



# Meringue Kiss Cake

1 - 16 slices



Medium

● up to 60 Min.



- 1 First, make the meringues. Preheat the oven 120°/ 100°C fan/gas mark ½ and line two baking trays with greaseproof paper.
- 2 Whisk the egg whites in a clean, dry bowl until stiff. Gradually beat in the sugar, one tablespoon at a time. Once all the sugar, one tablespoon at a time. Once all the sugar has been added, continue to whisk for five minutes.
- 3 Add the vinegar and whisk to combine.
- 4 Place five cake pop sticks onto a baking tray lined with greaseproof paper. Using a 2D rose nozzle, fill a large piping bag with the meringue mix. Starting at the top of each stick, pipe a circular swirl, starting in the centre and working your way outwards. Keep the bag upright and squeeze from the end of the bag to make it easier.
- 5 Use a pastry brush to paint the inside of a piping bag with five thick stripes of Red Gel Food Colour. Fill the bag with the remaining meringue mixture.
- 6 Cut a small 5p piece hole in the end of the piping bag and pipe eight tiny meringue kisses around a 1cm base. Now cut the hole in the end a bit bigger (2cm base), then cut a final 50p piece size hole and pipe eight large kisses (with around a 5cm base)

## Ingredients:

### For the Meringues:

2 Egg Whites (2 sachets of Dr. Oetker Egg White Powder)  
70 g Caster Sugar  
2 ml White Wine Vinegar

### For Making The Cake:

500 g Unsalted butter  
500 g Caster Sugar  
8 Medium Eggs  
250 g Self-Raising Flour  
250 g Ground Almonds  
100 ml Whole Milk  
1 tsp Dr. Oetker Madagascan Vanilla Extract  
20 g Sprinkles

### For The Buttercream:

250 g Unsalted butter  
500 g Icing Sugar  
1 tsp Dr. Oetker Madagascan Vanilla Extract  
5 g Dr. Oetker Red Extra Strong Food Colour Gel  
Dr. Oetker Blue Extra Strong Food Colour Gel  
10 g Cherry Conserve



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



- 7 Bake both trays for 20mins. Turn off the oven and leave the meringues to cool in the oven for 30 minutes.
- 8 Next, make the cakes. Grease and line the bases of four 15cm sandwich tins. Increase the oven temperature to 180°C/160°C fan/gas mark 4
- 9 Beat the butter and sugar in a mixing bowl until light and fluffy.
- 10 Add the eggs, beating after each addition, until the mixture thickens.
- 11 Fold in the flour, ground almonds, milk and vanilla extract.
- 12 Divide the mixture evenly between the tins and bake for 25-30 minutes. The cakes should be firm to touch; leave to cool completely.
- 13 For the Buttercream, beat the butter with an electric whisk until soft
- 14 Add the icing sugar, vanilla extract and two tablespoons of cold water. Beat until pale, light and fluffy.
- 15 Divide into two bowls and colour one-third of mixture with a few drops of Bright Red Gel Food Colour until it reaches a pink colour. Add the remaining two-thirds to the other bowl with the Sky Blue Gel Food Colour; beat until it reaches a light turquoise colour.
- 16 To assemble, remove the cakes from the tins once cooled. Spread the pink buttercream and a small layer of cherry jam on three cakes and sandwich the four cakes together.
- 17 Thinly coat the whole cake with the turquoise buttercream – this is much easier to do with a pallet knife. Scrape off any excess and put the cake into the fridge for about 30mins to allow the buttercream to harden.
- 18 Add the final layer of turquoise buttercream; once this is added, try dipping the pallet knife in hot water and running it around the top and sides to create a smoother finish.
- 19 Pour a mix of sprinkles into a small bowl taking small handfuls, lightly and quickly press these into the base all around the cake.
- 20 Finish the cake by sticking the meringue kisses into the buttercream down one side, starting with the brightest down one side, starting with the brightest first and palest towards the base, and then place a meringue lolly into the top of the cake.





Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.  
[www.oetker.co.uk](http://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](mailto:crt@oetker.co.uk)