



Lemon and Raspberry Ruffle Cake

8 slices



Medium

up to 65 Min.



- 1 Preheat the oven to 180°C (160°C Fan oven, 350°F, gas 4). Grease and line 3 x 18cm (7 inch) Victoria sandwich tins.
- 2 Put the margarine in a mixing bowl with the caster sugar and whisk together until light and fluffy.
- 3 Gradually beat in the eggs and Lemon Extract until well blended. Sift the flour and Baking powder into the bowl and using a large metal spoon, carefully fold the flour into the whisked ingredients.
- 4 Divide the mixture equally between the tins and smooth over the tops. Bake in the middle of the oven for 20-22 minutes until risen, golden brown and just firm to the touch. Cool for 5 minutes before turning out onto a wire rack.
- 5 Once the cakes are cold, carefully slice each one through the middle to make 6 layers. Spread 5 of the layers with raspberry jam and then sandwich all the cakes together in a stack, leaving one plain for the top; press down gently and transfer to a serving plate.

Ingredients:

For the Lemon and Raspberry Ruffle Cake:

225 g Margarine (8oz, baking margarine)
225 g Caster Sugar (8oz)
300 g Plain Flour (10 oz)
4 Dr. Oetker Baking Powder Sachets (x 4 sachets/20g or 4tsp)
10 ml Dr. Oetker Sicilian Lemon Extract (2 tsps)
400 g Raspberry Jam (14 oz)
4 Medium Eggs (beaten)

To decorate:

150 g Unsalted butter (softened)
300 g Icing Sugar (10 oz)
5 ml Dr. Oetker Sicilian Lemon Extract (1 tsp)
Dr. Oetker Yellow Extra Strong Food Colour Gel (x1 tube or 10g)



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- 6 To decorate, put the butter in a bowl and beat until smooth, soft and glossy. Gradually sift and mix the icing sugar into the butter to make a smooth icing. Stir in the Lemon Extract and the whole tube of Yellow Food Colour Gel. Spoon into a large piping bag fitted with a ribbon nozzle and twist the bag closed.
- 7 Holding the bag horizontally to the side of the cake, starting at the top edge, pipe the icing in close zig-zag patterns randomly down the sides of the cake. Rotate the bag in your hands every now and then so that the nozzle changes angle as you pipe. Try to pipe the icing thinly and evenly so that you have enough to cover the cake completely. As a guide, reserve one third of the mix to cover the top. Continue piping all over the cake to cover it completely. Your cake is now ready to serve and enjoy!

Tip from the Test Kitchen

- For a more symmetrical look, pipe vertical lines or columns of icing all round the side of cake – start at the top edge of the cake and work down in a continuous line, working your way round the whole cake before piping the top.

