QUEEN
-EST 1897-



PREP: 30 min
COOK: 50 min
SERVES: 12-16

Strawberries & Cream Sheet Cake

Baking for a big event? This tender, fluffy sheet cake is the easiest way to feed a crowd. We've used fresh strawberries to add extra moisture and a wonderful pop of pink!

Ingredients

Cake

250g unsalted butter, room temperature

2 cups (440g) caster sugar

2 large eggs

2 1/2 cups (375g) plain flour

1 tsp baking powder

½ tsp bicarbonate of soda

1/4 tsp salt

1 cup (250ml) buttermilk

250g fresh or frozen strawberries, thawed, pureed

2 tsp Queen Strawb'ry & Cream Flavour for Icing

2 tsp Queen Vanilla Bean Paste

Method - Cake

STEP 1

Preheat oven to 170C (fan forced). Grease and line the base of 20 x 30cm baking tin.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, beat butter until smooth and lightened in colour, about 5 minutes. Add sugar and beat for another 3 minutes until light and fluffy. Add eggs, one and a time, beating to incorporate.

STEP 3

Combine flour, baking powder, bicarb soda and salt in a bowl. Set aside.

STEP 4

Combine buttermilk, strawberry puree, Strawb'ry & Cream Flavour for Icing, Vanilla Bean Paste and Pink Food Colour Gel in a jug. Set aside.

STEP 5

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Ingredients

Queen Hot Pink Food Colour Gel

Buttercream

250g unsalted butter, room temperature

3 cups (450g) icing sugar

3 tsp Queen Strawb'ry & Cream Flavour for Icing

Queen Hot Pink Food Colour Gel

Queen Unicorn Confetti sprinkles

Method - Cake

Add 1/3 of the flour mixture and 1/3 of the buttermilk mixture to mixer, beating until just incorporated. Repeat with the remaining mixture. Pour batter into prepared tray and bake for 45-50 minutes or until an inserted skewer comes out clean. Allow to cool for 15 minutes in tray before moving to a wire rack to cool completely.

Method - Buttercream

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, beat butter until smooth and lightened in colour. Add icing sugar and beat on low until just combined, increase to high and mix until light & fluffy. Add Strawb'ry & Cream Flavour for Icing and Hot Pink Food Colour, mixing to combine. Spread over cooled cake and top with Unicorn Confetti.

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