QUEEN
-EST 1897-

PREP: 120 min
COOK: 40 min
SERVES: 18-20

Strawberry & Cream Vanilla Cake

We teamed up with Cakes by Cliff to create this delicious special occasion cake with sweet Strawb'ry & Cream flavoured buttercream between layers of soft Vanilla Bean cake. Perfect for a pretty pink celebration!

Ingredients

Vanilla Bean Cake

4 large eggs

2 cups (440g) caster sugar

1 tsp Queen Finest Single Origin Vanilla Extract Madagascar

½ tsp salt

2 ¼ cup (340g) plain flour

2 ¼ tsp baking powder

1 ¼ cup (310ml) milk

140g butter, chopped

Balsamic Strawberry Compote

½ cup (125ml) balsamic vinegar

Method - Vanilla Bean Cake

STEP 1

Preheat oven to 170°C (fan forced) and grease 2 x 18cm (7'') pans. Heat butter and milk in saucepan until butter is melted and set aside to cool.

STEP 2

In a medium bowl, mix flour, salt and baking powder. In another bowl, beat eggs, vanilla and sugar for 4 to 5 minutes until fluffy and lighter in colour. Beat at a low speed while adding dry flour mixture until smooth.

STEP 3

Gradually add the cool butter mixture, beating until just combined. The batter will be very thin.

STEP 4

Pour the batter into the 2 x 18cm pans. Bake for 40 minutes or until an inserted skewer comes out clean.

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Ingredients

3 cups (375g) strawberries – stemmed and cut into quarters

1/4 cup (50g) dark brown sugar

Strawberry & Cream Swiss Meringue Buttercream

3 2/3 cups (810g) caster sugar

400g pasteurized egg whites (approx 13 large egg whites)

800g butter, room temperature

1-2 tsp Queen Strawb'ry & Cream Flavour for Icing

2 drops Queen Red Food Colour Gel

Assembly

500g strawberries cut in half

Toothpicks

Method - Balsamic Strawberry Compote

STEP 1

In a small saucepan over medium heat, bring the balsamic vinegar to boil. Turn heat to low to reduce the balsamic vinegar until thickened, this can take 5-10 minutes.

STEP 2

Add strawberries and brown sugar and stir through over medium heat bringing it to boil. Then reduce heat to low until strawberries are in liquid form. Using a spoon, crush the strawberries into a jam like state, simmering until mixture becomes a syrupy consistency.

STEP 3

Allow to cool until room temperature then store in an airtight container in the fridge until required.

Method - Strawberry & Cream Swiss Meringue Buttercream

STEP 1

Over a double boiler, mix the sugar and egg whites together until the sugar is dissolved. To test, rub a little of the mixture between your fingers. If it is no longer grainy, it is ready.

STEP 2

Using a mixer with a whisk attachment, beat the egg syrup until it forms a meringue state with stiff peaks for at least 10 minutes on high speed.

STEP 3

Add in the butter and mix until the mixture comes together to form a buttercream. The mixture may appear clumpy at first - this is normal. Keep mixing and it will become smooth. Add Strawb'ry & Cream Flavour for Icing and Red Food Colour Gel. Mix until flavor and colour are combined.

Method - Assembly

STEP 1

Once the cakes are cool, use a serrated knife or cake level to cut cakes into two or three layers.

STEP 2

Place one layer of cake in the middle of a plate or cake board. Spread a thin layer of buttercream on the cake. Pipe the buttercream around the cake to act as a barrier for the balsamic strawberry compote. Spoon some compote in the middle and spread evenly. Repeat until all layers are complete.

STEP 3

Apply a layer of buttercream around the assembled cake and smooth the edge using an offset spatula or scraper.

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Method - Assembly

STEP 4

Place cake into the fridge for 30 minutes. Using toothpicks, decorate your cakes with strawberries as desired.

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