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COURSE

How to Bake Nigerian Cakes

A step-by-step baking course — classic Nigerian butter cake, chocolate, red velvet, fruit (wedding) cake, cupcakes, buttercream, fondant basics and turning it into a business

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For beginners, home bakers & aspiring cake vendors

How to Bake Nigerian Cakes
A step-by-step baking course — classic Nigerian butter cake, chocolate, red velvet, fruit (wedding) cake, cupcakes, buttercream, fondant basics and turning it into a business

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How to take this course

Cake is at the centre of almost every Nigerian celebration — birthdays, weddings, child dedications, anniversaries, graduations, office parties. A baker who can produce a soft, tasty, beautiful cake every time will never lack customers.

This course takes you from your very first cake to taking paid orders.

Module	You will learn to…
1	Choose tools and ingredients; measure and prepare pans
2	Bake the classic Nigerian butter cake (creaming method)
3	Bake chocolate, red velvet and cupcakes
4	Bake the traditional Nigerian fruit (wedding) cake
5	Bake without an oven
6	Make icing and decorate: buttercream, whipped cream and fondant basics
7	Fix problems, cost your cakes and start selling

💡 **TIP**

Bake each recipe at least twice before selling it. The first bake teaches you your oven; the second proves you can repeat it.

MODULE 1

Tools, ingredients and preparation

Essential tools

- ☐ Kitchen scale (the single best investment — weigh, don't guess)
- ☐ Measuring cups and spoons

- [ ] Mixing bowls, rubber spatula, wooden spoon, whisk
- [ ] Electric hand mixer or stand mixer (you can cream by hand — it just takes longer)
- [ ] Cake pans: two 8-inch round pans to start; 10-inch and 12-inch as you grow
- [ ] Baking (parchment) paper; margarine or oil for greasing
- [ ] Sieve, skewer or toothpick, cooling rack
- [ ] Oven thermometer — many ovens are hotter or cooler than the dial says
- [ ] Turntable, offset spatula and cake scraper (for icing)

Key ingredients and their jobs

Ingredient	Job	Tips
Flour (all-purpose)	Structure	Sieve it; don't pack it into cups
Sugar (granulated / caster)	Sweetness, moisture, tenderness	Caster (fine) sugar creams faster
Butter or baking margarine	Flavour, richness, soft crumb	Use at **room temperature** — soft, not melted
Eggs	Structure, rise, richness	Room temperature; a "large" egg is about 50–55 g without shell
Baking powder	Rise	Check it's fresh: a spoon in hot water should fizz
Milk	Moisture	Liquid or reconstituted powdered milk both work
Flavourings	Taste	Vanilla, lemon/orange zest, nutmeg, butterscotch, strawberry or other flavours

Prepare before you mix

1. Bring butter, eggs and milk to room temperature.
2. Preheat the oven for 15–20 minutes.
3. Grease the pan, line the base with baking paper, grease the paper and dust with flour.
4. Weigh every ingredient before you start ("mise en place").

Oven guide

Setting	Use
150–160 °C	Fruit cake and large/deep cakes — slow and even
160–170 °C	Butter cakes in 8–10-inch pans
175–180 °C	Chocolate, red velvet, cupcakes

Bake on the **middle shelf**. Don't open the door in the first two-thirds of the baking time — the cake may sink.

Is it done?

- A skewer in the centre comes out clean or with a few moist crumbs
- The top springs back when lightly pressed
- The edges begin to pull away from the pan

✅ **QUICK CHECK**

1. Why is a kitchen scale better than cups?
2. Why should butter and eggs be at room temperature?

MODULE 2

The classic Nigerian butter cake

This is the rich, buttery "party cake" many Nigerians grew up with — firm enough to cover with fondant or buttercream, soft and tasty on its own.

Recipe: Nigerian butter cake

Makes: one 10-inch round cake (about 3 inches deep) or two 8-inch cakes · **Oven:** 160–170 °C · **Time:** 50–70 minutes (10-inch), 40–50 minutes (8-inch)

Ingredient	Amount
All-purpose flour	500 g (about 4 cups)

Ingredient	Amount
Butter or baking margarine (soft)	500 g
Sugar (caster or granulated)	400 g (2 cups)
Eggs (large)	10
Baking powder	2 teaspoons
Milk	125 ml (½ cup)
Vanilla flavour	2 teaspoons
Ground nutmeg	½ teaspoon (optional)
Lemon or orange zest	1 teaspoon (optional)

Method — the creaming method

1. **Sift** the flour, baking powder and nutmeg together. Set aside.
2. **Cream** the butter and sugar on medium speed for 8–10 minutes until **pale, light and fluffy**. This step traps air — it's what makes the cake soft. Don't rush it.
3. **Add eggs one at a time**, beating well after each. Add the vanilla and zest. If the mixture starts to look curdled, add a tablespoon of the flour.
4. **Fold in the flour** in three parts, alternating with the milk (flour – milk – flour – milk – flour). Mix on low speed or by hand **just until combined** — overmixing makes a tough, dense cake.
5. **Pour** into the prepared pan(s), level the top, and tap the pan gently on the table to release big air bubbles.
6. **Bake** until a skewer comes out clean.
7. **Cool** in the pan for 10–15 minutes, then turn out onto a rack to cool completely before icing.

> 💡 **TIP**
> For a flat top (less trimming), wrap the outside of the pan with a strip of damp cloth or use baking strips, and bake at the lower temperature.

Flavour variations

- **Vanilla & lemon:** extra zest and 1 tablespoon lemon juice

- **Coconut:** replace the milk with coconut milk and add 50 g desiccated coconut
- **Marble:** divide the batter, mix 2 tablespoons cocoa + 2 tablespoons milk into half, then swirl the two batters in the pan
- **Strawberry or banana:** use a quality flavour or 1 cup mashed ripe banana (reduce milk)

✍️ **YOUR TASK**

Bake the butter cake. Write down your oven setting, exact baking time and how it turned out. These notes become your personal recipe card.

MODULE 3

Chocolate, red velvet and cupcakes

These are oil-based cakes — very moist, easy to mix, and popular for birthdays.

Recipe: Moist chocolate cake

Makes: two 8-inch layers · **Oven:** 175 °C · **Time:** 30–35 minutes

Ingredient	Amount
All-purpose flour	300 g
Sugar	400 g
Unsweetened cocoa powder	75 g
Baking soda	1½ teaspoons
Baking powder	1½ teaspoons
Salt	1 teaspoon
Eggs	3
Milk	250 ml
Vegetable oil	180 ml
Vanilla flavour	2 teaspoons

End of the free sample

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