QUEEN
-EST 1897-

PREP: 15 min
COOK: 45-50 min
SERVES: 12

Eggnog Sheet Cake

Easy to whip up and lightly spiced with festive flavours, this is the Christmas cake you really want to make! It's an excellent canvas to unleash your decorating creativity, or keep little hands busy over the school holidays with our new Metallic Writing Icing Gels.

Ingredients

Sheet cake

330g butter, softened
2 cups (330g) caster sugar
4 large eggs, room temperature
3 tsp Queen Vanilla Bean Paste
2 ¼ cups (340g) self-raising flour
¾ tsp ground nutmeg
½ tsp ground cinnamon
1 cup + 1 tbsp (270ml) full cream milk

White Chocolate Buttercream

200g White Choc Melts

Method - Sheet Cake

STEP 1

Preheat oven to 180°C (fan forced). Grease & line a 20 x 30cm sheet cake tin.

STEP 2

Using a stand mixer or hand mixer, cream butter, sugar & Queen Vanilla Extract until light & fluffy. Add eggs, one at a time, mixing well in between. Add flour, Nutmeg, Cinnamon & milk, mix to combine.

STEP 3

Pour into prepared tin & bake for 55-60 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 10 minutes, before transferring to a wire rack to cool completely.

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Ingredients

250g unsalted butter, room temperature

1 2/3 cup (250g) icing sugar

3 tsp Queen Vanilla Bean Paste

½ tsp Nutmeg

Queen Green Food Colour

Decoration

Queen Unicorn Confetti sprinkles

Queen Metallic Writing Icing Gels

Method - White Chocolate Buttercream

STEP 1

Place White Choc Melts in a heat proof bowl, melt in 30 second increments in the microwave, stirring until melted & smooth. Set aside to cool to room temp.

STEP 2

Beat butter, icing sugar, Vanilla Bean Paste & Nutmeg until light & fluffy (about 5 minutes). Add cooled White Choc Melts, mix to incorporate. Set aside.

STEP 3

Spread 2 cups of buttercream over the cake. Colour the remaining with Queen Green Food Colour. Spoon into piping bag fitted with a star tip. Using a knife, roughly mark out a triangle tree shape on the spread icing. Pipe rosettes & stars within the tree shape. Top with Queen Unicorn Confetti sprinkles, then pipe on gold "tinsel" and add a gold star with Gold Queen Metallic Writing Icing Gels.

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