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A Cakebook

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5 Unbelievable Cakes

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Gampp. If you love  
baking and want to  
learn how to turn  
eggs, sugar and  
butter into CRAZY

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## How To Cake It - YouTube

How To Cake It is your one-stop shop for easy cake recipes, cake decorating supplies, baking tools and all things caking & baking. Inspired by Yolanda Gampp, we have everything you

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Gampp. If you love



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baking and want to learn how to turn eggs, sugar and butter into CRAZY novelty cakes like Yo's famous Watermelon Cake then join us. Each episode includes the A-Z process and recipe of making one of a kind edible creations, gorgeous buttercream cakes,

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and more! You learn how to make recipes like Italian Meringue Buttercream, the ...

## How To Cake It - YouTube

How To Cake It' posted their first video on February 10, 2015. Gammp has also appeared as a guest judge on baking shows such as Sugar

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Showdown and Cake Wars. Gampp has a husband whom she refers to as 'Mr. Cake' and a son, born in 2013. Connie Contardi. Connie Contardi is a producer and entrepreneur living in Toronto, Canada.

[How To Cake It - Wikipedia](#)

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This is the easy  
vanilla cupcake recipe  
we turn to for bake  
sales and school  
functions. It's quick  
and easy and fairly  
foolproof. Get creative  
with the sprinkles or  
add a few drops of  
food ...

[Easy cake recipes -  
BBC Food](#)

Feed the cake with

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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.

[How to make and mature Christmas cake | Express.co.uk](#)  
Method For the cake, preheat the oven to

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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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[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

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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



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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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How to feed a  
Christmas cake - BBC  
Good Food

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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How to make three-  
ingredient Mars bars  
lava cake in a slow ...

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

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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

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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-

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A Cakebook  
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.

[How to Make a Plain Cake \(with Pictures\) - wikiHow](#)

Coat the sides,

*Page 30/36*

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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.

[How to Bake a Cake:  
A Step-by-Step Guide  
: Recipes and ...](#)

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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-



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step from easy/kid-friendly cakes (no carving necessary and simple fondant ...

[How to Cake It: A  
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[Gampp, Yolanda ...](#)

Baking the cake.

Wrap a double layer of brown parcel paper around the outside and base of the tin,

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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.

How to bake a  
Christmas cake |

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## Tesco Real Food

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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