



Naked Vanilla Cake

20 Portions



Difficult

up to 40 Min.



Ingredients:

For the Cake:

700 g Unsalted butter , Softened
700 g Caster Sugar
8 Medium Eggs
700 g Self-Raising Flour
Salt , 1/2tsp
15 ml Dr. Oetker Madagascan
Vanilla Extract
75 ml Milk

For the Decoration:

800 g Dr. Oetker Vanilla
Buttercream Style Icing
200 g Fresh Mixed Berries

For The Cake:

Heat your oven to 180 C / 160C Fan / Gas 4 and grease and line three 8" pans and three 6" pans with baking parchment.

Using an electric hand-whisk or free standing mixer, beat the butter and sugar together until pale and fluffy. Whisk in the eggs one at a time, scraping down the sides of the bowl after each addition. Add the flour, salt and Dr. Oetker Madagascan Vanilla Extract, then fold until just combined. Fold in the milk.

Weigh the cake mix by placing a new bowl on to a pair of scales and transfer the cake mix into the bowl. Take the complete weight and divide into three. Divide 1/3 evenly between the three 6" tins and divide the other 2/3 evenly between the three 8" tins. Smooth the top of each cake.

Bake the 6" cakes for 25-30 minutes and bake the 8" cakes for 35-40 minutes, until the cakes have risen and a skewer inserted into the middle of each cake comes out clean. Leave to cool on a wire rack for 20 minutes before removing from the tins. Allow the cakes to completely cool before moving on to the next step.



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



To Decorate:

Take the cooled cakes and trim the top of each cake to allow for an even flat surface.

Place an 8" cake sponge on a cake board or serving dish. Spread the vanilla buttercream on top of the cake making sure it reaches the sides, place an 8" sponge on top and repeat the above sandwiching the final 8" sponge on top.

Spread some buttercream on top of the 8" cake and place a 6" sponge on top in the centre. Spread buttercream over the 6" sponge and sandwich another 6" sponge on top and repeat for the final sponge layer.

Transfer the cake to the fridge for 30 minutes.

Remove the cake from the fridge and using a palette knife spread a thin coating of buttercream around the edges and on top of the cake making sure some of the cake is visible underneath.

Place the cake back in the fridge for 30 minutes and repeat the above until you have a smooth, crumb coat finish.

Place the berries and flowers on the cake to serve.

