

Recipe card – Gold Cake. For full details please read the Instructable

Ingredients: see overleaf

1 Break white chocolate into a medium bowl, pour over no more than a teaspoon of vegetable oil. Stand in a larger bowl of cold water to act as a water-bath and microwave in 30-second bursts until melted, stir between bursts to blend oil into chocolate. Leave in water-bath.

Lightly oil a heavy-bottom saucepan then pour in the condensed milk and slowly bring to the boil on a low-to-medium heat, stirring all the time. As it thins turn up the heat and stir quicker - as you cook the condensed milk it will change texture, almost forming a crumb, as it caramelises. Turn down the heat.

Add the measured amount of cream stirring all the time to blend, then turn up the heat again until the cream mix begins to boil.

Take off the heat and slowly add the cream mix into the melted white chocolate, again stirring all the time, bringing the chocolate up from the bottom of the bowl to ensure it is all blended.

Stir for 15 minutes as it cools. Remove the small bowl from the water-bath, allow to stand for 10 minutes then beat well. Stand for a further 10 minutes and beat again. Repeat until the ganache holds the air, then put in a cool place to cool down completely. Beat again then put it in the refrigerator to chill.

2 Measure the sugar into a large mixing bowl. Measure the Horlicks into a small microwaveable bowl and add a quarter of the sugar (from the large bowl.)

Mix the milk and condensed milk (shown for the cake) together, then pour a couple of teaspoonfuls into the Horlicks and mix well. Add a little more until you start to get a smooth (but crunchy) paste. Microwave in 30-second bursts until the sugar and Horlicks have dissolved, then add the balance of the milk mix to the bowl, to help cool it down. Stir well.

Measure and sieve the flour and baking powder into a bowl.

Measure the clover or other margarine/butter substitute into the large mixing bowl, then while it is coming up to room temperature, double-line your tins.

Turn on the oven, set to temperature given overleaf

Cream the fat into the sugar then break in an egg and add some of the oil, beat well. Keep adding the eggs and the oil, beating well to thoroughly combine and emulsify.

Sieve half the sieved flour into the egg mix, and gently stir it in. Then add half the Horlicks mix and stir that in. Then sieve the balance of the flour into the bowl, add the other half of the Horlicks mix and again blend it all in, to remove any lumps or bits of dry flour.

Divide the cake mix between the two tins and cover with a round of greaseproof.

Cook for the time given, test that the cakes are properly cooked and if not allow extra minutes as necessary. Keep testing until a skewer or clean knife come out clean.

Cool in the tins for times recommended, turn out onto a wire rack and cool completely.



3 When the cakes are quite cool take the ganache filling out of the fridge to allow it to warm up slightly so it is easier to work. Beat it lightly to get it moving again.

Sandwich cakes together with the ganache, coat and decorate the outside as required.

Ingredients	Tin Size (quantity for 2 layers)								
	8" (195mm)			10" (255mm)			12"(305mm)		
For Ganache:									
white chocolate	14oz		400g	18oz		500g	22oz		600g
Double Cream	18floz	2 cups	500ml	22floz	2½ cups	625ml	30floz	3½ cups	750ml
Condensed milk	4floz	½ cup	200ml	8.5floz	½ cup	250ml	10floz	1¼ cups	300ml
For cake:									
Milk	12floz	1½ cup	340ml	16floz	2 cups	454ml	20floz		568ml
Condensed milk	4floz	½ cup	114ml	5floz	½ cup	142ml	6floz	¾ cups	170ml
Flour	16oz	2½ cups	454g	20oz	3¼ cups	566g	24oz	3¾ cups	680g
Caster Sugar	24oz	3¾ cups	680g	30oz	4¾ cups	850g	36oz	5¾ cups	1020g
Baking Powder	2 tsp	2 tsp	25g	3tsp	3tsp	43g	4tsp	4tsp	70g
Eggs (large)	8			10			12		
Oil	16floz	2 cups	500ml	20floz	2½ cups	620ml	24floz	3 cups	744ml
Horlicks	2oz = 4 serving spoons = 60ml = 54g = ¼ cup			3oz = 6 serving spoons = 90ml = 85g = ½cup			4oz= 8 serving spoons = 120ml - 114g = ½ cup		
Clover/Margarine	3oz	7 level ssp	85g	4½oz	10 level ssp	128g	6oz	14 level ssp	170g
Vanilla Essence	2 tsp	2 tsp	10ml	3tsp	3tsp	15ml	4tsp	4tsp	20ml
Fan Oven temperature	350°F		180°C	300°F		150°C	260°F		130°C
Convection Oven	375°F		190°C	320°F		160°C	280°F		140°C
Cake Cooking time	25 minutes			50 minutes			75 minutes		
Cooling time	5 minutes			10 minutes			15 minutes		