



Llama Cake

10 - 12 slices



Medium

● ● ● ● up to 240 Min.



Ingredients:

Sponge:

4 Medium Eggs
130 g Caster Sugar
0.5 tsp Dr. Oetker Sicilian Lemon Extract (1/2 tsp / 15 drops)
45 ml Water (3 tbsps)
8 g Vanilla Sugar
Salt
75 g Plain Flour (Type 405)
50 g Cornflour
2 tsp Dr. Oetker Baking Powder

French buttercream:

4 Medium Eggs
150 g Caster Sugar
Salt
375 g Unsalted butter (softened)
0.5 tsp Dr. Oetker Sicilian Lemon Extract (1/2 tsp / 15 drops)
300 g Blueberries

Cream cover icing:

250 g Unsalted butter
250 g Icing Sugar
Salt
0.25 ml Dr. Oetker Sicilian Lemon Extract (5 drops)

Decoration:

200 g Dr. Oetker Ready to Roll White Fondant Icing
Dr. Oetker Orange Extra Strong Food Colour Gel
Dr. Oetker Yellow Extra Strong Food Colour Gel
Dr. Oetker Pink Extra Strong Food Colour Gel
Dr. Oetker Green Extra Strong Food Colour Gel

1 For the Sponge:

For the sponge base, preheat the oven (top/bottom heat: 180 °C). Line the base of two spring-form tins with greaseproof paper. Separate the eggs into egg white and yolk. Mix flour, cornflour and baking powder. Stir the egg yolk with a third of the sugar, flavouring and water until foamy. Beat the egg white with the rest of the sugar, vanilla sugar and salt until stiff, gradually stirring in the egg yolk mixture. Sieve the flour mixture into the mix by portion and stir in. Add the mix equally into the spring form tins, smoothen and bake on the middle shelf of the oven for approx. 20 minutes. Remove from the oven and allow the cakes to cool completely.

recipe.preparation.top.bottom.heat 180 °C

2 For the french buttercream:

Meanwhile for the French buttercream, heat up egg, sugar and salt in a metal bowl placed over a boiling water bath, stirring constantly with a whisk until it reaches a temperature of 85 °C. As soon as it reaches the right temperature, remove the bowl from the water bath and whisk the mixture using a hand stirrer with whisk attachment until the mixture returns to a temperature of approx. 25 °C. This may take up to 20 minutes. Meanwhile, beat the butter until it is white and creamy. This will take approx. 5 minutes. Then gradually stir the egg mixture into the butter and add the flavouring.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.
www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk



- 3 Release the spring-form tins from around the sponge base and remove the baking paper. Cut each base in half horizontally so that you end up with four cake layers. Wash the blueberries then dry using a towel. Layer the base with the buttercream and the blueberries by spreading a third of the cream onto the bottom base and pressing some blueberries into the cream. Now layer a second base using the second portion of the cream, adding blueberries. Layer the third base using the last portion of the cream, adding blueberries. Place the last base on top and set the cake aside to cool for at least 1 hour.

4 **For the cream cover icing:**

Meanwhile for the cream cover icing, using the hand mixer with the whisk attachment, cream together the butter, icing sugar, salt and flavouring until a white, fluffy mixture is formed; this can take a few minutes. Then coat the cake so that the bases are fully covered and set aside to cool again.

5 **For the decoration:**

For the decoration, divide the fondant into four portions and colour heavily as desired. You can use, for example, yellow and orange, pink or green with pink. Roll out each portion into 2 mm sheets and cut into circles using a cutter. Place the fondant circles on top of each other and attach using a little water, with each new circle getting smaller. Now cut the circles in half using a knife and place around the edges on top of the cake. Craft a llama and cacti, place onto the cake and serve.

Tip from the Test Kitchen

- If you do not have a thermometer for the buttercream, you can stick a wooden spoon into the egg mixture and blow on it: If this creates a rose pattern, the mixture is at around 80 °C.

