



"MUM IS AMAZING!" CAKE

INGREDIENTS FOR 1 CAKE

VANILLA SPONGE

250g flour
1 tbsp baking powder
pinch of bicarbonate of soda
1/2 tsp salt
110g unsalted butter
290g fine sugar
3 eggs
245ml milk
tsp vanilla extract

BUTTERCREAM

45g flour
240ml milk
200g unsalted butter
180g icing sugar
5ml vanilla extract

Want pink buttercream in your cake?

Add puréed raspberries or pink food colouring to 1/3 of your buttercream.

CHOCOLATE GANACHE

250g plain chocolate
250g double cream
1/2 tsp salt

DECORATION

Choice of edible flowers
Blueberries
Passionfruit
Optional: home-made meringues
Chocolate

PREPARATION

Preheat the oven to 180°C and grease a round cake tin (approx. 20cm) with butter and sprinkle with flour. Sieve the flour, baking powder, bicarbonate of soda and salt and mix them. Blend the butter and sugar until smooth. Add the eggs one by one.

Set the food processor to the slow speed and gradually add the flour mixture. Then pour in the milk and the vanilla and blend gently until they are mixed. Bake the sponge for 40 minutes, then leave the sponge to cool on a rack.

Meanwhile make the buttercream. Sieve the flour over a saucepan with the milk. Bring boil, stirring continuously. As soon as it's boiling, lower the heat and leave it to simmer for another 5 minutes while stirring. Leave to cool to room temperature. Mix the butter and sugar until smooth. Add the cooled butter mixture and then the vanilla.

Place the sponge in the fridge to set, and cut it into three layers. Place the layers on top of one another with a healthy dollop of buttercream in between. Coat the entire cake with the remaining buttercream, and place the cake in the fridge to set.

Heat the cream in a pan until it boils. Lower the heat and add the chopped chocolate. Leave to stand for 5 minutes and then gently stir with a spatula until the chocolate and cream are fully mixed. Finally add the salt. Congratulations, you've made a ganache! Leave the ganache to cool briefly and then cover the top of the cooled cake with the ganache. Carefully, in individual spoonfuls. Gently push the chocolate over the edges in some places to create a drip-effect.

And now the fun part: decorating! Decorate with pretty edible flowers, chocolate, your choice of fruit and possibly some tasty meringues.

Happy Mother's Day!

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