

## INGREDIENTS

- » 220g (7.7oz) butter, room temperature
- » 220g (7.7oz) sugar
- » 4 eggs
- » 1/2 vanilla pod
- » 2tsp baking powder
- » pinch of salt
  
- » 75g (2.64oz) cocoa powder
- » 250–300ml (8.75-10.5fl oz) hot water

## HOW-TO

- 1.** Preheat oven to 160°C (325°F). Butter and flour two round 18cm (7") baking pans.
- 2.** Cream butter and sugar using a hand mixer. Scrape out the inside of the vanilla pod and add to the butter–sugar mix. Gradually add the eggs and flour. Mix to combine. Divide the batter evenly and bake for 40 minutes until golden.
- 3.** Remove from oven and let stand for 10 minutes. Remove cakes from pans and let cool completely on a wire rack.
- 4.** Wrap the sponge cakes in cling film and refrigerate until needed.
- 5.** For a chocolate cake simply dissolve the cocoa powder in hot water, add to the dough and mix until combined.

## INGREDIENTS

- » 160g (5.6oz) flour
- » 160g (5.6oz) icing sugar
- » 4 eggs
- » 160ml (5.6fl oz) egg liqueur
- » 80ml (2.8fl oz) oil
- » 2tsp baking powder

## HOW-TO

- 1.** Preheat oven to 165°C (330°F). Butter and flour 2 round 18cm (7") baking pans.
- 2.** In a medium-sized bowl whisk together flour and baking powder. Set aside.
- 3.** Beat the eggs and icing sugar until pale, thick and creamy. Add oil, egg liqueur and flour, whisk until combined.
- 4.** Pour batter into prepared pans and bake for about 40–50 minutes. Remove cakes from pans and let cool completely on a wire rack.
- 5.** This cake will stay fresh and tasty for a few days. It's my all-time favourite. You can easily replace the egg liqueur with Baileys.

PROJECT

## Cranberry Sauce

FOR

The Foodie

DOWNLOAD

 Download PDF

FROM

Claudia Gödke 

### INGREDIENTS

- » 200g (7oz) fresh cranberries
- » 50g (1.8oz) sugar
- » 100ml (3.5oz) water or white wine
- » 1 cinnamon stick or 1tsp orange zest

### HOW-TO

Combine all ingredients in a saucepan and bring to a boil. Let simmer for about 10 minutes until the cranberries burst and the mixture thickens. Remove from heat and let cool completely.

## INGREDIENTS

- » 200ml (7fl oz) heavy cream
- » 300g (10.5oz) milk chocolate or 400g (14oz) white chocolate or 200g (7oz) dark chocolate
- » Extras added to the heavy cream: gingerbread spice mix, cinnamon, orange zest, whiskey, Baileys, Cointreau

## HOW-TO

- 1.** Chop the chocolate into small pieces and place in a bowl. Set aside.
- 2.** Heat the cream in a saucepan and bring just to a boil. Immediately pour the boiling cream over the chocolate and allow to stand for a few minutes. Stir with a spoon or a whisk until smooth.
- 3.** Cover the bowl with cling film and refrigerate over night. Remove from the refrigerator about an hour before use. You can use it as it is or whip it up with a hand mixer. Be careful and just whip it for a minute or two or the ganache separates.

PROJECT

## Pear Compote

FOR

The Foodie

DOWNLOAD

 Download PDF

FROM

Claudia Gødke 

### INGREDIENTS

- » 3 pears
- » 3 cloves
- » 2 star anise
- » 2-3tbsp sugar
- » 80ml (2.8fl oz) water, apple juice or white wine
- » 1tbsp pudding powder mixed with a bit of water

### HOW-TO

1. Peel and core the pears, then cut into small cubes. Place all the ingredients in a saucepan and bring to a boil. Let simmer for about 15 minutes. Add the pudding powder and let cook for another minute until mixture thickens.
2. Remove from heat and let cool completely.

PROJECT

## Cherry-Cinnamon Filling

FOR

The Foodie

DOWNLOAD

 Download PDF

FROM

Claudia Gödke 

### INGREDIENTS

- » 400g (14oz) sour cherries, in a jar
- » 1/2 package pudding powder
- » 100ml (3.5fl oz) cherry juice
- » 1/2tsp cinnamon
- » 1tbsp sugar, if needed

### HOW-TO

1. Place cherries and sugar in a saucepan on medium-high heat. Mix pudding powder with the cherry juice. Add to the cherries and bring to a boil, whisking constantly. Cook for about a minute until mixture thickens.
2. Remove from heat and stir in the cinnamon.

## INGREDIENTS

### CHOCOLATE FUDGE FROSTING

- » 180g (6.3oz) dark chocolate or white chocolate
- » 250g (8.8oz) butter, room temperature
- » 100g icing sugar

### FAVOURITE FROSTING

- » 1 package vanilla pudding powder
- » 400ml (14oz) milk
- » 3tbsp sugar
- » 250g (8.8oz) butter, room temperature

## HOW-TO

1. Melt the chocolate in a heatproof bowl placed over a saucepan of simmering water. Remove from heat and let cool to room temperature.
2. With a hand mixer, beat the butter until smooth and creamy. Add the chocolate and icing sugar. Beat frosting for 2 to 3 minutes until it is smooth and glossy.

1. Cook the vanilla pudding according to the directions on the package. Let cool completely.
2. With a handmixer beat butter until light and fluffy. Gradually add 1tbsp of pudding, mixing constantly. Add icing sugar to taste, if the frosting is not sweet enough.
3. Butter and pudding should have the same temperature before you start, otherwise they won't combine.

This frosting reipe is an allrounder. There are so many options, just by changing the liquid you cook the pudding with:



- **APPLE FROSTING:** 400ml (14oz) apple juice instead of milk.
- **CHAI-LATTE FROSTING:** bring 300ml (10.5oz) milk to a boil, add 4 tea bags chai latte tea and let steep for 10 minutes. Remove the tea bags and cook the pudding.
- **COFFEE FROSTING:** cook the pudding with 400ml (14oz) cold coffee.
- **MIXED-BERRY FROSTING:** thaw 750g (26.4oz) frozen mixed berries. Place in a pan, bring to a boil and strain through a sieve. Cook the pudding with this "juice" and you'll get a very fruity and pink berry frosting.