



PREP: 30 min
COOK: 60 min
SERVES: 16

Fruit Tingle Layer Cake

Remember Fruit Tingles? Of course, you do! Decadent and a little zingy, this beautiful layer cake recipe combines all our favourite summer fruit flavours all in the one eye-catching cake creation! Layer them up with a tangy, crushed Fruit Tingle sherbet buttercream in between each layer for an impressive celebration dessert that's sure to have everyone coming back for more. This is a quick and easy recipe to make, but be sure to allow the cakes to cool completely before levelling and applying the buttercream.

Ingredients

Cake

225g butter, room temperature
2 cups + 2 tbsp (340 grams) caster sugar
1 tsp Queen Vanilla Extract
¼ cup (60ml) vegetable oil
4 large eggs, room temperature
2 ¼ cups (340g) plain flour
¼ cup (40g) corn flour

Method - Cake

STEP 1

Preheat oven to 170°C (fan forced). Grease and line three 20cm round cake tins.

STEP 2

Combine butter, sugar, vanilla and oil in the bowl of a stand mixer and beat on high for 2 minutes. Add eggs one at a time and beat well between each addition.

STEP 3

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Ingredients

- 2 ½ tsp baking powder
- ½ tsp baking soda
- ¾ tsp salt
- 1 ¼ cups (300ml) buttermilk
- 2 tsp Strawb'ry & Cream Flavour for Icing
- 3 tsp orange zest
- 2 tsp lime zest

Queen Pillar Box Red Food Colour

Queen Green Food Colour

Queen Yellow Food Colour

Buttercream

- 500g butter, room temperature
- 6 cups (700g) icing sugar
- 1 tbsp milk
- 3 tsp lemon juice
- 3 rolls (105g) Fruit Tingles
- Queen Rainbow Natural Food Colours

Method - Cake

Sift in dry ingredients and start mixer on low to combine. Pour in buttermilk while mixer is going and increase to medium speed until incorporated.

STEP 4

Evenly split cake batter into three bowls (approx. 550-560g per bowl). Add 1/8 tsp Red Food Colour and Strawb'ry & Cream Flavour to the first bowl, 1/8 tsp Yellow Food Colour, 2 drops of Red Food Colour and orange zest to the second bowl and 1/8 tsp Green Food Colour and lime zest to the third bowl. Mix to combine.

STEP 5

Pour into prepared pans and bake for 50-60 minutes, or until an inserted skewer comes out clean. Cool in the tins for 10 minutes before turning out onto wire racks to cool completely.

STEP 6

When completely cool, carefully slice the domed top off each cake layer to level.

Method - Buttercream

STEP 1

Crush fruit tingles in a mortar and pestle or food processor until fruit tingles resemble small crumbs.

STEP 2

Beat butter in the bowl of a stand mixer for 6-8 minutes until pale and fluffy. With the mixer off, sift in the icing sugar and fold to combine. Add lemon juice and milk and beat until combined, approximately 2-3 minutes.

STEP 3

Divide buttercream into two bowls - add 1/3 of buttercream to first bowl and 2/3 buttercream to second bowl. Add fruit tingles to the smaller portion of buttercream and mix to incorporate.

Method - Assembly

STEP 1

Place lime cake on a cake stand and top with half of fruit tingle buttercream. Smooth with a spatula then top with orange cake followed by remaining fruit tingle buttercream. Place strawberry cake on top, sliced side down.

STEP 2

Add an even crumb coat of plain buttercream to the top and sides of the cake then chill for 30 minutes to set.

STEP 3

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Method - Assembly

Neatly ice the outside the crumb coated cake with plain buttercream, until cake layers underneath no longer show through.

STEP 4

Place 1 tbsp of plain buttercream each into 3 small bowls. Using Rainbow Natural Food Colours, add 6 drops red to the first bowl, 6 drops yellow to the second bowl, and 7 drops green and 3 drops yellow to the third bowl. Mix to combine.

STEP 5

Using a butter knife, place a line of each coloured icing on the inside of a piping bag, leaving space between each line for the remaining plain buttercream to show through. Spoon remaining buttercream into piping bag and pipe buttercream kisses onto the top of the cake.

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