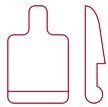




Cherry Ripe Layer Cake



PREPARATION TIME: 20
MINUTES



COOKING TIME: 40 MINUTES

Ingredients

2 cups water
2 1/2 cups caster sugar
250g butter
1/2 cup Dutch cocoa powder
1tsp bi carb soda
4 eggs, lightly beaten
2tsp vanilla extract
3 cups self raising flour

Filling

30gm unsalted butter, at room temperature
80gm icing sugar
1 – 2 teaspoons milk
1 drop of Red food colouring
1 x 395g can condensed milk
200g red glace cherries, chopped
3 cups desiccated coconut

Ganache Icing

1 cup pouring cream
300g dark chocolate, chopped

Decoration

2 x cherry ripers
Shaved coconut

We recommend using 40-45% dark cooking chocolate for the ganache icing.

Method

To begin our Cherry Ripe Layer Cake, place the water, sugar, butter, cocoa & bi carb soda in a large saucepan over a medium heat.

Cook, stirring until the butter has melted & the sugar has dissolved but do not boil. Transfer mixture to a large mixing bowl & allow to cool.

Beat in the eggs & vanilla, then stir in the flour & mix well. Pour the mixture into 3 greased & lined 20cm cake pans.

Bake on CircoTherm® at 160C for 35 to 40 minutes or until cooked.

Using an electric mixer, beat the butter on high speed until the butter has lightened in colour then slowly add the icing sugar until mixed adding the drop of red food colouring. Slowly add 1 teaspoon of milk at a time to soften the mixture.

In a separate bowl, combine condensed milk, cherries, desiccated coconut, 1 drop of red food colouring. Combine both mixtures and set aside.

To make the ganache icing, place the cream in a small saucepan over a medium heat & bring to a gentle boil. Remove from heat & add the chocolate. Allow to stand for 5 to 10 minutes then mix well to combine. Cool slightly.

When the cakes are cool place one cake onto a cake plate & spread with half the filling (if you find your cakes are not completely flat, shave the top as required).

Place the second cake on top then spread with the remainder of the filling. Place the third cake on top & spread with the ganache icing as desired. Top with chopped cherry ripe and shaved coconut.

Please note: feel free to decorate the top of this Cherry Ripe Layer cake as you wish. Shaved coconut is available from specialty food stores.

Notes

Oven temperatures are for conventional; if using fan-forced (convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.

Photography by Steen Vestergaard. Styling by Caroline Velik. Food preparation by Caroline Velik.