



It's a boring evening, there's nothing on the TV, we're talking about what we can do when all of a sudden the Missus's sister and I both shout out in unison "We could make a cake!" I don't know why, but that's the way it happened, so that's what we did.

We decided to make a sponge cake, but first we needed ingredients, so we popped off to our local Tesco and bought the necessary items.



Never having made a cake before I needed some instructions, apparently this is called a 'recipe'.

McDougalls had kindly printed such a set of instructions on the packet of sponge mix we had bought:

*250g McDougalls Plain Sponge Mix
1 Medium egg
4 Tablespoons cold water*

Preheat your oven to Gas Mark 5. Grease and line your tin.



In a bowl combine the mix with the egg and water. Beat on high speed for 1 minute, scrape down, then whisk for another minute or until the mixture is thick and creamy. (Well, we didn't have an electric whisk so we had to use the old elbow grease).



Spread the mixture evenly across the base of the tin.



Bake in the centre of the oven for approximately 25 minutes or until golden brown and firm to the touch.



Now that's all well and good, and was the easy part (if not a little messy),



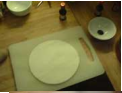
but here came the problem... how to decorate the cake.

I decided that I would put my logo on it in the familiar orange and blue colours. Fortunately we'd had the sense to buy pre-rolled icing which made things a hell of a lot easier. The idea was that I would paint the icing with food colouring. The blue layer would go on the cake, then I would effectively trace the logo with a knife through a printed version, and stick it on the blue bit.

All seemed to go well

Let Them Eat Cake

Tuesday, 27 March 2007 19:28



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Having done that it was time for the filling.

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It can't help but make me any happier when Missus JimmerUK told me to clean up the mess.

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Then with a little bit of help from the hobble to the icing before cutting it out.



Yay for cake!



the cake will be great. I was more than happy. I've learnt from my mistakes and next time



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