

Shaped Tins & Baking Tips

By Kathy Moore

How much mix?

Using the recipes on the Culpitt website, increase or decrease the basic recipe quantity for the following cake sizes e.g. for a 15cm cake, reduce all the ingredients in the recipe by $\frac{1}{2}$, or for a 25cm cake, use double the recipe ingredients.

15cm/6"	18cm/7"	20cm/8"	23cm/9"	25cm/10"	28cm/11"	30cm/12"
$\frac{1}{2}$	$\frac{3}{4}$	1	1 $\frac{1}{2}$	2	2 $\frac{1}{2}$	3 $\frac{1}{4}$

Square cakes – working out how much mix to use.

A 20cm square cake will be equivalent of a 23cm round and a 25cm square cake will be the equivalent of a 30cm round etc. (In imperial, 8" square = 9" round and 9" square = 10" round)

Other cake shapes and sizes

Fill the tin size as stated in the recipe you are going to use with water. Pour the water into a measuring jug and make a note of the amount in the jug. Pour this amount into the tin you are going to use and repeat, noting how many times you need to fill the tin. This is the multiple you will need to use to fill you tin size.



Baking tips

Butter can be substituted for margarine in the cake recipes. Butter gives a better flavour, although margarine will tend to give a lighter cake.

Use ingredients at room temperature.

Diet or low fat margarine substitutes will not work as they usually contain a high proportion of water and affect balance of the recipe. (Try eating a smaller piece of cake if necessary!!)

Beat the ingredients well, under beating or mixing will result in a heavy cake.

Make certain the cake is thoroughly cooked or a soggy centre will result. Cool thoroughly. If a cake is stored when even slightly warm, it can very quickly turn mouldy.

There is nothing like a home baked cake for flavour.