

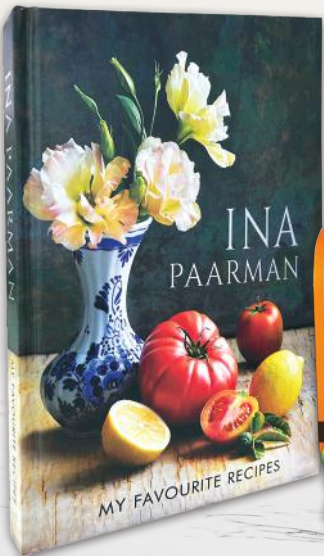
# WE CREATE *Memories* DELICIOUS

PROMOTION VALID 9 OCTOBER TO 5 NOVEMBER 2023



**STAND A CHANCE  
TO  
WIN**

**1 of 2 Ina Paarmans hampers  
or 1 of 2 Kenwood stand mixers**



### How to Enter Competition:

Spend R200 or more on any promotional products in this leaflet to enter the lucky draw. Dial \*120\*24680# and follow the prompts. USSD rate charged at 20c per 20 seconds. Only available at selected stores. T's & C's apply.

SSR2369

1

# SPAR





**Robertson's**  
Vanilla Essence  
100 ml  
**21<sup>99</sup>** each



**Cook N' Bake**  
Spray 2in1  
300 ml  
**39<sup>99</sup>** each



**Robertson's**  
Dessert Topping  
Sauce  
Assorted Flavours  
250 ml  
**34<sup>99</sup>** each



**Robertson's**  
Bicarbonate of Soda  
500 g  
**25<sup>99</sup>** each



**Robertson's**  
Essence or Food  
Colouring  
Assorted  
40 ml  
**2<sup>19<sup>00</sup></sup>** FOR ANY 2 FOR



**NCP**  
Instant Dry Yeast  
Superbake  
or Instant Dry  
Yeast Mix & Bake  
10 g  
**3<sup>12<sup>00</sup></sup>** FOR ANY 3 FOR



**Robertson's**  
Baking Powder Sachet  
50 g  
**2<sup>14<sup>00</sup></sup>** FOR ANY 2 FOR

### CAKE INGREDIENTS

- 1 cup (220g) unsalted butter (room temp)
- 1 1/2 cups (300g) granulated sugar
- 1 cup (125g) all-purpose flour
- 2 cups (230g) cake flour
- 3 tsp baking powder
- 1 tsp salt
- 4 large egg whites (room temp)
- 1 whole egg (room temp)
- 2 tsp Robertson's Almond Essence
- 1/2 tsp Robertson's Vanilla Essence
- 1 1/4 cup (305ml) buttermilk (room temp)

### CAKE INSTRUCTIONS

Preheat the oven to 180°C, grease three 20cm round cake pans, and line their bottoms with parchment paper. In a bowl, whisk together the flour, baking powder, and salt. Set aside. Cream the butter and sugar until fluffy (3 - 4 minutes). Add eggs one by one, then almond and vanilla essence. Alternate adding dry ingredients and buttermilk, mixing well. Divide batter between pans and bake for 25 - 28 minutes. Cool cakes in pans for 20 minutes, then on a rack with parchment paper. Ideally, refrigerate overnight before icing, or at least 2 hours.

### ALMOND BUTTERCREAM INGREDIENTS

- 1 1/2 cups (330g) unsalted butter (room temp)
- 2 tsp Robertson's Almond Essence
- 4 cups (480g) icing sugar
- 2-3 tbs milk

### ALMOND BUTTERCREAM INSTRUCTIONS

Once the cakes are completely cooled, make the buttercream. Mix together the room temperature butter and icing sugar, one cup at a time. In between the cups of icing sugar, mix in the milk one tablespoon at a time. You shouldn't need more than 3 tablespoons max. Then once you get the right buttercream consistency, mix in the almond essence.

### ASSEMBLY

Sandwich cakes together with buttercream and apply an even coat of buttercream around the outside of the cake.

*We're bringing you the taste you love*



**Wooden Spoon**  
Margarine Brick  
White or Yellow  
500 g  
**2<sup>50<sup>00</sup></sup>** FOR ANY 2 FOR



**Lancewood**  
Cheddar,  
White Cheddar,  
Gouda  
or White Gouda  
Vacuum Packed  
Cheese  
900 g  
**139<sup>99</sup>** each



**Ina Paarmans**  
Muffin, Cake  
or Dessert Mix  
310 g - 700 g  
**52<sup>99</sup>** per pack



**Snowflake**  
Cake Wheat Flour  
1 kg  
**19<sup>99</sup>** per pack



**Golden Cloud**  
Self Raising  
Wheat Flour  
1 kg  
**21<sup>99</sup>** per pack



**SPAR**  
Extra Shelf Life  
Full Cream or Low Fat  
Milk  
2 litre  
**32<sup>99</sup>** each



**Golden Cloud**  
Cake Wheat  
Flour  
2.5 kg  
**35<sup>99</sup>** per pack



**Snowflake**  
Baking Powder  
Refill  
200 g  
**26<sup>99</sup>** per pack  
WITH CARD SAVE R7



**Snowflake**  
Corn Flour  
or Vanilla Flavoured  
Custard Powder  
250 g  
**11<sup>99</sup>** per pack  
WITH CARD SAVE R4



**Snowflake**  
EasyMix  
Assorted  
1 kg  
**28<sup>99</sup>** per pack  
WITH CARD SAVE R12

**Ingredients:**

**For the Cake:**

- 180g butter at room temperature
- 150g Huletts castor sugar
- 2 extra large eggs
- 1 x 45 ml bottle red liquid food colour not gel colour
- 30 ml cocoa powder natural, unsweetened
- 5 ml salt
- 5 ml vanilla essence
- 250 ml buttermilk well shaken
- 290 g cake flour
- 15 ml white vinegar
- 7 ml bicarbonate of soda



Huletts Golden Syrup 500 g

**34<sup>99</sup>** each

*Red velvet festive cake*



**For the icing:**

- 360g cream cheese room temperature
- 180 g butter room temperature
- 700g Huletts icing sugar
- 5 ml Vanilla essence

**To Decorate:**

- fresh raspberries
- 45 ml Huletts castor sugar
- fresh rosemary fronds

**The Method:**

**To prepare the cake:**

1. Preheat oven to 180°C. Grease 3 x 20 cm in diameter cake pans. Set aside.
2. In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs, one at a time mixing well after each addition.
3. Whisk together the red food colouring, cocoa, salt and vanilla until blended. Add the cocoa mixture to the creamed butter and sugar mixture. Mix until combined, scraping down the sides of the bowl as needed.
4. Add 1/3 of the buttermilk and mix, then add 1/3 of the flour. Scrape down the sides of the bowl as needed. Repeat by adding 1/2 of the remaining buttermilk and then 1/2 of the remaining cake flour taking care not to over-beat after each addition.
5. In a small bowl stir together the vinegar and baking soda, until completely dissolved. Using a spatula, gently fold the vinegar mixture into the cake batter. Do not beat!
6. Divide the batter equally into the three prepared 20 cm cake pans and bake for about 18 to 20 minutes until a skewer comes out clean. Do not overbake Cool in the pans for 10 minutes, then turn the cakes out and cool completely on a wire rack.

**To prepare the icing:**

1. Combine the cream cheese and butter and beat well until smooth. Add the sugar and beat until smooth.
2. Lastly add the vanilla and mix on low until smooth and creamy.

**To decorate:**

1. Dip the raspberries in castor sugar. Arrange in a circle on the cake to form a wreath using the rosemary leaves.



Huletts Icing Sugar or Castor Sugar 500 g

**33<sup>99</sup>** per pack



Huletts Yellow Sugar, Caramel Brown Sugar or Treacle Sugar 750 g

**34<sup>99</sup>** per pack

**COME EXPERIENCE THE TASTE OF**

*Joy*



Rhodes Peach Halves or Slices in Syrup 410 g Plus Trotters Jelly 40 g Plus Rhodes Granadilla Pulp 115 g

WITH CARD  
**BUY ALL FOR 40<sup>00</sup>**  
SAVE R19



Canderel Icing Sugar or Castor Sugar 400 g/500 g

**75<sup>99</sup>** per pack



Parmalat Dairy Custard Vanilla Flavour (incl EasyGest) 1 kg

**23<sup>99</sup>** each



Hinds Herbs or Spices 12 g - 90 g

**13<sup>99</sup>** per pack



Promotion valid 9 October to 5 November 2023



# Be the Chef of your *dreams*



 <p><b>SPAR Good Living</b> Baking Paper 5m x 300mm 1s</p> <p><b>29<sup>99</sup></b></p>	 <p><b>SPAR Good Living</b> Muffin Cases Coloured Tub 100s</p> <p><b>24<sup>99</sup></b></p>	 <p><b>SPAR Good Living</b> Muffin Cases Coloured 50s</p> <p><b>12<sup>99</sup></b></p>	
 <p><b>SPAR Good Living</b> Confectionary Cup Designer 60s</p> <p><b>9<sup>99</sup></b></p>	 <p><b>SPAR Good Living</b> Muffin Cases White 50s</p> <p><b>12<sup>99</sup></b></p>	 <p><b>SPAR Good Living</b> Muffin Cases American 50s</p> <p><b>19<sup>99</sup></b></p>	 <p><b>SPAR Good Living</b> Baking Cases Designer 50s</p> <p><b>12<sup>99</sup></b></p>
 <p><b>SPAR Good Living</b> Spring Pan 1s</p> <p><b>89<sup>99</sup></b></p>	 <p><b>SPAR Good Living</b> Measuring Cup Set 5 Piece 1s</p> <p><b>45<sup>99</sup></b></p>	 <p><b>SPAR Good Living</b> Icing Syringe Set Plastic 1s</p> <p><b>45<sup>99</sup></b></p>	
 <p><b>SPAR Good Living</b> Measuring Spoon Set 5 Piece 1s</p> <p><b>29<sup>99</sup></b></p>	 <p><b>SPAR Good Living</b> Measuring Jug Plastic 500 ml</p> <p><b>29<sup>99</sup></b></p>	 <p><b>SPAR Good Living</b> Non-Stick Large Loaf Pan 1s</p> <p><b>89<sup>99</sup></b></p>	
 <p><b>SPAR Good Living</b> Non-Stick Baking Tray 1s</p> <p><b>89<sup>99</sup></b></p>	 <p><b>SPAR Good Living</b> Non-Stick Muffin Pan 12 Cup 1s</p> <p><b>89<sup>99</sup></b></p>	 <p><b>SPAR Good Living</b> Mixing Bowl Assorted Colours 3 L</p> <p><b>99<sup>99</sup></b></p>	



SPAR Rewards deals: Maximum 10 per customer. While stocks last.

