

PREP: 20 min
COOK:
SERVES:6-8

Sponge Heart Cakes

There's a secret to the pretty little cakes - they're made with store-bought sponge! Simply cut, assemble and serve for your Valentine or even birthdays or bridal showers.

Ingredients

1 x 350g sponge slab cake
2/3 cup raspberry jam
1 1/2 cups (225g) icing sugar mixture
1 tbsp butter, softened
1/2 tsp Queen Vanilla Bean Paste
1/2 drop Queen Red Food Colour Gel
2-3 tbsp boiling water
16 Icing Decoration Flowers

Method

STEP 1

Cut sponge cake in half horizontally. Use an 8cm heart-shaped pastry cutter to cut out 16 heart shapes from the cake. Spread the cut side of 8 hearts with jam. Top with remaining hearts.

STEP 2

Sift the icing sugar into a bowl and add the butter. Add enough boiling water to the butter to melt and mix into a firm paste.

STEP 3

Add Queen Natural Vanilla Essence and Queen Food Colouring until light pink. Add a little more hot water until a runny icing forms. Stir until smooth. Spoon the icing over the cakes allowing it to drizzle over the sides. Finish with two icing flowers per cake.

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