

# Baking Workshop by Patricia Dominguez

## GINGER CAKE

This is a very old recipe and produces a cake with a delightful ginger taste which lingers in the mouth.

### Ingredients

- 125 g (4½ oz) plain flour
- 125 g (4½ oz) butter or margarine
- 125 g (4½ oz) brown sugar
- 125 ml (4½ fl oz) milk
- 2 eggs
- 2 tsp baking powder
- 2 tsp ground ginger
- 1 tsp mixed spice
- ½ tsp salt

### Instructions

1. Cream together the butter and sugar.
2. Beat in the eggs one at a time.
3. Add in the milk. Sift in the flour and other dry ingredients. Fold together and mix with a wooden spoon.
4. Grease an 8" (20 cm) cake tin and line it with baking paper. Add in the cake batter and smooth out.
5. Bake at 150°C for 1¼ hours.
6. Allow to cool for 10 minutes before turning out onto a plate.

Tips :You can also make this in loaf form by baking in a loaf tin. It goes well with afternoon tea (very British) or you can use this cake as a base for a trifle.

Video <https://www.youtube.com/watch?v=99YL6HGzwm8>

## CHOCOLATE CHIP COOKIES

Chocolate Chip Biscuits should be slightly crispy on the outside and lovely and chewy on the inside. They are really quick and easy to make!

### Ingredients

- 340 g (12 oz) plain flour
- 250 g (8 oz) butter, melted
- 150 g (5 oz) brown sugar
- 150 g (5 oz) white sugar
- 300 g (10 oz) semi-sweet chocolate chips
- 2 eggs
- 2 tbsp milk
- 2 tsp vanilla essence
- 1 tsp baking soda
- ½ tsp salt

### Instructions

1. Mix the butter and sugar in a large bowl.
2. Add in the milk, eggs and vanilla essence and mix.
3. Sift in the flour, add in the salt and baking soda, and mix to a thick dough.
4. Stir in the chocolate chips then place the dough in the 'fridge for at least 1 hour.
5. Place dollops of dough (about 1 heaped tbsp) onto a cold baking tray. Make sure the dollops are well spaced to allow it to spread.
6. Bake in the oven at 190°C (375°F) for around 8-10 minutes.
7. Remove from the oven and allow to cool for around 5 minutes until the biscuits have hardened a bit, then place on a wire rack to cool completely.
8. Clean your baking tray and cook the next batch.

TIPS: Don't be tempted to overcook the biscuits. Depending upon your oven they may be cooked after 8 minutes, so keep an eye on them! You can also add pecans, walnuts or macadamia nuts into the dough to make nutty choc-chip bikkies. Video <https://www.youtube.com/watch?v=rNnAA7-3kWc>

## VANILLA CUPCAKES

### Ingredients:

1/2 cup (113 grams) unsalted butter, room temperature

2/3 cup (130 grams) granulated white sugar

3 large eggs

1 teaspoon pure vanilla extract

Zest of 1 large lemon (outer yellow skin)

1 1/2 cups (195 grams) all purpose flour

1 1/2 teaspoons baking powder

1/4 teaspoon salt

1/4 cup (60 ml) milk

### Confectioners (Buttercream) Frosting:

2 cups (230 grams) confectioners sugar (icing or powdered sugar), sifted

1/2 cup (113 grams) unsalted butter, room temperature

1 teaspoon pure vanilla extract

2 tablespoons milk or light cream

Assorted food colors (if desired)

### Instructions

Preheat oven to 350 degrees F (177 degrees C) and line 12 muffin cups with paper liners.

In the bowl of your electric mixer, or with a hand mixer, beat the butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in the vanilla extract.

In a separate bowl whisk together the lemon zest, flour, baking powder, and salt.

With the mixer on low speed, alternately add the flour mixture and milk, in three additions, beginning and ending with the flour. Scrape down the sides of the bowl as needed.

Evenly fill the muffin cups with the batter and bake for about 17 – 20 minutes or just until set and a toothpick inserted into a cupcake comes out clean. (Always check a few minutes before the stated baking time). Do not over

bake or the cupcakes will be dry.) Remove from oven and place on a wire rack to cool. Once the cupcakes have completely cooled, frost with icing. If you want flat topped cupcakes then slice off the dome of each cupcake, with a sharp knife, before frosting. If you want to pipe the frosting, I like to use a large Wilton 1M star decorating tip. Cupcakes are best eaten the same day they are made, but they can be covered and stored for a few days.

**Confectioners (Buttercream) Frosting:** In an electric mixer, or with a hand mixer, cream the butter until smooth and well blended. Add the vanilla extract. With the mixer on low speed, gradually beat in the sugar. Scrape down the sides of the bowl. Add the milk and beat on high speed until frosting is light and fluffy (about 3-4 minutes). Add a little more milk or sugar, if needed. Tint the frosting with desired food color (I use the paste food coloring that is available at cake decorating stores and party stores).

Makes about 12 cupcakes

Video <https://www.youtube.com/watch?v=UwxTK2BB-Y&autoplay=1>

## CHOCOLATE CUPCAKES RECIPE

### Ingredients:

1/2 cup Unsalted Butter, at room temperature

3/4 cup Granulated Sugar

1/4 cup Brown Sugar

1 Egg

1/2 cup Cocoa Powder

1 cup All Purpose Flour

1/4 tsp Salt

1 tsp Vanilla Extract

1/2 tsp Instant Espresso Powder

1/2 tsp Baking Powder

1/2 tsp Baking Soda

3/4 cup Buttermilk

### Instructions

- 1) Preheat your oven to 350 degrees, line a 12 piece cupcake tin with liners and set aside.
- 2) In a small bowl, combine the flour, cocoa powder, baking powder, baking soda and salt, set aside.
- 3) In a large bowl, cream together the butter and both sugars, add the egg and vanilla and whisk until smooth.
- 4) Add the dry ingredients and mix just until they are almost all incorporated. Add the buttermilk and mix everything quickly so you don't over mix.
- 5) Using an ice cream scoop, fill your muffin tin and bake them for about 18 to 20 minutes or until a toothpick comes out clean when inserted in the center of a cupcake.
- 6) Let them cool completely before frosting them.

Video <https://www.youtube.com/watch?v=gftVaqmfls>