



# Easter Delight Cake

10 Portions



Difficult

● ● up to 130 Min.



## Ingredients:

### For the Cake:

340 g Unsalted Butter , Softened  
340 g Caster Sugar  
6 Large Eggs  
340 g Self-Raising Flour  
1 Dr. Oetker Baking Powder  
Sachet , 5g  
2.5 g Salt , Fine Salt  
50 g Raspberry Coulis

### For the Ganache:

600 g Dr. Oetker Dark Chocolate ,  
54% Choc. Roughly Chopped  
600 ml Double Cream

### For the Turkish Delight Cream:

300 ml Double Cream  
12.5 g Caster Sugar  
100 g Raspberries , roughly  
chopped  
150 g Turkish Delight , Finely  
chopped

### To Decorate:

100 g Pistachios , roughly  
chopped  
100 g Raspberries  
75 g Turkish Delight  
Fig , cut into 8 pieces  
Easter Eggs , 3 x Medium sized

## 1 For the Cake:

Preheat the oven to 180C/160C fan/gas mark 4. Grease and line with baking parchment 3 x 20cm sandwich tins.

- 2 For the cake, cream the butter and sugar until very pale and fluffy. This should take at least five minutes. For best results use a freestanding electric mixer with paddle attachments. Add the eggs, one at a time, beating well after each addition. Sift together the flour, baking powder and salt, and carefully fold in, just until you have a smooth cake batter. Divide the cake batter evenly between the cake tins, smooth out with a small, crank-handled spatula or the back of a spoon, and bake for 20-25 minutes, until a skewer inserted into the centre of each cake comes out clean.

## 3 For the Ganache:

While the cakes bake, make the ganache. Roughly chop the chocolate and put it into a heatproof bowl. Put the cream into a saucepan and heat until it starts to simmer. Pour the hot cream over the chocolate, wait for 30 seconds, then whisk to a smooth, glossy ganache. If for some reason you still have lumps of chocolate in the ganache, set the bowl over a pan of barely simmering water and allow it to melt until smooth. Pour the ganache onto a sided baking tray and allow it to cool until it is thick but spreadable.



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#### 4 Take cakes out of the oven:

As soon as the cakes come out of the oven, drizzle over the Raspberry Coulis, leaving the cakes in the tins. Allow the cakes to cool completely to room temperature, before removing from the tins. Once the cakes are completely cool, slice each in half with a long serrated knife.

#### 5 For the cream:

Simply whip the cream with the sugar to soft peaks that hold their shape.

#### 6 To assemble the cake:

Place one layer of cake onto a cake stand, plate or cake card, then spread a third of the cream on top. For best results use a small, crank-handled palette knife for this part along with a turntable, and it's important to keep it clean in between layers. Scatter a third of the Turkish delight and raspberries onto the cream, then top with another layer of cake. Take a scoop of the ganache and spread that onto the cake, then repeat until you have 6 layers of cake, 3 layers of cream and 2 layers of ganache. Chilling the cake for 20 minutes in the fridge at this stage is helpful as it firms everything up.

7 Spread more ganache over the top and sides of the cake, getting it as smooth and neat as possible. Put the remaining ganache into the piping bag fitted with the nozzle, and pipe random blobs of ganache on to hold and compliment the Easter eggs, pistachios, raspberry and figs. If at this stage the ganache has become a little cold and stiff, beat it until soft in a bowl that has been filled with hot water and emptied - this will just help to take the chill off.

#### 8 Finishing the cake:

Finish the cake by scattering over the Easter eggs, raspberries, pistachio, Turkish delights and figs. Save some pistachios for around the base of the cake.

#### Tip from the Test Kitchen

- **If you don't like Turkish delights just negate this and swap with more raspberries.**
- Equipment to help you with your bake: Small, crank-handled palette knife, 20cm cake card, Cake turntable (optional, but handy), Disposable piping bag and 14mm plain nozzle.

