

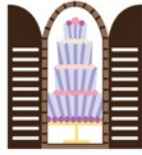


Jerusalem Cake Design
עיצוב עוגות ירושלים

Yellow Cake (dairy-free)

3 x 9" pans, 1 half sheet pan, or 24 cupcakes
2 3/4 c Regular Flour
1tbsp. baking powder
1 mazola (the soft kind, in the tub)
2 c sugar (incl 2 sachet vanilla sugar)
1 tsp vanilla - optional
4 eggs
1 c soya milk

1. Preheat ovens to 350 degrees. Line pans with pam spray and parchment paper.
2. Sift together flour and baking powder.
3. With paddle attachment, mix margarine and sugar for a few minutes until it is smooth and lighter in colour.
4. On low speed add eggs one at a time. Add vanilla, if using. Turn the mixer off and scrape down sides and then mix again.
5. Alternately add flour and milk. Scrape in between to ensure no lumps of margarine remain. Finish with adding flour. Then on high mix for an additional 20 seconds.
6. Pour batter into prepared pans.
7. Bake at 350 for 20 mins for cupcakes, 30 mins for 1" tall batters, and 45 mins for 3" tall batter.



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Dairy-free Chocolate Frosting

Frosting for 12 Cupcakes or a small layered cake
200g margarine (1 stick mazola) room temperature.
1/2 c cocoa - good quality
2 2/3 c powdered sugar
2 1/2 tbsp coffee, cooled
1/4 tsp salt

1. Using a paddle attachment, whip together margarine, cocoa and powdered sugar. Powdered sugar can be added gradually to prevent the powdered flying everywhere.
2. Add the coffee a tablespoon at a time. Mixture should look creamy, but not soupy. Add Salt.
3. Whip for several minutes until you can hear the frosting slapping around the sides of the mixing bowl. Mix until very smooth with no lumps. Tip: If necessary, eliminate lumps with a hand immersion blender.

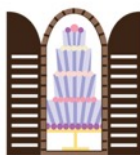
Store frosting in fridge for about a week. Freeze for about 3 months. Before using, bring to room temperature & whip up again before using.

Vanilla Buttercream (American-style)

Frosting for 12 Cupcakes or a small layered cake
200g butter or margarine - room temperature
1 cup powdered sugar
1 tsp vanilla
1/4 cup cream or dairy-free cream
1/4 tsp salt (optional)

1. Using a paddle attachment, whip together butter and powdered sugar. Powdered sugar can be added gradually to prevent the powdered flying everywhere.
2. Add the cream a tablespoon at a time. Mixture should look creamy, but not soupy. Add Salt (optional).
3. Whip for several minutes until you can hear the frosting slapping around the sides of the mixing bowl. Mix until very smooth with no lumps.

Store frosting in fridge for about a week. Freeze for about 3 months. Before using, bring to room temperature & whip up again before using.



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Easy-Peasy Chocolate Cupcakes

No Margarine! No Dairy! No mixer! Will work well with whole wheat flour instead of white flour too! Recipe doubles nicely as well.

Preheat Oven to 180C/350F

You will need a muffin tin, cupcake liners and an spring action ice cream scooper.

1 1/4 c plain flour
1/2 c cocoa
3/4 tsp baking soda
1/4 tsp salt
1 c sugar (you can use a little under a cup & add in a sachet of vanilla sugar)
1/3 c vegetable oil
1 large egg
3/4c soya milk + a tsp of lemon juice
1/2 c chocolate chips (optional, but nice!)

1. Sift together the flour, cocoa, baking soda and salt. Make sure it is mixed together with no clumps.
2. In a large bowl mix sugar, oil and egg until smooth. Alternately mix in flour and soya milk mixture. Mix until smooth. Add in chocolate chips (optional).
3. Using an ice cream scoop, scoop batter into a prepared pan (lined with cupcake liners). These cupcakes will rise high - for a domed cupcake use a full scoop and for a low cupcake use half. This recipe will make 14 domed cupcakes and 18-20 low cupcakes.
4. Bake for 18-25 minutes (this will depend on amount of batter and oven intensity). Cupcakes are ready when the tops of cupcakes bounce back when lightly touched. Allow to cool.