

cakestars

Cake Stars' Secrets

✓ recipes ✓ tips ✓ buys



Cake Star
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KHENSANI PETERS

Khensani's star baking credentials: Khensani, 33, studied information technology and worked as a programmer for six years before deciding to follow her dream and become a full-time cake-maker. She started Ntshovelo Cakes in 2006, selling cakes in her former workplace's cafeteria. She started making wedding cakes in 2008. She works from her home in Midrand, where she lives with her cousin. She hopes to travel to San Francisco one day to train with a cake-maker there.

STAR TALK

The most impressive cake I have ever made was...

the first wedding cake I made. I had never made one before and it confirmed for me that the cake-making industry was the one I was supposed to be in. It was a white, four-tier cake with flowers flowing from the top to the bottom with feathers on the side.

My favourite ingredient is...

chocolate. I like its versatility.

If I could eat only one cake for the rest of my life, it would be...

caramel-and-cream cake. I only eat this cake once in a while and I used to buy it, but then I found

a recipe and now I make it myself.

My love of cake began when...

I was young and staying with my grandmother. My aunt taught me how to make cupcakes – and I was hooked. Whenever I got bored, I'd make cupcakes.

The most important ingredient for successful cake-making is...

passion and a love of good food.

The world's most classic cake is...

rich chocolate cake. It's universally popular.

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It's a simple cake to make but it looks so glamorous. Everyone likes chocolate and vanilla

CHOC & VANILLA CHARMER

A chocolate-and-vanilla marble cake layered with chocolate and vanilla butter icing.



PHOTOGRAPHY: VANESSA LEWIS; STYLING: TARYNE LANGBEY. MAKE SURE YOU HAVE ALL THE INGREDIENTS BEFORE YOU START MAKING TWO SEPARATE MIXTURES TO ACHIEVE THE BEST RESULTS

KHENSANI'S CHOC & VANILLA CHARMER

To make this **marble cake**, you will need to prepare two separate mixtures.* You will need a 12cm (height) x 23cm (diameter) round cake tin.

INGREDIENTS

3 extra-large eggs x 2
10ml vanilla essence x 2
175ml oil x 2
pinch of cream of tartar x 2
2 cups cake flour x 2
15ml baking powder x 2
salt
1 cup sugar x 2
175ml water x 2
30ml good-quality cocoa powder

METHOD

1. Preheat oven to 180°C.
2. Spray the cake tin with nonstick spray and put wax paper at the bottom of the tin.
3. Separate the egg yolks from the whites.
4. Add vanilla essence to the oil.
5. Add a pinch of cream of tartar to the egg whites.
6. Mix flour, baking powder and a pinch of salt together.
7. Beat the sugar, water and egg yolks on maximum speed for about one minute.
8. Add the oil to the mixture and mix for another minute.
9. Reduce the speed to low and add the flour mixture.
10. In another bowl, beat the egg whites until

they form stiff peaks.

11. Finally, gently fold the egg whites into the mixture.
12. Repeat the recipe and add 30ml cocoa powder to the dry ingredients to make a chocolate mixture.
13. Pour the vanilla mixture into the tin, swirl the chocolate mixture through it and bake for about 60 minutes or until a skewer comes out clean.
14. Remove the cake from the tin and leave it to cool.
15. Cut the cake into three layers.
16. Ice the first layer with vanilla icing and the second with chocolate icing.

BUTTER ICING

INGREDIENTS

250g butter
500g icing sugar
vanilla essence
30ml cocoa

METHOD

1. Beat the butter until it's pale.
2. Add icing sugar bit by bit.
3. Add vanilla essence.
4. Divide the icing in half.
5. Add 30ml of cocoa to one batch.



1 Plan your cake well in advance and **make sure you have everything you need.** It's incredibly frustrating to start making a cake only to discover you're out of sugar!

2 Make sure you have weighed and prepared all your ingredients before you start. **You should measure the main ingredients accurately,** but you can adjust the flavourings - cocoa, vanilla or whatever you're using - to suit your taste. Keep dry ingredients in airtight containers once you have opened them.

3 If the design is new, **practise on a small dummy cake** before making the real one. →

**Khensani's
INSIDER
PREP
SECRETS**