

BUTTERSCOTCH ANGEL DELIGHT CAKE

JOHN HOLLAND – BAKER ON BOARD

www.bakeronboard.uk @bakeronboarduk

For the cake

250g unsalted butter (softened)
220g golden caster sugar
220g self-raising flour
59g packet Butterscotch Angel Delight
4 free-range eggs
90ml whole milk

For the buttercream

250g unsalted butter (softened)
59g packet Butterscotch Angel Delight
90ml whole milk
350g icing sugar

To serve

Butterscotch sauce (see below)
Butterscotch/fudge pieces (optional)

Grease and line 2 x 8-inch baking tins

Preheat oven to 180C/Gas 4

Cream the butter and sugar together until pale and fluffy (between 5-6 minutes)

In a separate bowl, sift the flour and Angel Delight together – set aside

Add the eggs one at a time to the butter and sugar mixture – if it looks like it's curdling, add a spoonful of the flour mixture

Tip in the flour mixture and fold together gently until fully combined

Add the milk to make a smooth batter and then divide between the prepared tins

Bake for 30-35 mins until a skewer comes out the centre of each cake cleanly – cool in the tins for a few minutes before removing and leaving to cool completely on a wire rack

Cream the butter for 3-4 minutes then add the Angel Delight and milk – mix together for another minute

Sift in the icing sugar and stir gently to bring together before mixing more vigorously for about 5 minutes – if it is too runny, add a bit more icing sugar until it thickens to spreading consistency

When the cakes are completely cool, sandwich together with the buttercream and serve with butterscotch sauce, topped with butterscotch/fudge pieces (as desired)

BUTTERSCOTCH SAUCE

50g unsalted butter
150g light muscovado sugar
170g can evaporated milk

Pinch of salt

In a saucepan over low heat, melt the butter, then add the sugar – cook for about 3 minutes

Remove from the heat, stir in the evaporated milk and salt

Return to the heat and bring to the boil until thickened slightly – remove and allow to cool and thicken further