



FRESH AS^o

EVERYDAY GOURMET RECIPE



THE CAKER

Melanie Riddell

Double layer Strawberry and Kaffir Lime Cake
with Strawberry Cream Cheese Icing

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Ingredients

150g butter, softened
150g caster sugar
1 tsp vanilla extract
3 organic eggs
150g plain flour
50g ground almonds
2 tsp baking powder
1/2 cup unsweetened Greek yoghurt
2 fresh kaffir lime leaves, very finely sliced
160g fresh strawberries, hulled and quartered

Strawberry Cream Cheese Icing

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

Garnish

Fresh As Strawberry Slices, crushed
Freshly grated zest from one lime
Fresh flowers and kaffir lime leaves (optional)

Method

Preheat the oven to 180°C fan bake. Line 2x 22cm cake tins. 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. Add the flour, ground almonds and

baking powder in 2 additions. Fold in the yoghurt followed by the finely sliced kaffir lime leaf. Stop your electric mixer once all the ingredients are combined, do not over mix. Evenly divide the batter between the two tins and dot in the strawberry quarters, 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.

Strawberry 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 strawberry powder until well combined.

Once the cakes are cool, spread some icing onto one layer and carefully place the other one on top. Ice the top of the cake and decorate with crushed Fresh As Strawberries.

Refrigerate in an air tight container for up to 3 days.

Serves 12

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Recipe and Styling by The Caker
Photography by Bruce Nicholson