kg.. FLOUR	220g	0.2x Each	*unchanged*
131178 Dr. Oetker Professional Gluten Free Baking Powder.. BAKING POWDER	5g	0x Each	*unchanged*
115279 Maldon Sea Salt Flakes 250g CASE.. SEA SALT FLAKES 250G CASE	3g	0x Each	*unchanged*
33581 Sysco Classic Ground Cinnamon.. GROUND CINNAMON	3g	0x Each	*N/A*
85910 Callebaut Dark Chocolate Callets (811).. COOKING CHOCOLATE	80g	0x Each	*N/A*
106066 Tate & Lyle Fairtrade Icing Sugar 1kg.. FAIRTRADE ICING SUGAR 1KG	50g	0.1x Each	*N/A*

107233 Da Vinci Caramel Coffee Syrup.. - CARAMEL COFFEE SYRUP		10g	0x Each	*N/A*
128154 Alpro Soya Unsweetened Long Life Drink 1L.. UHT SOYA DRINK		60ml	0.1x Each	*unchanged*

COOKING INSTRUCTIONS & NOTES

METHOD

Preparation;
Line a loaf tin
Pre heat the oven to 170'c
Sift the flour & baking powder
Roughly chop the callets
Sift the icing sugar

Method;
In a bowl place the oil, maple syrup & milk whisk together
Mash the bananas & add the the oil & milk mix
Stir in the dry ingredients, flour, baking powder, salt & cinnamon
Finally stir in the chocolate
Transfer to the loaf tin
Bake for approximately 35-40 minutes
Remove from the oven allow to cool. Leave overnight, this will make it easier to remove the paper
To make the icing combine the icing sugar, coffee syrup & a little cold water, combine well
Drizzle over the cake



Libby's Dog Friendly Muffins

FOOD LABELLING...

Serves 12

CONTAINS:

WHEAT EGGS MILK

RECIPE INGREDIENTS ...	QUANTITY:	DESCRIPTION:	METHOD:
71927 Sunflower Light Spread.. - 71927 SUNFLOWER LIGHT SPREAD	120g	0.06 x Each	Fat fully incorp...
350157 Squeezy Clear Blossom Honey.. - 350157 SQUEEZY CLEAR BLOSSOM HONEY S	45g	0.07 x Each	*N/A*
10354 Bananas.. - 10354 BANANAS FRESH DIRECT	260g	0.17 x Each	Cooked by dry ...
16392 18 British Free Range Fresh Medium Eggs.. - 16392 EGG	111g	2 x Each	Cooked by dry ...
114951 Sysco Classic Plain Flour.. - 114951 FLOUR S	150g	0.1 x Each	Cooked by dry ...
450694 Carrots.. - 450694 CARROTS	150g	0.08 x Each	Cooked by dry ...
33581 Sysco Classic Ground Cinnamon.. - 33581 GROUND CINNAMON	3g	0.01 x Each	*N/A*
74550 Low Fat Natural Yogurt.. - 74550 LOW FAT NATURAL YOGURT	110g	0.06 x Each	*unchanged*

COOKING INSTRUCTIONS & NOTES

METHOD

Preparation
Peel & mash the bananas (ideally they need to be ripe)
Lightly beat the eggs
Wash & grate the carrot
Line a muffin tin with 12 muffin papers
pre heat the oven to 170'c

Method

Simply place all of the ingredients (except the yogurt) in to a large bowl and whisk together
Spoon the mixture between the papers
Bake in the oven for approximately 12-15 minutes
Allow the cakes to stand in the muffin tray for 10 minutes, then transfer to a cooling wire
Spoon over the yogurt, this replicates the icing
Decorate with your dogs favourite mini treat