



Mojito cake

12 cupcakes



Medium

● up to 60 Min.



- 1** Preheat the oven to 190°C (170°C Fan oven, 375 F, gas mark 5). First make the sponge. Grease and line 2 x 18cm (7inch) round cake tins. Whisk the eggs and caster sugar together until pale and thick, like softly whipped cream – this will take about 5 minutes.
- 2** Add the grated lime rind, oil and ground almonds then sift the flour and Baking Powder on top. Using a large metal spoon, gently combine all the ingredients together, taking care not to knock the air out of the mixture.
- 3** Divide the mixture between the prepared cake tins, smooth the tops and bake in the oven for about 25 minutes, until risen, springy to the touch and lightly golden – the sponge will shrink away slightly from the edge of the tins. Leave to cool for 5 minutes then carefully turn out on to a wire rack, peel away the lining paper and leave to cool completely, baked side uppermost.
- 4** To decorate, put the butter in a bowl and beat until smooth and glossy. Gradually sift and beat in half the icing sugar. Mix in the lime juice and then continue sifting and beating in the remaining icing sugar to make a soft, spreadable icing.

Ingredients:

all-in-one:

125 g Caster Sugar (4 1/2 oz)
Lime (Finely grated rind of 1)
15 g Sunflower Oil (1 tbsp)
75 g Ground Almonds (3 oz)
115 g Plain Flour (4 oz)
1 Dr. Oetker Baking Powder Sachet x 1 (5g/ 1 tsp)
about 3 Medium Eggs

To decorate:

50 g Unsalted Butter, softened
150 g Icing Sugar (5 oz)
Lime (2 tbsp/30ml juice)
60 ml White Rum (4 tbsp)
2 Dr. Oetker Free Range Egg White Powder Sachets x 2
175 g Granulated Sugar (6 oz)
15 ml Dr. Oetker Liquid Glucose (1 tbsp)
Lime (Finely shredded lime rind or fresh mint leaves)



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- 5 Spread thickly over one of the cakes and sandwich together with the other half. Put the cake on a serving plate and skewer all over. Spoon over the white rum and leave the cake to stand while you prepare the frosting.
- 6 In a heatproof bowl, make up the Egg White Powder as directed on pack. Set aside. Put the granulated sugar in a small saucepan with the Liquid Glucose and 30ml (2 tbsp) water. Heat gently, stirring, for 2 minutes until the mixture loosens to a thick syrup. Stop stirring the mixture and raise the heat. Keep watching the syrup and when it is bubbling all over, cook for 1 minute and turn off the heat.
- 7 Whilst whisking the egg white, carefully pour over the hot syrup in a thin stream, and continue whisking until the mixture is thick and glossy like a stiff meringue.
- 8 Using a small spatula or palette knife, generously spread the frosting over the top and sides of the cake. Top with lime rind and mint leaves. Your cake is now ready to serve and enjoy!

Tip from the Test Kitchen

- To make the shredded lime, using a vegetable peeler, slice off the rind in wide strips. Using a small, sharp knife, slice each strip into thin lengths. Keep wrapped up in cling film until ready to use.
- If you have a sugar thermometer cook the sugar until the mixture reaches a temperature of 115°C (240°F) on the thermometer.

