



2 Cherrywood Way, Little Aston,
Sutton Coldfield, West Midlands B74 4HZ
Tel (0)121 580 8398
Tel/Fax (0)121 353 8284
E-Mail plimco@btconnect.com



Teacakes, Chocolates & Jellies Pan



Castle Cake Pan



Train Muffin Pan

VANILLA POUND CAKE

Ingredients

370g / 13oz butter, softened
370g / 13oz caster sugar
370g / 13oz plain flour
2 tsp vanilla extract
6 medium eggs (at room temperature)
4fl oz / 110ml milk or plain yogurt (at room temperature)

Over 20cm Tall!



Giant Cupcake Pan

- * For chocolate cake, substitute 85g/3oz flour for cocoa powder and add 2 tsp chocolate spread.
- ** For lemon/orange cake, add 4 tsp finely grated lemon/orange zest and a little of the juice.

Method

1. Preheat oven to 160°C/330°F. Oven temperatures vary, so you'll need to experiment to get the perfect temp. Don't be afraid to bring the cake out of the oven 1/2 way through baking to check its progress.
2. Grease the tin thoroughly with butter (NOT MARGARINE) making sure you get into all the details. Alternatively you can use spray release or oil, but make sure you turn the tin upside down on top of some kitchen towel or old newspaper to drain off any excess oil.
3. Beat the butter and sugar with an electric whisk or in a food processor, until pale and creamy. Add the vanilla extract (** and lemon/orange zest if using).
4. Add the eggs one at a time with a tablespoon of the flour, beating until just combined after each addition.
5. Add the flour in two/three batches until well combined.
6. Add in the milk or yogurt while the electric whisk is in motion. The mixture should look like a fairly wet batter and easily drop off a spoon in folds.
7. Slowly spoon the mixture into the tin (mixture should fill to about 3/4).
8. Tap the tin on the worktop (or carpet) to release as many air bubbles as possible. The longer you tap for the more air bubbles you'll get out, and the better the detail you'll achieve.
9. Push any excess batter up the outside of the mould with a spatula.
10. Bake for 40 – 50 mins* or until a skewer poked into the middle of the cake comes out clean. For a more reliable reading, use a Nordicware Perfect Cake Tester.
11. Cool for exactly 10 mins in the mould before turning out onto a wire rack to cool completely. It may help to give the tin a shake to check the cake is ready to come out.

PLEASE NOTE, ABOVE RECIPE IS FOR A STANDARD 10 CUP PAN SO PLEASE ADJUST QTY ACCORDINGLY (to find out the capacity of your pan look on the underside rim and it will show you).

* Cooking times will vary depending on oven type (fan assisted, AGA, gas, electric etc).



Butterfly Pan



Backyard Bugs Muffin



Pirate Ship