



Vanilla Cake with Strawberry Jam & White Chocolate Buttercream

Sarah's servings: 8, Sarah's skill: Medium, Baking time: 25 mins

Ingredients

Cake

225g Stork or baking spread
225g Caster sugar
225g Self raising flour
4 Large eggs
1 tsp Vanilla extract
1 tbsp Milk

Icing

250g Softened unsalted butter
300g Sieved icing sugar
200g Melted white chocolate
5 Tbsp Strawberry jam
Freeze dried strawberries (if required for decoration)

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan). Line and grease two 8" round loose bottomed tins.
- Put all the cake ingredients in the bowl of a stand mixer and mix until everything is creamed together. Make sure there are no lumps of margarine visible.
- Divide between the two prepared tins and bake for 25 minutes. Check with a skewer or cake tester. If it comes out clean and the cake is coming away from the edges of the tin it is ready.
- Leave to cool in the tins then transfer to a cooling rack.
- To make the icing melt the white chocolate in a Bain Marie or in 30 second bursts in the microwave. White chocolate is very easy to burn so be careful. Leave to cool.
- Put the butter and sieved icing sugar in the bowl of a stand mixer and whisk until it is light and fluffy. Then add the white chocolate and whisk again until it is incorporated.
- Place one of the cakes on your board, plate or stand and smooth the strawberry jam all over.
- Then with an icing bag with a star nozzle or using a spatula pipe/ spread the buttercream over the top of the jam.
- Place the other cake on the top and pipe larger stars around the edge and fill in the middle with smaller stars or smooth the buttercream with a spatula.
- I have decorated my cake with mini chocolate bars and sprinkled with freeze dried strawberries.
- To make the mini chocolate bars I used a mould and melted white chocolate and added some freeze dried strawberries. Then placed in the fridge until set.