



Pink Lemon and Vanilla Gender Reveal Cake

16 - 20 servings



● up to 90 Min.



Ingredients:

For the Cake:

400 g Unsalted butter , Softened

400 g Caster Sugar

15 ml Dr. Oetker Sicilian Lemon Extract

8 Large Eggs (beaten)

400 g Plain Flour

14 g Dr. Oetker Baking Powder

Dr. Oetker Pink Extra Strong Food Colour Gel , Or Our Extra Strong

Blue Food Colour Gel

For the Decoration:

1200 g Dr. Oetker Vanilla

Buttercream Style Icing

100 g Dr. Oetker Super Hero

100 g Dr. Oetker Fairy Princess

1 For The Cake:

Pre-heat the oven to 160°C (fan)/180°C/350°F/gas mark 4.

Grease and line with baking paper, 5 x 20cm/8" round loose-bottomed cake tins.

To make the cake, using a hand whisk or spoon cream together the butter, caster sugar and Sicilian Lemon Extract until light in colour and texture.

In a separate bowl sift the plain flour and Baking Powder.

To the butter and sugar mix add half of the beaten eggs and half of the flour. Mix to combine then add the remaining beaten egg and flour.

Divide the mix into 5 bowls each with approximately 315g of mix in each bowl.



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Leaving one bowl plain add 10 drops of Extra Strong Pink or Blue Gel Food Colour to the first bowl, $\frac{1}{4}$ teaspoon Pink or Blue Gel Food Colour to the second bowl, $\frac{1}{2}$ teaspoon Pink or Blue Gel Food Colour to the third bowl and $1 \frac{1}{2}$ teaspoon Pink or Blue Gel Food Colour to the fourth bowl mix well to evenly combine. Spoon each mix into a prepared tin.

Bake in a pre-heated oven for 25-30 minutes or until a skewer comes out clean when inserted into the centre of the cake.

Once cooked, remove from the oven and allow to cool for 10 minutes before removing the cakes from the tins and placing on a cooling rack to cool completely.

Set Aside 200g of Vanilla Buttercream for later.

Place the darkest coloured cake layer onto a cake stand. Spread with two tablespoons of Buttercream and place the next darkest coloured sponge on top. Repeat with each layer ensuring the layers go from dark to light colour tone.

Ice the top and sides of the cake with the remaining Buttercream. Smooth the top and sides of the cake using a palette knife to remove excess Buttercream.

Spoon the set aside Buttercream into a piping bag fitted with a star nozzle and pipe rosettes of Buttercream around the top of your cake.

Mix the hundreds and thousands and pearls from the Superhero Mix and Fairy Princess Sprinkles in a bowl. Decorate the cake with sprinkles approximately 2 inches up the side of your cake starting at the base. Scatter the sprinkles over the buttercream rosettes.

Top Tip:

For an extra special finish top with your favourite cake topper.

If you want to make your own Buttercream:

400g Unsalted Butter, Softened 800g Icing Sugar 1tsp Dr Oetker Madagascar Vanilla Extract Beat the ingredients together until smooth.

