



WINTER WONDERLAND CAKE

Duration: 1h 20min Servings: 12 people Level: Difficult

Ingredients

FOR THE CAKE	AMOUNT
Dessicated coconut	2 cups
Caster sugar	2 cups
Milk	2 cups
Self raising flour	2 cups
Egg	1
Egg yolk	1
Vanilla extract	1 Tbsp
Lemon Zest	1
Orange Zest	1

GARNISH	AMOUNT
Icing sugar	5 cups
Lemon juice	2 Tbsp
Ice cream cones	3-5
White edible pearls	
Shredded coconut	
Raffaello	

Winter Wonderland Cake ~ step by step

1. Preheat the oven to 180°C.
2. Line 2 x 20cm round tins with baking paper.
3. Combine all ingredients in a large bowl stir until well combined.
4. Pour batter into cake tins and bake for 40 minutes.
5. Cool in tin for 5 minutes before taking out to put on a cooling rack.
6. Place cakes in freezer and once cold, cut both cakes in half. Place cakes back in freezer to chill for 10 minutes.
7. In the meantime, combine all icing ingredients and whisk together until a thick mixture forms.
8. Place a 2cm icing layer between each cake layer and stack cakes evenly on top of each other. Create a prime layer of icing on the outskirts of the cake. Place back in the freezer to chill for a further 15 minutes.
9. Place ½ of the remaining icing onto a plate and roll the cones in the icing.
10. Put all the white pearls on to a plate and roll the iced cones through the pearls to create a snow tower. Do the same with the shredded coconut. Place snow towers standing base side up to dry.
11. With the remaining icing, coat the outskirts of the cake in a thick layer of icing. To ensure that the icing remains neat, spin a turn table slowly and with a palette knife smooth out icing.
12. Place snow cones on top of cake. Decorate with Raffaello.
13. STORAGE

Best kept in a refrigerator in an airtight container.