

BAKING
WITH
MOTHER
CHRISTMAS

Festive Recipes

FROM THE
Lapland
ELVEN WORLD



Wish Cake



Approx time: 60-90 minutes (plus cooling time)
Makes: 8-10 slices



Ingredients

Sponge

300g butter, softened
300g caster sugar
5 eggs
300g self raising flour
30ml whole milk
1/2 tsp salt

1 tsp vanilla paste or extract
Gel food colouring (purple, pink, yellow, green)

Cream cheese icing

125g cream cheese, room temp
125g unsalted butter, room temp
250g icing sugar

Decoration

Sprinkles

Equipment

8 inch (20cm) deep round cake tin
Stand mixer or large bowl and hand mixer
3x bowls
4x spatula/spoons
Cooling rack
Turntable



Method

Preheat the oven to 190°C (170°C fan) and line an 8 inch (20cm) deep round cake tin with greaseproof paper.

In a stand mixer or large bowl and electric hand mixer, beat together the butter and caster sugar until light and fluffy. Add the flour, eggs, salt and vanilla paste and beat again until smooth and fully combined. Split the batter into four separate bowls.

Add a generous few drops of each food colouring into the four separate bowls and stir until each colour is thoroughly combined. You should end up with purple, pink, green and yellow batters, just like the northern lights!

Scoop the purple batter into the prepared cake tin and spread it out to the edges creating a dip in the centre. Scoop the pink batter into the dip and gently push it out towards the edges creating another dip in the centre. Follow this method again with the green and the yellow batters being careful to not mix the colours together. Place it in the oven and bake for 50-60 minutes until a skewer comes out clean. Allow to cool fully.



Continued overleaf

Wish Cake

Continued

Notes

I used Dr Oetker food colouring + purple/silver sprinkles

Method

To make your cream cheese icing, beat the butter in a large bowl or stand mixer for 2-3 minutes, until it begins to lighten in colour. Add the icing sugar beat for another 2-3 minutes. Add the cream cheese and beat for a final 1-2 minutes until you have a smooth icing.

Once your cake is fully cooled, using a large serrated knife, slice the rounded top off the cake to create a flat top. Place the cake onto a plate or cake board. Scoop the icing onto the top of the cake then, using a palette knife, carefully smooth the icing across the top and edges of the cake. You can use a turntable or spin the plate as you go to create a nice swirl on the top.

Scatter your favourite sprinkles around the top of the cake. Cut a slice and make a wish!