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How to Cake It: A Cakebook includes directions for making eighteen jaw-dropping cakes that are gorgeous and delicious, including a few fan favorites with a fresh twist, and mind-blowing new creations. Yolanda shares her coveted recipes and pro-tips, taking you step-by-step from easy/kid-friendly cakes (no carving necessary and simple fondant ...

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[How To Make a GIANT CARROT out of CARROT CAKE! It's CARROT-CEPTION! **Perfect Quarantine Baking Project | Giant Bar of Soap Cake | How To Cake It with Yolanda Gampp How To Cake It A Method For the cake, preheat the oven to 180C/350F/Gas 4. Grease and line a deep, 20cm/8in round cake tin with baking parchment. Break the eggs into a bowl, and lightly whisk using a fork. Add the vegetable oil to the eggs and whisk again. Add the grated carrots, raisins, walnut pieces and orange ...**](#)

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Feed the cake with 1-2 tbsp alcohol every fortnight, until you ice it. Don't feed the cake for the final week to give the surface a chance to dry before icing. Related articles.

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Method For the cake, preheat the oven to 180C/350F/Gas 4. Grease and line a deep, 20cm/8in round cake tin with baking parchment. Break the eggs into a bowl, and lightly whisk using a fork. Add the vegetable oil to the eggs and whisk again. Add the grated carrots, raisins, walnut pieces and orange ...

[Easy carrot cake recipe - BBC Food](#)

Cover the cake generously with buttercream icing by piling it on top of the cake and easing it across the top and sides. Be sure to fill all the gaps when smoothing it down the sides. Create smooth edges and sharp corners by turning the cake on the turntable and simultaneously using a palette knife to smooth the buttercream on the sides and top, scraping off any excess as you go.

[How to cover a cake with fondant icing - BBC Good Food](#)

Peel off the baking parchment, then wrap well in a clean sheet of baking parchment followed by a sheet of foil or a wax wrap. Feed the cake with 1-2 tbsp alcohol every fortnight until you ice it, re-wrapping it each time. Don't feed the cake for the final week to give the surface a chance to dry before icing.

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To make the dessert, you'll need one packet or box of chocolate cake mix, one instant chocolate pudding mix, and three Mars bars. Follow the instructions to make the cake mix and put it into the ...

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Bake Cake Scrape the batter into the prepared pan or pans and spread it so that it is smooth in the pan(s). Bake until a toothpick inserted in the center comes out clean, about 40 minutes for the 9 x 13-inch pan or minutes for 45 minutes for the 8-inch pans, rotating the pan(s) halfway through.

[Yolanda's Easy Vanilla Cake Recipe | Best Cake Recipe ...](#)

Icing your Christmas cake is fun and a great way to get yourself in the Christmas spirit. You can keep it simple or go full-on-festive – the hardest thing is deciding how you want to do it. With ...

[How to ice a Christmas cake the easy way - BBC Food](#)

Whisk the flour, baking powder, and salt in a bowl. Put 1 3/4 cups (218 g) of all-purpose flour into a mixing bowl and add 1 teaspoon (4 g) of baking powder along with 1/2 teaspoon (3 g) of baking soda and salt. Whisk for about 10 seconds so the dry ingredients combine.

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Coat the sides, bottom and corners of the pan, then remove excess. The butter and flour combination will help the cake come out of the pan easily once baked. Remove excess flour when prepping the pan.

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Baking the cake. Wrap a double layer of brown parcel paper around the outside and base of the tin, coming 10cm above the top. Cut a double layer of nonstick baking paper to place over the top, cutting a 3cm hole in the centre, and rest on top of the tin, inside the parcel paper but not touching the cake mix.

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This cake is made with three layers: Cake, filling, and topping. There are 4 types of milk in the filling and topping (whole milk, condensed milk, evaporated milk, and heavy cream). This is an excellent cake for milk lovers!

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