



Pimms Cake

about 12 - 16 slices



● up to 45 Min.



Ingredients:

For the Sponge:

275 g Margarine
275 g Caster Sugar
5 Medium Eggs (beaten)
5 ml Dr. Oetker Valencian Orange Extract (1 tsp)
1 Orange Zest
300 g Plain Flour
10 g Dr. Oetker Baking Powder Sachets (2 tsp)

For the Pimms Syrup:

100 ml Pimms
30 g Caster Sugar

To Decorate:

300 g Mascarpone
200 ml Double Cream
35 g Icing Sugar (4 tbsp)
10 ml Dr. Oetker Madagascan Vanilla Extract (2 tsp)
75 ml Passionfruit Coulis
45 ml Pimms (3 tbsp)
50 g Strawberries
1 Orange
Mint Leaves

1 For the Sponge:

First up lets make the sponge; preheat the oven to 180°C/160°C/Gas Mark 4. Grab 3 x 7" round cake tins and grease and line them, now we're ready to bake!

- 2 First thing; cream together your margarine and sugar until light and fluffy. Beat in the eggs, Orange Extract and zest until smooth and all combined. Finally sieve over the flour and Baking powder and fold into the mixture.

- 3 Divide your mixture equally between you prepared tins and pop in the oven to bake for 25-30 minutes. Whilst your cakes are baking make your pimms syrup; pop the Pimms and sugar in a pan and gently bring to the boil. Simmer for 3 minutes, then leave to cool.

- 4 Once your cakes are baked, poke holes in the sponge with a skewer and brush over the syrup. Leave to cool in the tins for 15 minutes, then remove, and pop onto a wire rack to cool completely.

5 To Decorate:

First up make the mascarpone filling; pop the mascarpone, double cream, icing sugar, Vanilla Extract and Pimms into a large bowl and whisk together to form soft peaks.





- 6 Once your cakes are cooled, pop the first layer of sponge onto your cake stand or serving plate. Pop the filling into a piping bag and cut a 1cm hole in the end of the piping bag. Pipe blobs of filling over the top of the sponge. Drizzle over the coulis and pop another sponge layer on top. Repeat the above and sandwich on the final sponge layer. Pipe more filling on top of the cake and drizzle over the coulis.

- 7 Slice the strawberries and orange and pop on the top of the cake to decorate. Finish with a few mint leaves.

- 8 Your summery Pimms cake is ready to serve, it the perfect addition to any BBQ and will get eaten up in no-time!

