



# Ginger & Lime Galaxy Mirror Glaze Cake

about 16 servings

   Medium

 up to 45 Min.



- 1 Heat the oven to 180C, 160C fan, gas 4. Grease and then line two 18cm tins with baking parchment. Beat 250g of the butter with the brown sugar and 100g of the caster sugar until creamy and pale. Gradually beat in the eggs, then mix in the Vanilla Extract. Mix the flour, Baking Powder, cinnamon and ginger then sieve into the bowl with the butter mixture, gently fold together. When almost combined add the milk and continue to fold until smooth. Divide between the tins, smoothing the tops, bake for 25mins or until an inserted skewer comes out clean.
- 2 For the buttercream; beat the remaining butter and icing sugar until smooth and creamy. Add the lime zest, juice and cream cheese, gently whip until combined (don't overmix or it may become runny). Set aside in the fridge.

## Ingredients:

### For the cake:

250 g Unsalted butter (softened and cubed)  
100 g Light Muscovado Sugar  
100 g Caster Sugar  
4 Medium Eggs  
1 tsp Dr. Oetker Madagascan Vanilla Extract  
275 g Plain Flour  
8 g Dr. Oetker Baking Powder  
4 g Ground Cinnamon  
4 g Ground Ginger  
90 ml Whole Milk  
30 g Blueberry Jam , 2tbsp

### For the buttercream:

250 g Unsalted butter (softened and cubed)  
Lime Zest , 1 Lemon  
26 ml Lemon Juice , or one lemon  
250 g Cream Cheese  
650 g Icing Sugar

### For the Glaze:

150 g Dr. Oetker 26% White Chocolate , finely chopped  
Dr. Oetker Platinum Grade Leaf Gelatine , 4 sheets soaked in cold water  
250 g Caster Sugar  
Dr. Oetker Blue Extra Strong Food Colour Gel  
Dr. Oetker Black Extra Strong Food Colour Gel  
Dr. Oetker Violet Extra Strong Food Colour Gel  
150 ml Double Cream  
110 g Dr. Oetker Midnight Magic Sprinkles



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### 3 For the Glaze:

For the glaze; put the White Chocolate into a jug and set aside. Put the Gelatine in a small bowl and cover with cold water, leave to soften for 5mins. Put the remaining caster sugar in a small saucepan with 100ml of water, mix then put on a low heat to dissolve. Bring to the boil, then allow to bubble for 1min (it should be just over 100C). Take off the heat, squeeze the excess water from the Gelatine then stir into the sugar mixture, and then mix in the cream until smooth. Pour this over the White Chocolate then blend or carefully mix until very smooth. Strain through a sieve then divide between five bowls – making one with just over a third of the mixture and the rest even. Dye the larger portion with a few drops of the Black Food Gel; the others with varying amounts of the Blue or Purple Gels to make light and dark shades (though not too dark so they show against the black). Set aside to cool and firm up, stirring now and again (if it goes too solid just pop in the microwave for a few secs).

4 Meanwhile, spread the jam over the top of one of the sponges, with a palette knife, spread a layer of buttercream then press the other sponge on top. Palette the remaining buttercream around the sides and top of the cake ensuring it is smooth. Set aside on a wire rack placed over a tray.

5 Once the glaze is thick enough to pour, pour the black into the bowl with the darker blue or purple. Then dispense this over the cake and drizzle over the other colours, concentrating mostly on one side. Use a spatula to cover any bare patches. Gently swirl the colours together with the palette knife. Scatter the Midnight Magic sprinkles across one half of the top of the cake and down one side. Leave to set before transferring to a serving plate.

