

Keeping it Sweet



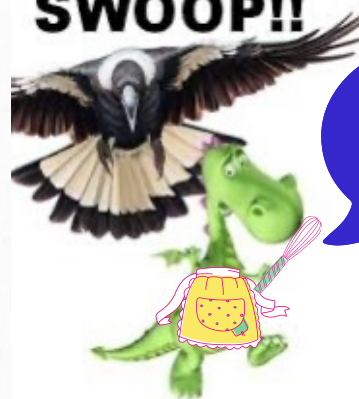
A light hearted look at life in lockdown!

Hi everyone,

I was holding this report back so I could comment on Daniel Andrew's way out of lockdown. Good news for some. Perhaps our parcels will be here in under a month now that the Post Office can put more staff on. It is taking so long I have forgotten what I bought. It is like Christmas when parcels arrive especially when they were ordered in early August. It certainly makes me want to shop in store and never again online. I want to see what I am getting. I ordered proving baskets for bread. They will be fantastic for bread rolls. So small but looked big in the picture. Not sure sizes were mentioned. Oh well typical me. I once ordered a box of 5g portions of butter. Thought it would be good for the diet to have it already measured. Terry could not tell me for laughing that I now had 3000 plus pieces of butter! On that note. Keep safe everyone and remember, it does not matter who makes the mistake, the better question is not who but how do we fix it.....Pam Archibald - CDAV President



Spring has arrived!
SWOOP!!



Bakers Beware!

1. How did cupcakes originally get their name?
2. Which member of the royal family was the first to have white icing on their wedding cake?
3. What is the French name for the traditional Yule log shaped cake served in France at Christmas?
4. What dessert shares it's name with a popular 1980'S cartoon character?

The very best vanilla cake – Stays moist for 4 days

Recipe mixer settings are for a Kitchen Aid mixer.

Handy tip - ensure your baking powder is in date before you start!

Ingredients

300 g plain / all purpose flour (cake flour OK too)
2 1/2 teaspoons baking powder (NOT baking soda)
1/4 tsp salt
4 large eggs (50 - 55g / 2 oz each), at room temp
300 g caster / superfine sugar (granulated/regular ok too)
115g / 1/2 cup unsalted butter , cut into 1.5cm / 1/2" cubes (or so)
250 ml (250g) milk , full fat
3 tsp vanilla extract , the best you can afford
3 tsp vegetable or canola oil

Method

Preheat oven to 180°C/350°F (160°C fan) for 20 minutes before starting the batter. Place shelf in the middle of the oven.

Grease 2 x 20cm / 8" cake pans with butter, then line with parchment / baking paper. Best to use cake pan without loose base, if you can.

Whisk flour, baking powder and salt in a large bowl. Set aside.

Beat eggs for 30 seconds on speed 6 of a Stand Mixer fitted with a whisk attachment, or hand beater. With the beater still going, pour the sugar in over 45 seconds. Then beat for 7 minutes on speed 8, or until tripled in volume and white.

While egg is beating, place butter and milk in a heatproof jug and microwave 2 minutes on high to melt butter (or use stove). Do not let milk bubble and boil (foam ok). Don't do this ahead and let the milk cool (this affects rise).

When the egg is whipped, scatter 1/3 flour across surface, then beat on Speed 1 for 5 seconds. Add half remaining flour, then mix on Speed 1 for 5 sec. Add remaining flour, then mix on Speed 1 for 5 - 10 sec until the flour is just mixed in. Once you can't see flour, stop straight away.

Lighten hot milk with some Egg Batter: Pour hot milk, vanilla and oil into the now empty flour bowl. Add about 1 1/2 cups (2 ladles or so) of the Egg Batter into the Milk-Butter (don't need to be 100% accurate with amount). Use a whisk to mix until smooth - you can be vigorous here. Will look foamy.

Turn beater back on Speed 1 then pour the Milk mixture into the Egg Batter over 15 seconds, then turn beater off.

Scrape and final mix: Scrape down sides and base of bowl. Beat on Speed 1 for 10 seconds - batter should now be smooth and pourable.

Pour batter into pans. Knock out bubbles: Bang each cake pan on the counter 3 times to knock out big bubbles (Note 10 for why)Bake 30 minutes or until golden and toothpick inserted into centre comes out clean.

Recipe courtesy of Nagi from recipetineats.com





School Holiday Fun

Draw a circle on cardboard about 4 inches round ...cut it out
Find the centre and mark it with a pencil..

Use a ruler and divide the circle into 8 sections

Make a small hole in the centre with point of pencil Make small cuts into each pencil line, about 1/2 way up

Cut 7 pieces of wool, about 1/2 metre long, 3 colours is good.

Make a knot in the top and thread loose ends through hole in centre .

Place 1 strand of wool in each slot, leaving 1 empty From the empty 1 count 3 around and remove that strand and place it in the empty one, repeat counting 3 from empty one until desired length is achieved underneath the disc

Remove all the strands and tie a knot right at the end of weaving. Leave about 1/4 inch space and tie another knot to form a loop.

Cut off all loose ends and thread 1st knot through loop to create a bracelet.

Have fun



Fingers crossed 🙏 not long to go now



Enter now!

People in quarantine have way too much time on their hands.



So sweet!

Kids School Holiday HALLOWEEN Cupcake Decorating Competition

Closing Date - Friday 2nd October
Entrants must be the relative of a Financial CDAV member

2 Themes to choose from
Halloween or AFL Football

Ages 5-10 Prize \$40

Ages 11-13 Prize \$40

AFL Football

Send in a photo of your cupcake creations anytime between 22nd September and 2nd October 2020
cdav@live.com.au

Ages 14-17 Prize \$40

SHEPPARS KANGAROO BRAND

Cake Trivia answers

- 1.They were originally baked in cups
2. Queen Victoria
3. Buche de Noel
4. Strawberry shortcake