

Sheila Jones Toffee Cake Ingredient list

Paul Bradford

SUGARCRAFT SCHOOL

Ingredients

- 300ml of cold Earl Grey tea (brewed in a teapot)
- 225g Dates (roughly chopped)
- 1 teaspoon of Bicarbonate of soda
- 115g Unsalted butter
- 170g Soft brown sugar (light or dark depending on personal taste)
- 2 Medium eggs
- 1 teaspoon vanilla extract
- 170g Self-raising flour

Tools

- 1 x deep 8" round cake tin (or 1 x deep 7" square cake tin)
- Baking parchment or greaseproof paper
- Scissors
- Oven
- Oven thermometer
- Digital scales
- Kettle
- Tea pot
- Chopping board
- Sharp knife
- Pan for using on stove or hob
- Measuring jug
- Heat resistant glass bowl
- Wooden spoon or heatproof spatula
- Food mixer (upright or hand held)
- Fork
- Spatula
- Crank handle spatula
- Thin skewer or cocktail stick
- Wire cooling tray

