

Victorian Sugar Cakes

Ingredients:

1 ½ cups of sugar
2 cups softened butter
1 teaspoon salt
4 eggs
4 teaspoons vanilla
6 cups flour



Instructions:

Begin by preheating your oven to 350°F / 176°C or Gas mark 4. Combine both the butter and sugar well until fluffy. Next add the eggs, vanilla, and salt. Again mix well. Slowly begin adding the flour. Flour your cutting board and pat out the dough. Using cookie cutters, (*see video*) start with the large hearts and create 4 or 5 of them. Bake for 15 to 20 minutes, until lightly golden brown. Press out the rest of the shapes, small hearts 8, and circles 4.

Bake on a greased or lined cookie sheet 18 to 20 minutes depending on thickness, until golden brown. Remove from molds and allow to cool.

Create the tower by placing a tall sturdy wine glass in the middle of a cake pedestal. Begin with the large hearts cookies at the base in a spiral position. Then add the four round cakes on top, and then the final 8 smaller heart shape cakes throughout. There is no right or wrong way to doing this, use your imagination and experiment with what works. Fill the tall wine glass with water and add flowers of your choice. The final step (and most important) is to lightly dust the cakes with powdered sugar (confectioners sugar). (*See video for tower display*).

Tip: You can substitute the vanilla for 2 teaspoons of lemon extract and a teaspoon of lemon zest to give the cakes more flavor!