



Mini Layer Cakes

8 pieces



Medium

● up to 45 Min.



Ingredients:

Vanilla Sponge:

170 g Lightly Salted Butter softened
170 g Caster Sugar
170 g Self-Raising Flour sieved
3 Large Eggs
1 tsp Dr. Oetker Baking Powder (level teaspoon)
2 tsp Taylor & Colledge Vanilla Bean Paste

To Decorate:

400 g Dr. Oetker Vanilla Buttercream Style Icing (2 tubs)
50 g Dr. Oetker 26% White Chocolate
0 g Dr. Oetker Heart Marshmallows
0 g Dr. Oetker Rose Gold Blush Sprinkles
Dr. Oetker Chocolate Hearts

1 Method:

Preheat the oven to 190°C/ 170°C fan / Gas Mark 5.

Grease and line a deep 20 x 24 cm baking tin with non-stick parchment paper.

- 2 In a large bowl, add all the sponge ingredients. Whisk together using an electric mixer until light, fluffy and pale in colour.
- 3 Pour the mixture into the lined baking tin. Then smooth the mixture out evenly with the back of a spoon or a pallet knife.
- 4 Bake for 30-35 minutes until a skewer inserted into the middle, comes out clean.
Then remove from the oven and allow to cool completely on a wire rack.
Remove the cake from the tin and peel off the parchment paper.
- 5 Use a 6cm round cookie cutter to cut out 12 circles of cake.
As you cut out each piece of cake, leave the cake inside the cookie cutter.
Then cut the top off each cake with a serrated knife, using the cookie cutter as a guide.
Remove from the cutter and slice each cake in half horizontally.



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- 6 Stir each tub of Dr. Oetker vanilla buttercream then spoon into a piping bag fitted with a small nozzle.
- 7 Pipe a swirl of vanilla buttercream on one piece of sponge cake starting in the middle.
Put another sponge on top adding another layer of buttercream.
Finally place a third piece of sponge cake on top and finish with the last layer of buttercream.
- 8 Decorate the Vanilla Mini cakes by putting one Dr. Oetker Heart Marshmallow on top then add Dr. Oetker Rose Gold Blush Sprinkles.
- 9 If you make Chocolate Mini Cakes, decorate with Dr. Oetker White Chocolate drizzled over the top of each cake and place Dr. Oetker Chocolate Hearts on top.

Tip from the Test Kitchen

- Use plain flour with one level teaspoon of baking powder instead of self-raising flour.

These cakes can be made gluten free. Replace the flour by using self-raising gluten free or gluten free plain flour with 1 additional level teaspoon of Dr. Oetker Baking Power, as that is gluten free too.

- For Chocolate Mini Cakes replace 30g of flour with 30g Dr. Oetker Cocoa Powder. Then fill the cakes with Dr. Oetker Chocolate Flavour Buttercream Style Icing.
- Get the professional touch by making easy white chocolate lace decorations. To do this simply line a tray with parchment paper. Then place a 6cm round cookie cutter on top. Inside drizzle melted white chocolate in all different directions to create a lace pattern. Then place the cookie cutter on another part of the tray and repeat until all the chocolate is used. Place into the fridge until the chocolate is hard.

