



PREP: 15 min
COOK: 45 min
SERVES: 16

Mermaid Magic Cake

There's so much magic in this cake, we don't know where to start! Watch as one beautifully coloured batter transforms in the oven to create three delicious layers, then finish it off with mermaid-inspired buttercream icing.

Ingredients

Cake

4 large eggs, separated, room temperature

¾ cup (165g) caster sugar

Queen Teal Food Colour Gel

4 tsp Queen Mermaid Magic Limited Edition Flavour for Icing

125g unsalted butter, melted and cooled

½ cup (125g) plain flour

¾ cup (75g) desiccated coconut

2 cups (500ml) full cream milk, lukewarm

Method - Cake

STEP 1

Preheat oven to 160C (fan forced), grease a 16cm x 26cm slice tray. Set aside.

STEP 2

Combine egg yolks and sugar and mix with a stand mixer with a paddle attachment until light and creamy. Add Teal Food Colour Gel Mermaid Magic Flavour for Icing and cooled, melted butter, mix until combined. Butter must be cooled before adding to mixture.

STEP 3

Add flour and coconut and mix until just combined. Place half of the milk in a microwave safe jug and microwave for 30 seconds until warm. Add remaining cold milk to jug so that the milk is lukewarm. On the lowest mixer speed, gradually add milk to egg mixture in a steady stream, mixing until fully combined.

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Ingredients

Buttercream

250g butter

3 cups (450g) icing sugar

1-2 tsp Queen Mermaid Magic Limited Edition Flavour for Icing

Queen Blue Food Colour

Queen Teal Food Colour Gel

Method - Cake

STEP 4

In a separate bowl, beat egg whites until stiff peaks form, then gently fold 1/3 of the egg whites into the milk mixture using a spatula. Mix until just combined then add remaining egg whites 1/3 at a time. Be careful not to over mix, it's okay to have some clumps of egg white remaining. The mixture will be the consistency of thin custard.

STEP 5

Pour mixture into greased tray, gently smooth the surface with a spatula and bake for 45 minutes. During baking it may puff up at the sides - do not remove from oven and allow to bake the full period. Allow to fully cool in the tin, then refrigerate for 2 hours until fully set.

Method - Buttercream

STEP 1

Place butter in the bowl of a stand mixer and beat on medium-high speed for 5 minutes until lightened in colour. With the mixer off, sift in half the icing sugar. With the mixer on low, mix until combined. Add remaining icing sugar, mix to combine before increasing the speed and mixing for a further 2-3 minutes. Add Mermaid Magic Flavour for Icing and mix to incorporate.

STEP 2

Divide buttercream into 3. Colour one with Teal Food Colour Gel and the second with Blue Food Colour Liquid mixing to combine. Leave the last bowl plain.

STEP 3

Scoop blue, teal and white icing into separate piping bags. Pipe different coloured dots in a row onto cake. The dots should just touch each other and be about the diameter of a 10 cent piece. Using a teaspoon or small offset spatula, gently bring it down onto the middle of your icing dot, pressing down and dragging the icing. Repeat with each dot. Have a small bowl handy to scrape the excess icing off your spatula or spoon. Repeat row by row until whole cake is covered.

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