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Bake a Cake in 10 Steps
Prepare Your Ingredients.*

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It's important to have all of the ingredients prepared before making the batter. Many cake... Whisk the Dry Mix. It's important to correctly measure and then mix the dry ingredients completely so the cake will have... Add the Eggs. Add the eggs to ...

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Step 8: Seventh Step. Bake the cupcakes for 12 minutes in the middle of the oven and then check to see the colour ,if they are golden-brown and the cakes spring back when pressed lightly, it is ok to remove them from the oven ; If they are not golden-brown put back in the oven for 2 more minuites.

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Ingredients required $\frac{3}{4}$ cup of flour (100 grams) 2 cups of plain/caster sugar (100 grams) 1 tablespoon of salt 1 cup of milk $\frac{1}{4}$ cup of butter (100 grams) $\frac{1}{4}$ cup of

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oil (100 grams) 1 ½
tablespoon baking soda 1 ½
tablespoon baking powder 2
eggs ¾ cup of cocoa powder
or chocolate 2 tablespoon of
vanilla ...

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~~DK UK — For the curious~~
STEP 9 Holding each ball,
push your thumb into the
centres, lightly stretch the
doughs into a crown and
place in the tins. Cover
with a damp towel and leave
at room temperature for 1
hour. Image: Olivier Ploton.
Styling: Blandine Boyer,
Anne Loiseau. STEP 10
Preheat the oven to 200C/
180C fan/gas 6. Bake the
cakes for 35-40 minutes.

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A cross between banana bread
and a drizzle cake, this
easy banana loaf recipe is a

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quick bake that can be frozen. It's great for using up overripe bananas, too. 1 hr and 5 mins

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Baking the Cake 1. Preheat

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the oven to 350 °F (177 °C) and line a 9 in (23 cm) pan. Spray a 9 in × 9 in (23 cm × 23 cm) square pan, a 9... 2. Spread the batter in the pan. Scoop all of the plain cake batter into the prepared cake pan and use the back of a... 3. Bake the plain cake for 45 to 60 ...

~~How to Make a Plain Cake~~
wikiHow

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essential crumb coat technique then take on one of The Frosted Affair's easy-to-replicate frosting DIYs below. Each step-by-step guide is chock full of visuals, too, so you won't miss a thing. 6 Step-by-Step Cake Design Tutorials from The Frosted Affair

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Grease 2 x 20cm/8inch round loose bottom sandwich cake tins and line with greaseproof paper. Now divide the mixture between the tins and spread evenly. Put in a pre-heated oven at gas mark 5/190C (180C in a fan oven) and bake for about 20 minutes or until the cakes are risen and lightly golden. They should spring back when pushed with fingertips.

~~Step by step: baking~~

~~Victoria Sponge — FAB~~

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To make a simple chocolate
cake, start by putting 1 cup
of flour, 1 cup of sugar, 2
tablespoons of cocoa, $\frac{1}{2}$ a
stick of melted butter, $\frac{1}{2}$ a
cup of milk, and 2 eggs in a
bowl. Then, beat the
ingredients with a mixer for
3 minutes. Next, pour the
mixture into a greased cake
pan, and bake it in a 325°F
oven for 40 minutes.

~~How to Make a Simple~~

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~~Chocolate Cake: 15 Steps
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Divide the mixture between the cake tins and gently spread out with a spatula. Bake for 20-25 minutes, or until an inserted skewer comes out clean. Allow to stand for 5 minutes before turning on to...

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