

AUTHENTIC RECIPE FROM
LATIN AMERICA



TOYBOX
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for street children



GUATEMALAN 'BORRACHO' CAKE

24
SERVINGS

Enjoy a taste
of Guatemala
with this
delicious treat.

GUATEMALAN 'BORRACHO' CAKE

This delicious sponge is best kept uncovered in the fridge once finished for an authentic Guatemalan experience – **let's celebrate!**

Ingredients:

For the sponge:

- 140g plain flour
- 200g caster sugar
- 1 teaspoon baking powder
- ½ teaspoon salt
- 8 medium eggs, yolks and whites separated

For the syrup:

- 675ml water
- 400g sugar
- 2 sticks of cinnamon
- Orange zest
- 1 tablespoon vanilla extract

Method:

1. Grease and flour a 9"x13" baking dish. Preheat the oven at 160°C.
2. Sift all dry ingredients for the cake and set aside.
3. Beat egg whites until they can hold soft peaks and then gently stir in the egg yolks one by one.
4. Add the dry ingredients one tablespoon at a time, mixing well between each one.
5. When everything is perfectly mixed, pour it into the baking dish and pop in the oven for 30-40 minutes.
6. Now for the syrup – boil the water, sugar and vanilla extract together, stirring every once in a while.
7. Once the sugar has dissolved, take the mixture off the heat and add the orange zest and cinnamon. Let it cool and strain the syrup to get rid of the cinnamon and orange zest.*
8. When the cake and the syrup are completely cool, pour a couple of spoonfuls of syrup over the cake, letting it soak in slowly and repeat until all the liquid has been used.
Top tip! Waiting for 15 minutes between each spoonful gives the liquid a better chance to soak in and makes the end result that bit tastier.
9. Once the cake is completely soaked, it is ready to eat which means the celebrations can really begin!

Enjoy!



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*To enjoy a slightly merrier celebration for your Child Ambassador's graduation, let the mixture cool and add 60ml of rum instead of adding the orange zest and cinnamon!