

#FOOD & RECIPES

# Summer fun with scrumptious desserts

When the temperature rises, the only thing better than pizza, steaks and burgers are summer desserts. At Star Lifestyle, we are a big fan of cakes, cupcakes and an abundance of ice cream. However, you don't want to be spending too much time in front of the oven during a hot summer day. Hence, here are few refreshing recipes that are easy to make, fulfilling all your summer dessert cravings without much hassle.

## SUMMER SPONGE CAKE

### Ingredients

*For the sponge —*  
 225g softened butter  
 225g granulated sugar  
 4 large eggs  
 225g self-rising flour  
 2 tsp vanilla extract

### *For the buttercream —*

400g icing sugar  
 200g softened butter  
 1 tsp vanilla extract  
 2 tbsp full-fat milk

### Method

Preheat the oven to 180°C. The sponge needs to be made first, so using a hand mixer try to beat the sugar and butter together until you get a creamy texture. Add the eggs, one by one. Beating the mixture upon each addition. Sift in the flour, add the vanilla extract and mix well to get a thick and consistent batter. Put the mixture in a round pan and then bake for 25 minutes. Remove the sponges and leave it to cool off separately.



For the buttercream, add in sifted sugar, vanilla extract, softened butter to a food processor and whizz until smooth.

Use a blunt knife to slather in the buttercream on top of the sponge cake and finally decorate it with seasonal fruits like sliced mangoes, locally sourced strawberries etc.

### Method

Preheat the oven to 180° C and line mini cupcake pans with liners.

In a medium sized bowl, whisk in flour, baking powder and salt. Set it aside. In a separate bowl, beat in the butter and sugar on medium speed, until a thick foam is formed. Add in eggs, one at a time, beating well with each addition. Add in the vanilla extract.

Add in the buttermilk and flour mixture alternatively. Divide the batter evenly into 10-12 lined mini cupcake pans. Bake for 20 minutes. Let it cool for 5 minutes and decorate as you please.

## THE PERFECT CUPCAKE

### Ingredients

1¼ cups white flour  
 ¼ tsp vanilla extract  
 ½ tsp salt  
 ½ cup unsalted butter  
 ¾ cup sugar  
 2 large eggs  
 ½ cup buttermilk

By LS Desk

Photo: LS Archive/Sazzad Ibne Sayed



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