



Pink Lemonade Drip Cake

12 slices



Difficult



up to 90 Min.



- 1 Preheat the oven to 180°C (160°C fan assisted, 350°F, gas 4). Grease and line 2 x 7cm (2 ¾ inch) deep. Put the butter and sugar in a bowl and whisk until pale and creamy. Gradually whisk in the eggs.
- 2 Sift the flour and baking powder on top and carefully mix. Gradually stir in the lemonade and Lemon Extract to make a smooth, thick, creamy batter.
- 3 Divide the mixture between the prepared tins and bake in the oven for about 1 hour, until risen, golden and firm to the touch – a skewer inserted into the centre will come out clean when the cakes are cooked. Cool for 10 minutes then place them on to a wire rack to cool completely.
- 4 To make the buttercream, place the butter in a large bowl and beat until smooth. Gradually sieve and mix in the icing sugar to make a smooth, creamy icing. Finally, stir in the Lemon Extract.
- 5 Carefully trim the rounded tops off the cakes and slice each cake in half. Spread 3 cake rounds with buttercream then sandwich all the cakes together. Spread more icing smoothly round the side and top of the cake – running the warmed blade of a palette knife flat against the cake helps to achieve a smooth effect. Reserve some buttercream to pipe the swirls on top of the cake.

Ingredients:

For the Cake:

375 g Unsalted butter (softened)
375 g Caster Sugar
6 Medium Eggs
600 g Plain Flour
12.5 g Dr. Oetker Baking Powder (1.5 tsp)
150 ml Lemonade (Non Diet)
10 ml Dr. Oetker Sicilian Lemon Extract (2 tsp)

To Decorate:

115 g Dr. Oetker Unicorn Confetti Sprinkles
75 g Raspberries , 6 Raspberries are needed
about 60 g Lemon (Sliced)
Mint Leaves

For the 2 Icings':

400 g Unsalted butter
800 g Icing Sugar
150 g Dr. Oetker 26% White Chocolate
1 g Dr. Oetker Pink Extra Strong Food Colour Gel



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- 6 Take a hand full of Unicorn Confetti Sprinkles and gently press the sprinkles around the base of the cake to create a sprinkle band around the base of the cake.
- 7 To make the pink drip, melt the white chocolate in a microwave. Once melted add a few drops of Pink Colour Gel and stir thoroughly until the colour is even. – only add a few drops of pink colour at a time to prevent the chocolate seizing.
- 8 Place the chocolate into a piping bag and allow the chocolate to cool for about 10 minutes. Snip off the end of the piping bag to create a hole about 0.5cm wide to pipe through. Pipe the chocolate around the edge of the top of the cake in 1cm blobs which should then slowly drip down the sides of the cake. Once there are drips all around the sides of the cake, fill in the rest of the top of the cake with the remaining chocolate.
- 9 Place the reserved buttercream in a piping bag fitted with a star nozzle, pipe 6 buttercream swirls on top of the cake evenly spaced apart. Decorate the buttercream swirls with a raspberry, lemon slice and mint leaves. Your lemonade cake is now ready to be served!

