

ANNIVERSARY CAKE RECIPE

INGREDIENTS

For the Cake:

300 g Unsalted Butter
300 g Muscovado Sugar
300 g Self-Raising Flour
5 Eggs (evil chicken eggs won't work)
1 tsp Vanilla Extract/ Essence
1 tsp Bicarbonate of Soda
½ tsp Baking Powder

For the Filling and Topping:

300 g Unsalted Butter
800 g Icing Sugar (plus a little more for rolling out your fondant)
250 g White Fondant
45 ml Strong Coffee
2 tsp Red Gel-based Food Colouring
2 tbsp Apricot Jam (mixed with 2 tsp warm water)
Cake Sprinkles



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Recipe courtesy of **The Cook's Assistant**





STEP 1

Preheat your oven to 180C/ 350F/ Gas Mark 4.

Then, cream your butter and sugar together in a large bowl. You're aiming to remove all of the lumps of butter and for the mixture to turn an overall lighter colour.

Whisk your eggs until they're an even colour before stirring them into your sugar and butter mixture slowly. You may need to add a spoonful or two of your flour if the eggs won't combine with the butter and sugar.

Once the eggs are incorporated, add the remainder of your flour, followed by the vanilla, baking powder and bicarbonate of soda.



STEP 2

Lightly grease two 9-inch cake tins. Cut two circles of greaseproof paper to fit the bases of your cake tins and place them in the bases.

Carefully divide your cake batter evenly between the two tins. You can use the back of a spoon to make sure that the mixture is even. Make a shallow well in the centre of each of the cakes. This will help the cakes to remain at an even thickness as they cook, so that they are easier to decorate later.



STEP 3

Place your cakes into the oven for 25 minutes (enough time for a farm run), or until a skewer comes out clean when placed into the centre of one of the cakes.

Once they're out of the oven, let them cool for 5 minutes in their tins, before removing them from the tins and leaving them to cool completely on a wire rack. You can remove the greaseproof paper now too.



STEP 4

To make the buttercream(s), place your butter and icing sugar (carefully, or your house will end up looking like the smoke dungeon) into a large bowl, or stand mixer. Cream the two of them together until the mixture has increased in volume and has changed from lumpy and grainy to light and fluffy.

Divide your finished buttercream evenly between two bowls before adding your vanilla and red food colouring to one of the portions and your coffee to the other. Mix the additional ingredients throughout both of the portions thoroughly until you end up with a pink and a brown buttercream, which you can then transfer to piping bags – the pink buttercream's bag should have decorative tip and the brown one can have a rounded one, or no tip.



STEP 5

Once your cakes have cooled completely, choose which one you would like to be the top of your finished cake and place it to one side, as you will be decorating this later.

Pipe a layer of your brown buttercream onto the remaining cake and then, using an offset spatula, or pallet knife, spread the buttercream until it's even.



STEP 6

Place the cake that you put to one side earlier on top of the cake that you just iced, making sure that it's central.

Then, roll out your fondant to around 5mm thick (you can use dusted icing sugar to make this easier), before cutting an 8-inch circle out of it. To complete your cake, spread a little apricot jam around the centre of the top of the cake, before placing the circle of fondant on top and applying a little pressure to stick it down.

Then, using your pink buttercream, pipe a decorative border around the circle of fondant to hide any of the cake beneath. Finish with sprinkles and optional candles!