

Summer in Paris cake

Serves: 12 - 15

Prep time: 40 minutes

Bake time: 50 minutes



Recipe: Summer in Paris

Serves 12 - 15

Ingredients

375g salted butter, softened
525g castor sugar
8 eggs
250g sour cream
1t vanilla extract
250g Golden Cloud self-raising flour
165g Golden Cloud cake flour
1t baking powder

Buttercream frosting

500g unsalted butter - softened
750g icing sugar - Sifted
2T milk
1/2t Vanilla extract
160g Biscoff spread, whipped

Decorate

Edible flowers

Fondant prints

Macarons

Method

1. Preheat the oven to 170°C.
2. Prepare 3 springform pans with Bake and spray.
3. In a large bowl beat the butter and sugar together for 3-4 minutes. This is the most important step of the bake as the beating of the sugar and butter together is what give the cake structure.
4. Add the eggs to the butter and sugar in 4 additions. Beating well after each addition.
5. Add in the sour cream and vanilla extract and mix well.
6. Sift in, the self-raising flour, cake flour, baking powder and mix until well combined.
7. Divide the batter between the 3 pans and bake for 50 minutes.
8. Allow to cake cool completely in the pans.

Buttercream

9. Beat the butter for 5 minutes. Add in the sifted icing sugar in 2 additions, beating for 5 minutes after each addition.
10. Add in the milk and vanilla extract. Beat for an additional 2-3 minutes.
11. Layer the cakes one upon the other, separating each cake with a layer of frosting followed by a layer of whipped Biscoff.
12. Use the remaining frosting to frost the sides and top of the cake, you can use gel food colouring to change the shade of the frosting if desired.
13. Decorate the cake with flowers pipings, fondant prints, macarons and edible flowers.
14. Allow to set in the fridge for 30 minutes before serving.

Disneyland Paris cake

Serves: 12 - 15

Prep time: 40 minutes

Bake time: 50 minutes



Recipe: Disneyland Paris cake

Serves 12 - 15

Ingredients

375g salted butter, softened
525g castor sugar
8 eggs
250g sour cream
1t vanilla extract
100g Biscoff spread
250g Golden Cloud self-raising flour
165g Golden Cloud cake flour
1t baking powder

Buttercream frosting

500g unsalted butter - softened
750g icing sugar - Sifted
2T milk
1/2t Vanilla extract

Decorate

Red gel food colouring
White fondant
Eiffle Tower

Method

1. Preheat the oven to 170°C.
2. Prepare 3 springform pans with Bake and spray.
3. In a large bowl beat the butter and sugar together for 3-4 minutes. This is the most important step of the bake as the beating of the sugar and butter together is what give the cake structure.
4. Add the eggs to the butter and sugar in 4 additions. Beating well after each addition.
5. Add in the sour cream, biscoff and vanilla extract and mix well.
6. Sift in, the self-raising flour, cake flour, baking powder and mix until well combined.
7. Divide the batter between the 3 pans and bake for 50 minutes.
8. Allow to cake cool completely in the pans.

Buttercream

9. Beat the butter for 5 minutes. Add in the sifted icing sugar in 2 additions, beating for 5 minutes after each addition.
10. Add in the milk and vanilla extract. Beat for an additional 2-3 minutes.
11. Layer the cakes one upon the other, separating each cake with a layer of frosting.
12. Add the red gel food colouring to the remaining frosting and mix till well combined.
13. Frost the sides and top of the cake, and pipe flowers at the base of the cake as well as the top.
14. Roll out the white fondant and using the back of a baking nozzle cut out circles.
15. Place the fondant circles all over the cakes and top with an Eifel tower.
16. Allow to set in the fridge for 30 minutes before serving.

Cakesicles

Makes: 24

Prep time: 20 minutes

Bake time: 40 minutes



Recipe: Cakesicles

Makes 24

Ingredients

1 Box Golden Cloud Cake Mix – Vanilla Flavoured with Icing Mix

Cake

150ml milk
100ml water
75ml Oil
2 large eggs

Icing

150g softened butter
45ml milk
100g Biscoff spread

Chocolate coating

4 slabs Beacon Heavenly Ivory
A few drops of food colouring
Sprinkles
Edible flowers

Method

1. Preheat the oven to 180°C. Grease and line the bottom of 2 20cm springform pans.

2. In a large bowl, combine the Golden Cloud Cake Mix, milk, oil, water and eggs.
3. Using a hand mixer, beat on a high speed for 2-3 minutes.
4. Divide the batter between the 2 springform pans.
5. Bake for 40 minutes.
6. Allow the cakes to cool completely in the pans.
7. Once the cake has cooled, use your fingers and crumble the cake and set aside.
8. For the icing, beat the butter till light and fluffy.
9. Add in the icing mix and mix till well combined!
10. Add in milk and mix.
11. Add the icing and Biscoff to the crumbled cake and mix till well combined. Set aside.
12. Place the Beacon Heavenly Ivory chocolate in the microwave and heat for 30 seconds.
13. Add in a few drops of food colouring and mix till smooth and lump free.
14. Add a spoonful of the melted chocolate to the silicone mould and use a paint brush to spread the chocolate around the mould.
15. Pop an ice cream stick through the opening to clear any excess chocolate.
16. Place the mould in the fridge for 3-5 minutes. Just long enough for the chocolate to harden.
17. Full the mould with the cake and icing mixture. Press down to ensure all gaps are filled.
18. Insert an ice cream stick through the opening and push it in till halfway.
19. Place a layer of chocolate on top and use an offset spatula smooth out the top and clean up the edges.
20. Place the filled mould in the fridge for 10 minutes to allow the chocolate
21. Remove the Cakesicles from the mould and decorate with sprinkles and edible flowers.