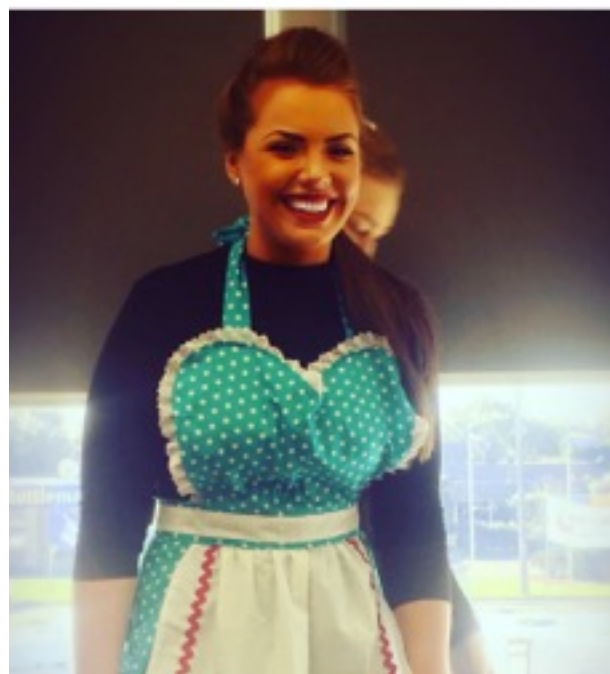


No-Oven Cakes

Kat in the Kitchen



Ingredients

- Cake batter of your choice - any flavour*
- No-stick baking spray
- Optional for serving: Powdered sugar, cream, ice-cream, berries ...

Equipment

- Electric sandwich maker

* For our video session, I used *Green's Classic Chocolate Cake* - from a packet - which I bought at a local supermarket

Steps

1. Pre-heat your electric sandwich maker.
2. Prepare the cake mixture in a bowl, following regular procedures, as if you are going to bake the cake in an oven.
3. Lightly cover the inside of the sandwich maker with the no-stick bakery spray.
4. Gently place a large spoonful of cake mix into each "sandwich" hollow.
5. The cakes will rise a little as they cook so do not put too much uncooked mixture into each hollow.
6. Close the sandwich maker and allow the cakes to cook. Five minutes is a good time for my sandwich maker - but you may need to experiment once or twice to get it just right with your equipment.
7. Remove each cake carefully and serve as you wish. I like to sprinkle a little powdered sugar on each cake through a small sieve.