

BAKERS GONNA BAKE

LEARN HOW TO RECREATE OUR OTT 15TH BIRTHDAY CAKE WITH
@MISSTRIXIEDRINKSTEA FOR THEIR NEXT PARTY! FOLLOW OUR STEP BY STEP
GUIDE AND CHECK OUT THE ASSEMBLY VIDEO ON OUR IGTV AT @COTTONONKIDS.

WHITE CHOCOLATE CAKE

- 185g unsalted butter, chopped
 - 1 cup full cream milk
 - 340g caster sugar
- 150g white chocolate, chopped or broken into small pieces
 - 1 tsp vanilla bean paste
 - 350g plain flour, sifted
 - 1 ½ tsp baking powder
 - 1/2 tsp salt • 2 eggs
 - Pink and blue food dye

SWISS MERINGUE BUTTERCREAM

- 375g caster sugar
- 200g egg whites, at room temperature
 - 500g unsalted butter, softened
 - 1 ½ tsp vanilla bean paste
 - ½ tsp salt • Yellow food dye

DECORATIONS / ASSEMBLY

- M&M's • Skittles
- Sprinkles • Assortment of lollies
 - Assortment of small and large lollipops
- Colourful popcorn • Sprinkles

EQUIPMENT

- 2 x 6 inch round baking tins
 - Electric Stand Mixer, e.g. a Kitchenaid or alternatively, hand-held beaters
 - Rubber spatula • Whisk
- 7 inch cake board • Pallet knife
 - 6.5cm dia scone cutter
 - Cake turntable (optional)
 - Acrylic scraper (optional)

METHOD

WHITE CHOCOLATE CAKE

1. Pre-heat oven to 150 degrees fan forced, or 170 degrees conventional.
2. Grease and line two x 6 inch round tins with greaseproof paper.
3. Pop your butter, milk, sugar and white chocolate into a large saucepan and melt to combine over medium heat. Whisk in vanilla bean paste and allow to cool for 15 mins.
4. Whisk in sifted flour, baking powder and salt. Whisk in eggs until batter is thick. Note: the batter will be like a thick lava!
5. Divide the batter into two bowls and colour one bowl with pink food dye and the other with blue. Pop the pink batter into one of your lined tins and the other into the other lined tin.
6. Bake in the oven for 1 hour or until the centre of the cakes bounce back when lightly pressed. You can also use a skewer to check the cakes – just ensure they come back clean with no unbaked batter on the skewer!
7. Allow cakes to sit in their tins for 15 mins before turning out on to a wire rack and allowing to cool completely.

SWISS MERINGUE BUTTERCREAM

1. Place egg whites and sugar in a heatproof bowl over a saucepan of simmering water. Ensure the bottom of the bowl does not touch the water.
2. Using a whisk, whisk the egg whites and sugar together until the sugar dissolves. To check if the sugar has dissolved, carefully rub the mixture between your fingers. You shouldn't be able to feel any granules of sugar.
3. Transfer the egg white mixture to the bowl of an electric mixer and beat on high for 10 minutes or until the mixture has come down to room temperature. The mixture should now be stiff and bright white – much like a meringue mixture.
4. Add butter and beat on high until creamy and combined. Be sure to scrape the bowl to ensure all the meringue is incorporated.
5. Add vanilla bean paste, salt and a couple of drops of yellow food dye.
6. Store in an airtight container in the fridge until required.

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ASSEMBLY

1. Take cooled cakes and cut each cake into two layers, so you have two layers of pink cake and two layers of blue cake. If they are looking a little uneven, take a long thin knife and carefully cut until they are all flat and even.
2. To form your pinata cavity, take an 6.5cm scone cutter (or a glass if you don't have one) and cut out the centre of three of your cakes. Be sure to leave one cake layer whole, as this will be your top layer of cake and will effectively act as a 'lid' to the pinata. Discard (or eat!) the centres.
3. Using your pallet knife, place a couple of dollops of buttercream onto your cake board and press one of the cut-out layers of cake onto the board.
4. Once the first layer of cake is fixed to your board, generously spread buttercream onto the cake. Place the next cut-out cake layer on top. Repeat with your next cut-out layer of cake.
5. Now you should have three layers of cake stacked with buttercream. Fill your pinata cavity with a mixture of M&M's, sprinkles and Skittles (or any lollies of your choosing), before applying a thick layer of buttercream to the top and placing the full layer of cake on top.
6. Using a pallet knife, gently start to spread buttercream around the edges and side of the cake. The first layer of buttercream only needs to be thin and is called a crumb coat. It is designed to catch any loose crumbs and fix them into place. Place cake in the freezer for 15 mins to set.
7. Take cake from freezer and lather another layer of buttercream. Start from the top of the cake, with the buttercream coming down the sides of the cake. This layer should be thicker than your crumb coat and completely cover the cake.
8. Using an acrylic scraper parallel to the cake, smooth the edges and remove any excess buttercream. Continue to smooth and patch over any holes.
9. Once your cake is fully covered in buttercream, place a couple of large lollipops into the top of the cake. Continue to decorate with coloured popcorn, lollies and place some sprinkles around the base of the cake.

TIPS

I like to make my swiss meringue buttercream the day before I use it – it provides the ideal consistency once it has been in the fridge overnight. Remember with swiss meringue buttercream, when you re-beat it, it will look as though it is curdling. Do not stress – just continue to beat and it will come back to delicious fluffy buttercream.

Opt for gel or oil based food dyes if you can – the colour tends to be stronger, you don't have to use too much and typically bind well with buttercreams better than liquid food dye.

Store bought egg whites are the best for swiss meringue buttercream! It will limit the wastage of egg yolks and save time separating eggs. You will find egg whites in cartons in the fridge at your local supermarket.

Cakes freeze really well! You can typically freeze cakes for up to two months and they will be just as delicious when you defrost them.

Invest in purchasing a cake turntable and an acrylic cake scraper. This is how you will get fabulously smooth edges and makes cake decorating much easier.