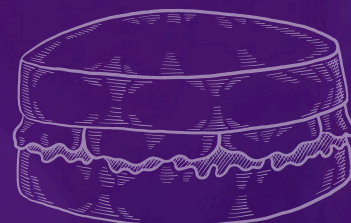
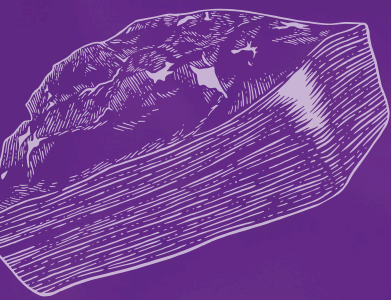
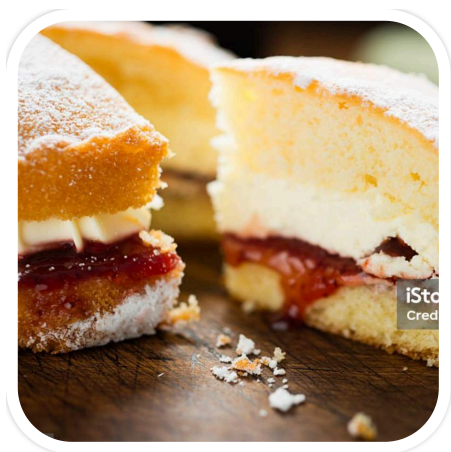


BRILLIANT BAKES

CREATED BY SYSCO GB CHEF, ZOE GILL





Classic Sponge

By Zoe Gill from Brakes

FOOD LABELLING...

Serves **10**

CONTAINS:



WHEAT



EGGS



MILK

RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

74088 Brakes Unsalted Butter..

BUTTER

BRAKES **200g**


Fat fully incorp...

350098 Tate & Lyle Caster Sugar 2kg..

CASTER SUGAR 2KG

BRAKES **200g**

N/A

350092 Brakes Self Raising Flour.. - BRAKES

 350092 FLOUR

BRAKES **200g**

0.07 x Each

unchanged

16392 Brakes 18 British Free Range Fresh Medium Eggs.. - BRAKES

 16392 EGG

BRAKES **222g**

4 x Each


Cooked by dry ...

87846 Preema Natural Vanilla Extract 500ml.. - BRAKES

 87846 NATURAL VANILLA EXTRACT

BRAKES **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 it 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 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

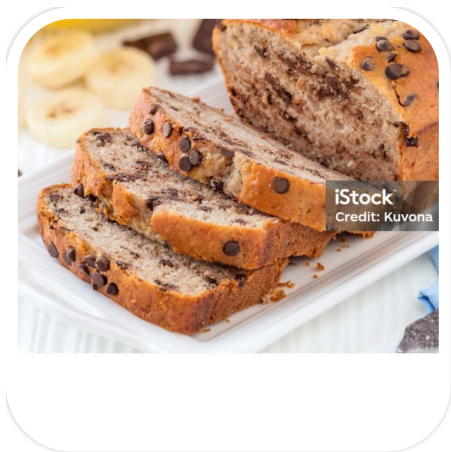
For a chocolate flavour sponge, reduce the flour quantity in the recipe by 25g & add 25g sieved cocoa powder

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

By Zoe Gill from Brakes

FOOD LABELLING...

Serves **12**

CONTAINS:



SOYA

MAY CONTAIN:



MILK

RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

470829 KTC Vegetable Oil..

VEGETABLE OIL

BRAKES

75ml

0x Each

unchanged

100535 Brakes Pure Canadian Maple Syrup..

PUREADIAN MAPLE SYRUP

BRAKES

150g

0.2x Each

N/A

10354 Bananas.. - BRAKES

 10354 BANANAS FRESH DIRECT

BRAKES

200g

Each

unchanged

114957 FREEE Gluten Free Self Raising White Flour 1kg..

FLOUR

BRAKES

220g

0.2x Each

unchanged

131178 Dr. Oetker Professional Gluten Free Baking Powder..

BAKING POWDER

BRAKES

5g

0x Each

unchanged

115279 Maldon Sea Salt Flakes 250g CASE..

SEA SALT FLAKES 250G CASE

BRAKES

3g

0x Each

unchanged

33581 Sysco Classic Ground Cinnamon..

GROUND CINNAMON

BRAKES

3g

0x Each

N/A

85910 Callebaut Dark Chocolate Callets (811)..

COOKING CHOCOLATE

BRAKES

80g

0x Each

N/A

106066 Tate & Lyle Fairtrade Icing Sugar 1kg.. - BRAKES

FAIRTRADE ICING SUGAR 1KG

BRAKES

50g

0.1x Each

N/A

107233 Da Vinci Caramel Coffee Syrup.. - BRAKES

CARAMEL COFFEE SYRUP

BRAKES

10g

0x Each

N/A

128154 Alpro Soya Unsweetened Long Life Drink 1L..

UHT SOYA DRINK

BRAKES

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

By Zoe Gill from Brakes

FOOD LABELLING...

Serves **12**

CONTAINS:



WHEAT



EGGS



MILK

RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

71927 Brakes Sunflower Light Spread.. - BRAKES

71927 SUNFLOWER LIGHT SPREAD

BRAKES **120g**

0.06 x Each

Fat fully incorp...

350157 Brakes Squeezy Clear Blossom Honey.. - BRAKES

350157 SQUEEZY CLEAR BLOSSOM HONEY BRAKES

BRAKES **45g**

0.07 x Each

N/A

10354 Bananas.. - BRAKES

10354 BANANAS FRESH DIRECT

BRAKES **260g**

0.17 x Each

Cooked by dry ...

16392 Brakes 18 British Free Range Fresh Medium Eggs.. - BRAKES

16392 EGG

BRAKES **111g**

2 x Each

Cooked by dry ...

114951 Sysco Classic Plain Flour.. - BRAKES

114951 FLOUR BRAKES

BRAKES **150g**

0.1 x Each

Cooked by dry ...

450694 Carrots.. - BRAKES

450694 CARROTS

BRAKES **150g**

0.08 x Each

Cooked by dry ...

33581 Sysco Classic Ground Cinnamon.. - BRAKES

33581 GROUND CINNAMON

BRAKES **3g**

0.01 x Each

N/A

74550 Brakes Low Fat Natural Yogurt.. - BRAKES

74550 LOW FAT NATURAL YOGURT

BRAKES **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