Hertzoggi Poke Tray Bake

Serves 8

INGREDIENTS

For the cake:
3 cups SASKO Vanilla Flavoured Bake Mix
1 cup (250g) butter, melted
200ml milk
2 eggs
½ cup apricot jam

For the topping:
3 egg whites
⅓ cup (75g) castor sugar
2 cups (180g) desiccated coconut

METHOD

1. Preheat the oven to 180°C and line a 30x20cm baking tray with baking paper. Ensure the tray has a 2-3cm rim.

For the cake:
2. In a large bowl, combine the SASKO Vanilla Flavoured Bake Mix with the melted butter, milk and eggs and beat until lump-free and smooth.
3. Transfer the mixture to the baking tray and ensure that it is evenly spread across the tray.
4. Bake for 20-25 minutes or until golden on top. *Chef’s Tip: The cake is done when a skewer inserted in the centre comes out clean!
5. Remove the tray from the oven and while still hot, poke holes into it with the back of a thin wooden spoon. Whisk the jam in a small bowl to get rid of any lumps and spread it over the cake, ensuring that the jam seeps into the cake.

For the topping:
6. In a clean, medium-sized bowl, whisk the egg whites with the castor sugar until soft peaks form. *Chef’s Tip: Use a paper towel and a drop of vinegar to wipe the bowl to ensure that it is grease-free!
7. Add in the coconut and using a spatula, fold it into the egg white mixture. Top the cake with the coconut mixture, ensuring to cover the entire base evenly.
8. Place the tray back in the oven for another 10-15 minutes or until the top is slightly golden. Remove it from the oven and allow to cool completely.
9. Cut the hertzoggi into 24 equal squares (5cm x 5cm each), serve and ENJOY!
PEPPERMINT TART CAKE

Serves 8

INGREDIENTS

For the cake:
4 large eggs
400ml milk
400ml oil
1 kg SASKO Vanilla Flavoured Bake Mix

For the filling:
1 cup (250ml) cream
2 tbsp icing sugar
1 tin (360g) caramel treat
2 tbsp milk
2 bars (49g each) peppermint chocolate

Serving suggestion:
Mint leaves

METHOD

1. Preheat the oven to 180°C and line 2x25cm round springform cake tins with baking paper.
2. *Optional step: To ensure your cakes bake evenly, prepare cake strips for the outsides of the tins. Cut a piece of foil long enough to wrap around the tin with a 2-3 cm overlap. Tear a strip of paper towel the same length. Dip the paper towel in water, squeeze out the excess and fold to form a 2-3 cm strip. Lay this onto the edge of the foil. Fold the foil over the paper towel, forming one long strip and wrap this around the cake tin. Repeat these steps for the other cake tin.

For the cake:
3. In a large bowl, beat the eggs, milk and oil together until combined.
4. Sieve the SASKO Vanilla Flavoured Bake Mix into the egg mixture, folding slowly to combine.
5. Carefully divide the mixture into the prepared baking tins and smooth out the tops. Bake the cakes for 45-50 minutes or until golden. *Chef’s Tip: The cake is done when a skewer inserted in the centre comes out clean!
6. Remove the cakes from the oven and allow them to cool in the tin for 10 minutes. Then carefully turn them out onto a cooling rack to cool completely.
For the filling:
7. While the cakes are cooling, prepare your filling. In a chilled bowl, whip the cream with the icing sugar until stiff peaks form and set aside. In a separate bowl, beat the caramel with the milk until lump-free.
8. Take one of the cakes and place it on a cake stand. Cover the top of the cake with half of the caramel, ensuring that it is spread in an even layer. Top the caramel with half of the whipped cream and place the other cake gently on top.
9. Drizzle the remaining caramel over the top of the second cake and decorate the centre of the cake with the remaining cream.
10. Crush the peppermint chocolate into shards and scatter it generously over the top of the cream along with a few sprigs of mint. Slice the cake, serve and ENJOY!
Milk Tart Swiss Roll

Serves 8

INGREDIENTS
For the swiss roll:
3 large eggs
2 cups SASKO Vanilla Flavoured Bake Mix
200ml milk

For the milk tart filling:
3 tsp custard powder
½ tin (192g) condensed milk
1 egg
½ tsp ground cinnamon

Serving suggestion:
Ground cinnamon

METHOD
1. Preheat the oven to 180°C and line a 23x33cm baking tray with a 2-3 cm high rim with baking paper.

For the swiss roll:
2. Separate the egg yolks and whites into different bowls. *Chef’s Tip: Use an empty water bottle. Squeeze the open bottle slightly and place over the yolk. When you release your grip, the yolk is sucked inside, separating itself from the white.
3. Beat the egg whites until stiff peaks form. Set aside.
4. In a separate bowl, beat the egg yolks until pale, about 5 minutes.
5. Slowly sieve in the SASKO Vanilla Flavoured Bake Mix and milk, alternating between each and stirring to combine. *Chef’s Tip: Make sure that you don’t knock the air out of the mixture.
6. Using a spatula, gently fold in the egg whites until combined. Pour the mixture into the baking dish and bake for 15 minutes, or until the cake is lightly golden. *Chef’s Tip: The cake is done when a skewer inserted in the centre comes out clean!
7. Remove the tray from the oven and overturn the cake onto a clean dish cloth that is larger than the tray. Working quickly, peel the baking paper off the cake and roll the cake along with the dish cloth to form a swiss-roll shape.
For the milk tart filling:
8. In a large, microwave-safe bowl, combine the custard powder with 4 tablespoons of water and stir until smooth.
9. Whisk in the condensed milk, eggs and 1 cup of water until combined. Add 1 teaspoon of cinnamon powder and whisk until combined.
10. Microwave the mixture on high for 5 minutes, whisking well after every minute. *Chef’s Tip: We used a 700W microwave, adjust timing if your microwave is more powerful.
11. Microwave the mixture on high for another 6 minutes, stopping to whisk every 2 minutes. Remove the bowl from the microwave and whisk well.
12. Cover and set the bowl aside for at least 1 hour to cool in the refrigerator. *Chefs Tip: Cover with cling wrap, ensuring it touches the surface of the custard to prevent a skin from forming.
13. Once the swiss roll is cool, carefully unroll it, being careful not to tear it. Spoon the milk tart filling inside the swiss roll and roll it up once again, this time without the dish towel.
14. Dust the top of the swiss roll with the reserved ground cinnamon. Serve and ENJOY!