

LEMON & PASSIONFRUIT SILK LAYER CAKE



INGREDIENTS:

- 1 plain round sponge
- Qty fresh cream (or can use softened mock cream)
- Qty **Barker's Lemon & Passionfruit Fruit Silk**
- Qty slice almonds (toasted)

METHOD:

1. Whip up fresh cream.
2. Mix 2 parts **Barker's Lemon & Passionfruit Fruit Silk** and 1 part of the fresh cream together (eg: 100 grams Fruit Silk/50 grams fresh cream).
3. Trim sponge and cut into 3 pieces (layers).
4. Using a pallet knife spread a thin layer of **Barker's Lemon & Passionfruit Fruit Silk** (undiluted) on the first layer of sponge.
5. Spread a layer of the Fruit Silk/fresh cream mixture evenly across cake and place the second layer of sponge on top.
6. Repeat with a second layer of straight **Barker's Lemon & Passionfruit Fruit Silk**.
7. Repeat with a second layer of Fruit Silk/fresh cream mixture.
8. Top with final layer of sponge.
9. Finish top and sides of cake with Fruit Silk/fresh cream mixture.
10. Use flaked almonds (toasted) around sides of cake.
11. Using a pallet knife spread a generous layer of **Barker's Lemon & Passionfruit Fruit Silk** across the top of the cake almost to the edge.

12. Put plain, fresh cream in a piping bag with a star tube. Pipe 12 or 16 rosettes around the edge of the cake. Finish with a small amount of **Barker's Lemon & Passionfruit Fruit Silk** on every rosette.

NOTE:

Using the undiluted Fruit Silk will act like a good quality jam, helping flavour profiles and moisture retention in the sponge.

Any Fruit Silk variant can be used in this recipe. Other variants available: Mango & Vanilla Bean, Pineapple & Coconut.



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