



PREP: 45 min
COOK: 50 min
SERVES: 12

Strawberries & Cream Party Cake

This fun, playful cake is a creamy strawberry dream! Perfect for young and young at heart, you'll love its tender cake layers and textured swiss meringue buttercream. Prepare this beauty a day ahead and wait for the compliments to roll in when the cake is cut.

Ingredients

Cake

- 200g butter, softened
- 2 tsp [Queen Vanilla Bean Paste](#)
- 1 cup (220g) caster sugar
- ¾ cup (180ml) milk
- 3 large eggs
- 2 cups (300g) plain flour
- 3 sachets Dr. Oetker Baking Powder

Swiss Meringue Buttercream

- 500g butter, softened
- 300g pasteurised egg white from carton

Method - Cake

STEP 1

Preheat oven to 180°C (fan forced), grease and line a 20cm round cake tin with baking paper.

STEP 2

In a stand mixer, combine butter, Vanilla Bean Paste, sugar, milk, and eggs, then add sifted flour and Baking Powder. Mix on low speed until combined, then increase to medium-high until mixture is pale and creamy. Transfer to baking tin and bake for 45-50 minutes or until an inserted skewer comes out clean. Cool for 15 minutes in tin then turn onto cake rack to cool completely.

Method - Swiss Meringue Buttercream

STEP 1

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Ingredients

2 1/4 cups (495g) caster sugar
2 tsp Queen Strawb'ry & Cream
Flavour for Icing
[Queen Red Food Colour Gel](#)

Decorate

6 small waffle cones
6 fresh or glacé cherries

Method - Swiss Meringue Buttercream

Prepare buttercream by dicing butter into 2cm pieces, set aside. Combine egg whites and caster sugar in a large bowl and sit over a saucepan of just simmering water. Whisk continuously until mixture is hot to touch and sugar dissolves. Transfer mixture to a stand mixer with a whisk attachment fitted. Whisk for 5-10 minutes until a thick glossy meringue forms with stiff peaks. Switch to a paddle attachment, and on medium speed, add butter a little at a time, allowing it to incorporate fully before adding more. Add Strawb'ry & Cream Flavour and Red Food Colour Gel. Increase speed to high and beat for 5 minutes until a thick buttercream forms.

Method - Assemble and Decorate

STEP 1

To assemble, cut cake in half horizontally using a large bread knife. Place one layer on a plate or stand and top with a cup of buttercream. Smooth then top with second cake. Add a thick and even coat of buttercream around the top and sides of the cake, using a spatula to create soft swirls with the icing. Gently press waffle cones around the sides of the cake and refrigerate for 30 minutes to set.

STEP 2

Once set, add remaining buttercream to a piping bag fitted with a large open star tip. Pipe icing onto waffle cones and top with cherries!

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