Christmas Spice Cake

DIFFICULTY: MEDIUM PREPARATION TIME: 1 HOUR COOKING TIME: 40 MINS SERVES: 12

Ingredients

3 ½ cups plain flour

1 tbsp baking powder

¾ tsp bi carb soda

1 tsp ground ginger

1tsp cinnamon

½ tsp nutmeg

½ tsp allspice

250g butter, softened

1 ¼ cups caster sugar

½ cup brown sugar

1/3 cup golden syrup

5 eggs

1 ½ cups buttermilk

Frosting

375g cream cheese, softened

180g butter, softened

2 tsp vanilla extract

7 – 8 cups icing sugar, sifted

Method

Preheat the oven on CircoTherm to 160°c and place wire racks on shelf positions 1 and 3.

Grease and base line 3 x 20cm shallow cake pans.

Sift the flour, baking powder, bi carb soda and spices and set aside. Using a stand mixer, beat the butter, sugars and golden syrup until creamed. Add the eggs, one at a time, beating well between each addition. Add half the sifted flour and mix on a low speed until just combined. Add the buttermilk and continue mixing on a low speed until just combined then finish with remaining sifted flour. Divide the mixture evenly between the prepared cake pans then bake for 35 to 40 minutes or until cooked when tested with a skewer. Remove the cakes from the pans and allow to cool completely, upside down on a cooling rack.

While the cakes are cooking, make the frosting. Place the cream cheese, butter and vanilla into the bowl of a stand mixer and beat on a medium speed to combine. Gradually add the sifted icing sugar and beat to form a creamy frosting. Place approximately 1 ⬜ cups of the frosting into a bowl and add a few drops of green food colouring. Mix well to combine then place into a piping bag fitted with a star pipe and set aside until needed.

Place one cake onto a serving plate and spread with a layer of icing of the uncoloured frosting.

Repeat with the remaining two cakes, then spread the remainder of the frosting around the cake layers. Pipe the coloured frosting to form Christmas tree shapes on the top of the cake and sprinkle the trees with Christmas sprinkles.

Green food colouring

Christmas sprinkles

Notes