

SPRINKLE CAKE WITH EASTER DECORATIONS





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Preparation time: 30 minutes

Cooking time: 30 minutes

Serves: 12

750g plain flour

60g cornflour

4 tsp baking powder

1½ tsp bicarbonate of soda

1kg unsalted butter, at room temperature

630g caster sugar

8 egg whites

½ cup vegetable oil

3 Tbsp clear vanilla essence

1 tsp almond essence

½ tsp lemon essence

1¾ cups milk

1½ cups rainbow sprinkles*

800g icing sugar mixture

Easter eggs, to decorate

1 Preheat oven to 180°C. Sift the flour, cornflour, baking powder and bicarbonate of soda into a bowl. Put half the butter in the bowl of an electric mixer fitted with the paddle attachment with the caster sugar for 5 minutes, until very light. Beat in the egg whites one at a time, then the oil, 2 Tbsp vanilla and the essences.

2 Add the butter mixture to the flours and mix gently, adding 1½ cups milk 2 Tbsp at a time, until the batter is smooth. Add the sprinkle and mix gently, until evenly distributed. Spoon into 1 lined 55cm x 40cm baking tray, or 6 x 20cm cake tins.** Bake for 25-28 minutes, until a skewer can be inserted and removed cleanly. Cool completely in the tin, then refrigerate for 30 minutes before proceeding.

3 Combine the remaining butter in the bowl of an electric mixer fitted with the paddle attachment with the icing sugar and remaining vanilla. Beat for 10 minutes, scraping down regularly, until very light and pale.

4 Use a 20cm cake hoop to cut three discs from the baking sheet (or cut by hand using a plate as a guide). Spread all three with a 4cm layer of frosting, then stack them up. Spread the remaining icing lightly on the sides, then scrape to reveal the sprinkle cake showing through. Decorate with Easter eggs.

*This recipe requires traditional artificially coloured tubular decorations. Naturally coloured ones will lose their tint when baked.

** This cake traditionally has exposed edges, which is done by cutting it out of a sheet pan. This creates quite a bit of leftovers. For a more efficient result, use cake pans, and freeze three cakes for another time.

