



FRESH AS^o

EVERYDAY GOURMET RECIPE



THE CAKER

Melanie Rodd

Triple Layer Orange, Blueberry and
Pistachio Cake with Blueberry Icing

Triple Layer Orange, Blueberry and Pistachio Cake with Blueberry Icing

Ingredients

400g butter, softened
400g caster sugar
2 tsp vanilla extract
8 organic eggs
100g spelt flour
300g ground almonds
100g finely ground pistachios
zest of two unwaxed oranges
2 cups fresh or frozen blueberries

For in-between the layers

6-8 tbsp good quality marmalade, store
bought

Blueberry Cream Cheese icing

150g butter, softened
2 cups icing sugar, sifted
100g cream cheese
1 tsp vanilla extract
2 tsp Fresh As Blueberry Powder

Garnish

Fresh As Blueberry Slices
Handful of finely chopped pistachios

Method

Preheat the oven to 180°C fan bake. Line
3x 22cm cake tins with baking paper.
In the bowl of an electric mixer, cream
the butter and sugar until pale, light and
fluffy. Add the vanilla and then the eggs,
one at a time, beating until combined
between each addition. In two parts, add
in the flour, almonds, and ground
pistachios. Mix them in, along with the
orange zest.

○

Stop your electric mixer once all the
ingredients are combined, do not over
mix. Evenly divide the batter between
the 3 tins and dot in the blueberries,
pressing them down lightly with a spoon.
Bake for approximately 30 minutes or
until golden in colour, springy to the
touch and a skewer inserted in the centre
comes out clean. Allow the cakes to cool
for around 10 minutes before turning
onto a cooling rack.

Blueberry Cream Cheese Icing Method

In the bowl of an electric mixer, beat the
butter by itself until smooth. Add the
icing sugar and beat on high until light
and fluffy. Gradually add the cream
cheese, followed by the vanilla. The icing
should be smooth, creamy and thick.
Finally, mix through the blueberry powder
until well combined.

Once the cakes are cool, spread the
marmalade onto one layer and place
another layer on top. Do the same with
the last layer to form a triple layer cake
sandwich. Ice the top of the cake with
cream cheese icing and decorate with
some Fresh As Blueberry Slices and a
scattering of chopped pistachios.

Refrigerate in an airtight container for
up to 3 days.

serves 24

FRESH AS^o

www.fresh-as.com

Recipe and Styling by The Caker
Photography by Bruce Nicholson