

TRY NEW



STORK WITH BUTTER

Fluffy Texture Meets Buttery Taste



RECIPE BOOKLET

Every Cake's a Winner **NEW** Stork with Butter

Bake Someone Happy with these easy and delicious cakes. There is something for all the family whether you're celebrating a birthday, an achievement or just want to enjoy some time-out baking. New Stork with Butter is a perfect blend of Stork and butter, giving you fluffy cakes with a rich, buttery taste and creamy, smooth icing – making every cake a winner. It's easy to cream and you can use it straight from the fridge, saving you time to spend decorating! Share the baking happiness and show off your cakes by taking a picture and uploading onto [bakewithstork](http://bakewithstork.com) at either Facebook or Twitter. For more delicious baking recipes and step by step videos go to www.bakewithstork.com



*Britain's No.1
Baking Spread*

Zesty Lemon Celebration Cake

Servings: 16

Preparation time: **20 minutes**

Baking time: **30-35 minutes**

Oven temperature:

160c (fan) /170c/Gas Mark 4

Cake

225g (8 oz) Stork with Butter

225g (8 oz) caster sugar

4 large eggs

225g (8 oz) self-raising flour, sieved

Zest of 1 lemon

Icing

225g (8 oz) icing sugar

100g (3½ oz) Stork with Butter

1-2 teaspoons milk

Filling and decoration

2 tablespoons lemon curd

A few silver balls

Crystallized lemon:

1 lemon, 40g caster sugar

1. Place Stork and sugar in a mixing bowl and cream together until light and fluffy. (approx 1½ mins with electric hand mixer).
2. Beat in the eggs one at a time, adding a little flour with the last egg to prevent curdling.
3. Fold in the remaining flour and lemon zest with a metal spoon or spatula.
4. Place in 2 x 20cm (8 inch) greased and lined sandwich cake tins.
5. Bake on middle shelf of oven 160c (fan)/170c/Gas Mark 4 for 30 – 35 minutes. Cool on wire tray.
6. Place icing ingredients in a mixing bowl and beat together until smooth.
7. Decoration: cut lemon peel in long strands, place in saucepan with sugar and 100ml water over medium heat. Cook, stirring until sugar dissolves. Boil then simmer for 10 mins. Spread over baking parchment and leave 5 mins to set.
8. Sandwich cake together with 1/3 icing and the lemon curd. Spread next third on top and use remaining icing to pipe drops with a large plain nozzle around the edge of the cake. Decorate with silver balls and the crystallized lemon. Serve.



Each serving contains:

ENERGY	Fat	Saturated	Sugars	Salt
1342kJ 318kcal	High 15.9g	High 6.2g	High 30.6g	Medium 0.3g
16%*	23%*	31%*	34%*	5%*

*% of Reference Intake of an average adult
(8400kJ/2000kcal)

Butterfly Cake



Makes: **1 x Butterfly Cake**

Servings: **10**

Preparation time: **30 minutes**

Baking time: **70 minutes**

Oven temperature:

160c (fan)/170c/Gas Mark 4

Vanilla Cake

250g of Stork with Butter

250g of caster sugar

4 large eggs

250g self raising flour, sieved

1 teaspoon vanilla extract

Icing

150g Stork with Butter

300g icing sugar, sieved

1-2 tablespoons milk

Food colourings

To decorate

Green sugar paste

Dried spaghetti

Coloured sprinkles (optional)

1. Place Stork and sugar in a mixing bowl and cream together until light and fluffy. Add the vanilla, then add the eggs one at a time, beating well after each addition. Fold in the flour until blended.
2. Place mix into a 20cm (8 inch) greased and lined round cake tin. Bake on middle shelf of oven 160c (fan)/170c/Gas Mark 4 for about 70 minutes.
3. For the icing, beat the Stork with the icing sugar, adding a little milk for a soft spreadable consistency. Using the cutting guide (see bakewithstork.com) cut the cake into the four sections as indicated on the template.
4. Coat the top and sides of each piece of cake with the icing.
5. Position the pieces as indicated on the template on a serving plate. Colour remaining icing in complimentary colours for the butterfly decoration. Place the icing into piping bags, and pipe the decoration onto the wings.
6. Decorate with sprinkles.
7. To create the butterfly's body, roll small balls of green sugar paste, slightly tapering in size and slide a piece of spaghetti through the middle of each ball, finishing with a slightly larger ball for the head. Place in position down the middle of the butterfly. Enjoy!

Each serving contains:

ENERGY	Fat	Saturated	Sugars	Salt
2450kJ 581kcal	High 30.6g	High 11.9g	High 55.3g	Medium 0.8g
29%*	44%*	60%*	61%*	13%*

*% of Reference Intake of an average adult
(8400kJ/2000kcal)

Irish Cream Chocolate Cake

Makes: **1 x 8" cake**

Servings: **10**

Preparation time: **35 minutes**

Baking time: **20 minutes**

Oven temperature:

160c (fan)/180c/Gas Mark 4

Cake

165g of Stork with Butter

220ml of semi-skimmed milk

330g of caster sugar

260g of plain flour

3 large eggs

1 teaspoon of bicarbonate (or soda)

2 tablespoons of lemon juice

70g of cocoa powder

Icing

200g Stork with Butter

400g icing sugar, sifted

30ml Irish Cream liqueur or adjust to taste this is a lot of liquid, normally add a max of 30ml

Filling and decoration

1 tbsps cocoa powder

30g dark chocolate curls

1. Mix the milk and lemon juice in a jug. Put aside.
2. Place Stork and sugar in a mixing bowl and cream together until light and fluffy. (approx 1½ min with electric hand mixer).
3. Add in the eggs one at a time, beating well after each addition. Sift in the remaining flour with the bicarbonate and cocoa powder and fold in until the mixture is well blended.
4. Add the milk to the mix and stir until smooth.
5. Place the mix in 3x20cm (8 inch) greased and lined round cake tin. Bake on middle shelf of oven 160c (fan)/180c/Gas Mark 4 for about 20 minutes.
6. Prepare the icing. Beat together the Stork and sifted icing sugar until light and fluffy. Add the Irish cream liqueur a little at a time beating well after each addition until it has all been incorporated and the mixture is smooth.
7. Trim the tops from the chocolate cake levelling using a sharp serrated knife if necessary. Set the base layer onto a serving plate or cake board. Layer the cake, sandwiching each layer with the icing filling.
8. Using a palette knife coat the sides and top of the cake with the remaining icing.
9. Decorate the top of the cake with a light dusting of cocoa powder and the chocolate curls around the outside edge. Serve.



Each serving contains:

ENERGY	Fat	Saturated	Sugars	Salt
2914kJ 690kcal	High 31.5g	High 13.1g	High 75.7g	Medium 1.1g
35%*	45%*	66%*	84%*	18%*

*% of Reference Intake of an average adult
(8400kJ/2000kcal)



Numbers Cake

Makes: **1 x number cake**

Servings: **12**

Preparation time: **40 minutes**

Baking time: **45 – 50 minutes**

Oven temperature:

160c (fan)/180c/Gas Mark 4

Cake

375g Stork with Butter

375g caster sugar

2 tsp vanilla extract

6 large eggs

375g self-raising flour, sieved

Icing

175g Stork with Butter

350g icing sugar, sifted

1-2 tbsps milk

Food colourings (green, grey)

Disposable piping bags

Filling and decoration

Toy cars for decoration

A large cake board or serving plate

1. Grease and line the base and sides of a 9 x 13" deep tin. Preheat the oven to 160c (fan)/180c/Gas Mark 4.
2. Cream together the Stork and caster sugar until light and fluffy. Add the vanilla extract and the eggs one at a time beating well after each addition.
3. Fold in the flour until the mixture is blended.
4. Fill the tin with the mixture and roughly level with the back of a spoon.
5. Bake in the oven for 45-50 minutes until golden and springy or when a skewer inserted in the middle comes away clean.
6. Cool in the tin for 30 minutes before transferring to a wire rack to cool completely.

To assemble

1. You will find the templates for all numbers at bakewithstork.com. Select the number cake you require and make up the cakes as directed, print and cut out the correct template.
2. Using a sharp serrated knife cut out the cake following the templates and place on a large cake board.
3. Beat together the Stork and icing sugar adding a little milk until smooth and spreadable. Colour some of the icing green and use to coat the sides of the cake.
4. Using a grey coloured Icing coat the top of the cake to create the road. Add more colouring to the remaining grey to darken it a couple of shades. Place in disposable piping bag and use to pipe the central and outside edge lines of the road.
5. Add the toy cars to the track and serve.

Each serving contains:

ENERGY	Fat	Saturates	Sugars	Salt
2693kJ 638kcal	High	High	High	Medium
32.5g	12.9g	60.9g	1.0g	
32%*	46%*	65%*	68%*	17%*

*% of Reference Intake of an average adult
(8400kJ/2000kcal)

Forest Fruits Cake

Makes: **1 x 8" cake**

Servings: **10**

Preparation time: **30 minutes**

Oven temperature:

160c (fan)/180c/Gas Mark 4

Cake

250g Stork with Butter

250g caster sugar

1 tsp vanilla extract

4 large eggs

250g self raising flour

80g frozen forest fruits (blackberries, raspberries, black cherries, ...)

Filling and decoration

100g Stork with Butter

100g mascarpone

200g icing sugar, sifted

350g fresh forest fruits

Icing sugar to dust

1. Grease and line the bases of 2 x 8" cake tins. Preheat the oven to 160c(fan)/180c/ Gas Mark 4.
2. Cream together the Stork and caster sugar until light and fluffy. Add the vanilla extract and beat well.
3. Add the eggs one at a time beating well after each addition. Sift in the flour and fold in until evenly blended. Fold through the forest fruits and gently divide the cake mixture between the tins and bake in the oven for 30 minutes until golden on top and springy to the touch.
4. Transfer to a wire rack to cool completely.
5. Prepare the filling. Take 150g of the forest fruits and puree, sieve to remove the seeds. Set to one side.
6. Beat together the Stork and mascarpone. Once well combined, add the sifted icing sugar and beat again.
7. Set one of the cakes onto a serving plate. Add a layer of mascarpone icing and forest fruits. Top with the second cake again coating in a layer of mascarpone icing.
8. Drizzle the reserved forest fruits puree around the top of the cake and decorate with the remaining fruits. Dust lightly with icing sugar and serve.



Each serving contains:

ENERGY	Fat	Saturated	Sugars	Salt
2371kJ 563kcal	High 31.3g	High 13.4g	High 47.9g	Medium 0.8g
28%*	45%*	67%*	53%*	13%*

*% of Reference Intake of an average adult
(8400kJ/2000kcal)

Piñata Cake



Each serving contains:

ENERGY	Fat	Saturates	Sugars	Salt
3453kJ 820kcal	High	High	High	Medium
41.3g	16.6g	81.1g	1.2g	
41%*	59%*	83%*	90%*	20%*

*% of Reference Intake of an average adult
(8400kJ/2000kcal)

Makes: **1 x 8" Pinata Cake**

Servings: **10**

Preparation time: **40 minutes**

Baking time: **25 – 30 minutes**

Oven temperature:

160c (fan)/180c/Gas Mark 4

Cake

375g Stork with Butter

375g caster sugar

2 tpsps vanilla extract/vanilla bean

paste or the seeds from 1 vanilla pod

6 large eggs

375g self raising flour

Icing

200g Stork with Butter

400g icing sugar, sifted

1 tsp vanilla extract

Pastel Chocolate Candy

Beans to fill

Filling and decoration

Cake confetti sprinkles

1. Grease and line the bases of 3 x 8" cake tins. Preheat the oven to 160c(fan)/180c/ Gas Mark 4.
2. Cream together the Stork and caster sugar until light and fluffy. Add the vanilla extract and beat well.
3. Add the eggs one at a time beating well after each addition. Sift in the flour and fold in until well blended.
4. Divide the cake mixture between the 3 tins and bake in the oven for 25-30 minutes until golden on top and springy to the touch. Transfer to a wire rack to cool completely.
5. Prepare the icing beating together the Stork, icing sugar and vanilla until light and fluffy.
6. Level the tops of the 3 cakes using a sharp serrated knife. Cut out the centres of 2 of the cakes with a sharp knife or cookie cutter to create 2 rings. Set the first ring onto a serving plate or cake board and sandwich together with the next ring using a layer of icing.
7. Fill the centre of the ring with chocolate candy beans. Coat the top of the ring with icing and place the full round cake into position.
8. Coat the top and sides of the cake fully with the remaining icing. Use the tip of a palette knife to create a ridged style in the sides and top of the icing.
9. Decorate with sprinkles and serve.

Owl Cake

Makes: **1 x 7" square cake**

Servings: **12**

Preparation time: **30 minutes**

Baking time: **70 minutes**

Oven temperature:

160c (fan)/180c/Gas Mark 4

Cake

110g Stork with Butter

150 ml semi-skimmed milk

4 teaspoons lemon juice

220g caster sugar

2 large eggs

175g plain flour, sieved with

1 teaspoon bicarbonate
(of soda) and 50g

cocoa powder

Icing

125g Stork with Butter

220g icing sugar, sieved

100g cocoa powder

1-2 tbsps milk

To decorate:

50g dark chocolate curls

White sugarpaste

Orange sugarpaste

Dark chocolate crisp shell chocolates

A large cake board or serving plate.

1. Mix the milk and lemon juice in a jug. Put aside.
2. Place Stork and sugar in a mixing bowl and cream together until light and fluffy. (approx 1 ½ min with electric hand mixer).
3. Add the eggs one at a time, beating well after each addition. Fold in dry ingredients until well blended.
4. Stir in milk to the mix until smooth.
5. Place the mix in a square greased and lined cake tin. Bake on middle shelf of oven 180°C, 160°C fan, Gas 4 for about 70 minutes.
6. For the icing beat together the Stork with the icing sugar, and half of the cocoa powder (50g) adding a couple of tablespoons of milk to give a soft spreadable consistency.
7. Trim the domed top from the cake. Add the icing to the cake to create the eyes and the bib of the owl using the cake template (see bakewithstork.com).
8. Beat the remaining 50g of cocoa powder into the icing to darken it, adding a little more milk if necessary. Use to coat the sides of the cake and to fill in the rest of the owl's body.
9. Use chocolate curls to create the wings and owl ears.
10. Cut out 2 round circles from white sugarpaste and place into position on the owl eyes. Cut out an orange circle to make a bird beak.
11. Add 2 round chocolates for the pupils of the eyes. Serve.



Each serving contains:

ENERGY	Fat	Saturated	Sugars	Salt
1786kJ 424kcal	High 20.7g	High 9.1g	High 41.3g	Medium 0.6g
(21%*)	(30%*)	(46%*)	(46%*)	(10%*)

*% of Reference Intake of an average adult
(8400kJ/2000kcal)

Raspberry Ombre Cake



Makes: **1 x 8" Cake**

Servings: **10**

Preparation time: **40 minutes**

Baking time: **35 – 40 minutes**

Oven temperature:

160c (fan)/180c/Gas Mark 4

Cake

250g Stork with Butter

250g caster sugar

1 tpsps vanilla extract

4 large eggs

250g self raising flour

Icing

200g Stork with Butter

400g icing sugar, sifted

1 tsp vanilla extract

100g frozen raspberries

Filling and decoration

125g fresh raspberries

½ jar of raspberry jam

1. Grease and line the bases of 2 x 8" cake tins. Preheat the oven to 160c(fan)/180c/Gas Mark 4.
2. Cream together the Stork and caster sugar until light and fluffy. Add the vanilla extract and beat well.
3. Add the eggs one at a time beating well after each addition. Sift in the flour and fold in until well blended.
4. Divide the cake mixture between the 2 tins and bake in the oven for 35-40 minutes until golden on top and springy to the touch. Transfer to a wire rack to cool completely.
5. Level the tops of the two cakes using a sharp serrated knife. Set onto a serving plate or cake board and sandwich together with the jam.
6. Prepare the icing beating together the Stork, icing sugar and vanilla until light and fluffy.
7. Using a palette knife coat the top of the cake with the plain icing. Begin to work on the sides using the plain vanilla icing to coat the top quarter of the sides of the cake.
8. Divide the remaining Stork icing into 3 bowls. Add spoonfuls of raspberry puree to each portion to create 3 graduating shades from light to dark.
9. Use the raspberry icing in order from lightest to darkest to coat the next quarter down the sides of the cake until the sides are fully coated.
10. Run a palette knife around the sides to slightly blend and texture the ombre icing and the top of the cake.
11. Decorate with the fresh raspberries and serve.

Each serving contains:

ENERGY	Fat	Saturated	Sugars	Salt
2946kJ 698kcal	High 34.1g	High 13.3g	High 76.0g	Medium 0.7g
(35%*)	(49%*)	(67%*)	(84%*)	(12%*)

*% of Reference Intake of an average adult
(8400kJ/2000kcal)

Pirate Cake

Makes: **1 x 8" cake**

Servings: **10**

Preparation time:

35 minutes plus freezing time

Baking time: **70 minutes**

Oven temperature:

160c (fan)/180c/Gas Mark 4

Cake

Ingredients:

165g Stork with Butter

220 ml semi-skimmed milk

2 tablespoons lemon juice

30g caster sugar

3 large eggs

260g plain flour, sieved with 1 teaspoon

bicarbonate (of soda) and 70g

cocoa powder

Icing

200g Stork with Butter

400g icing sugar, sifted

Food colourings

Non-stick baking paper

Disposable piping bags

A large cake board or serving plate.

1. Mix the milk and lemon juice in a jug. Put aside.
2. Cream Stork and sugar until light and fluffy. (1 ½ min with electric hand mixer).
3. Beat in eggs one at a time. Fold in dry ingredients until well blended. Stir in the milk until smooth
5. Place in a 20cm (8 inch) greased and lined round cake tin. Bake on middle shelf of oven 160c(fan)/180c/Gas Mark 4 for about 70 minutes.
6. Icing: beat together the Stork and icing sugar until soft and spreadable.
7. Level the domed top of the cake and coat top and sides with plain icing. Colour portions of cake icing in peachy pink, pink, red, black and leave a little uncoloured. Place each colour in piping bags.
8. Tape the template (available at bakewithstork.com) to a flat baking tray and tape a piece of baking paper over the top.
9. Pipe on the details of the pirates face to the baking paper. Start with the spots, nose and the knot and tie in the bandana. Add the eye patch, eye and mouth.
10. Place into the freezer for 10 minutes to firm up before continuing.
11. Add the moustache and freeze again for 10 minutes. Fill in the remaining details with coloured icing – moustache, red of the bandana and the pinky peach of the face.
12. Freeze for another hour.
13. Once frozen untape the baking paper from the baking sheet. Turn the sheet over and gently position onto the top of the cake.
14. Carefully peel away the paper to reveal the design.
15. Fill gaps with the remaining coloured icing and uncoloured icing around the design to blend it to the cake. Serve.



Each serving contains:

ENERGY	Fat	Saturated	Sugars	Salt
2809kJ 665kcal	High 29.8g	High 12.0g	High 74.3g	Medium 1.1g
33%*	43%*	60%*	83%*	18%*

*% of Reference Intake of an average adult (8400kJ/2000kcal)



For more delicious baking recipes and step by step videos go to bakewithstork.com