

CRUNCH TIME

Strawberry Layered Cake



Serve Information: 1 Cake

INGREDIENTS:

2 x Round vanilla cakes
375g Unsalted butter, softened
and cut into cubes
500g icing sugar
1 Tbsp milk
1 Tsp vanilla essence
1 Drop pink food colouring
3 Tbsp strawberry jam
1 Punnet strawberries
1 Sprig mint
Bowl of warm water

EQUIPMENT:

Electric mixer with bowl
Sieve
Several spatulas
Palette knife
Spoon
Long serrated knife
Cake stand
Cloth wipe

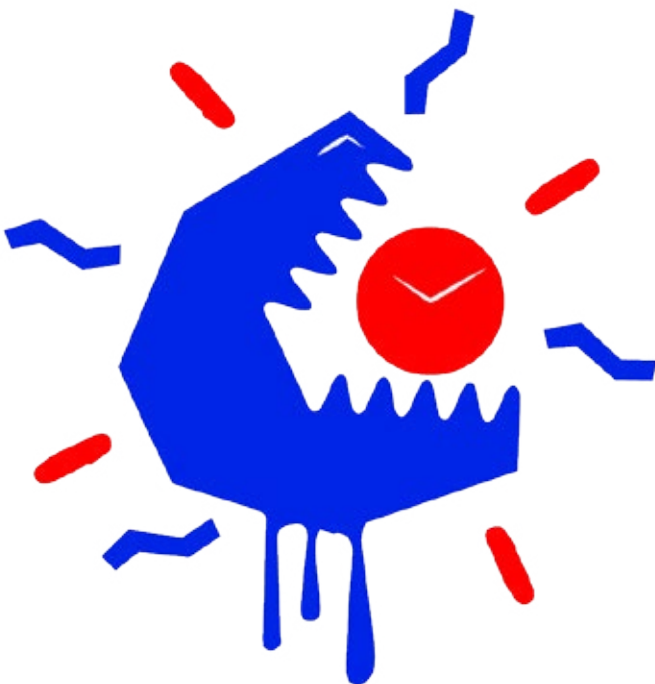


METHOD:

1. In bowl of electric mixer, whip butter until pale and creamy
2. Sift icing sugar
3. Add icing sugar, milk, vanilla and one small drop of pink food colouring and mix until light, creamy and fluffy
4. Add strawberry jam and mix until incorporated
5. Slice each cake horizontally into three layers, using a long serrated knife. Slice the top off the cake if it does not sit flat
6. Place a cake layer face-up on a cake stand. Roughly divide icing into 8 portions. Use one portion of icing and spread evenly over the cake layer
7. Repeat until you come to the final layer and place final layer face-down
8. Spread icing on top of the final layer and work your way down the sides until the entire cake is covered in icing. Smooth out the icing
9. Decorate with fresh strawberries and mint leaves

ADDITIONAL NOTES:

Butter to be soft at room temperature and cubed



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