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PREP: 40 min
COOK: 45 min
SERVES: 8-10

Lychee Cake with Mascarpone Buttercream

The lightly floral taste of lychees brings an exotic touch to this magnificent cake by Lyndel Miller in her book "Naked Cakes."

Ingredients

Assembly

2 lychee cakes
1 quantity mascarpone buttercream
Fresh edible flowers, to serve

Lychee Cake (You will need two for this recipe)

1 1/2 cups + 1 tbsp (240g) plain flour
1 1/2 tsp baking powder
1/4 tsp fine salt
160 g unsalted butter, softened, plus extra for greasing
3/4 cup (165g) caster sugar
2 large eggs, lightly beaten

Method - Lychee Cake

STEP 1

Preheat the oven to 170°C (fan forced). Lightly grease a 20 cm (8 inch) cake tin. Sift the flour, baking powder and salt into a bowl and use a hand-held whisk to combine well.

STEP 2

Using an electric mixer, beat the butter and sugar until light and fluffy. Add the beaten egg, a little at a time, beating well after each addition. Add the vanilla and combine well. With the mixer on low speed, add the flour mixture and beat until just combined. Gently fold in the lychees with a large metal spoon.

STEP 3

Spoon the batter into the prepared tin and bake for 40–45 minutes or until a skewer inserted into the centre of the cake comes out clean. Let the cake stand in the tin for 10 minutes, then turn out and transfer to a wire rack to cool completely.

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Ingredients

2 tsp Queen Vanilla Bean Paste
1 cup (150g) peeled and seeded fresh lychees, chopped

Mascarpone Buttercream

175g unsalted butter, softened
1 3/4 cup + 1 tbsp (270g) icing sugar, sifted
125g cream cheese, softened
120g mascarpone
1 tbsp milk
1 tsp Queen Vanilla Bean Paste

Method - Mascarpone Buttercream & Assembly

STEP 1

Using an electric mixer, beat all the ingredients for buttercream together for 3–5 minutes or until light and fluffy. Place one of the cakes on cake board or turntable, using a little buttercream on the base to 'glue' the cake. Top cake with a piped layer of buttercream and then place remaining cake on top.

STEP 2

To 'whitewash' the outside of the cake, using a little of the buttercream oozing out of the layers, take a flat-bladed spatula and carefully smear a thin layer of the buttercream gently over the side of the cake. Wipe the spatula clean and dip it in cold water. Holding it upright, move it around the perimeter of the cake in a continuous motion. (The moisture on the spatula will help smooth out the buttercream and give a lovely finish.) A cake carousel can make this process a lot easier.

STEP 3

Use a little extra buttercream to fill any gaps, then smooth over again with the damp spatula. Garnish with fresh flowers and a pop pom garland, if desired.

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