



PREP: 50 min +
chilling
COOK: 30 min
SERVES: 16

Orange Cardamom & Pistachio Layer Cake

Dial up the drama with glamorous swirls of ermine buttercream and sparkly cake balls. This cardamom-scented celebration cake is truly fit for a Queen!

Ingredients

Cake

160g pistachios (or substitute 160g almond meal)
 ¼ cup (40g) corn flour
 2 ¾ cups (410g) plain flour
 1 ½ tbsp baking powder
 1 tsp salt
 1 ½ tsp ground cardamom
 Zest of one orange
 3 tbsp orange juice
 270g unsalted butter, room temperature
 2 cups (440g) caster sugar
 2 tsp Queen Vanilla Bean Paste

Method - Cake

STEP 1

Preheat oven to 170C (fan forced). Grease and line three 20cm round cake tins. Pulse pistachios in a food processor until mostly processed with no large chunks remaining, add corn flour and process until finely ground. Set aside.

STEP 2

In a medium bowl, whisk together flour, baking powder, salt, cardamom and orange zest. Set aside.

STEP 3

In the bowl of a mixer fitted with the paddle attachment, cream butter, sugar, Vanilla Bean Paste and Almond Extract until light and fluffy. Beat in eggs one at a time, scraping the bowl down in between additions.

STEP 4

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Ingredients

1 tsp Queen Almond Extract
3 large eggs
1 ½ cups (375ml) full cream milk

Ermine Buttercream

½ cup (75g) plain flour
400g caster sugar
2 cups (500ml) full cream milk
2 tsp Queen Vanilla Bean Paste
2 tsp ground cardamom
Pinch of salt
450g unsalted butter, room temperature
Queen Rose Pink food colour

Sprinkle Cake Balls

100g cake off-cuts
¼ cup prepared ermine buttercream
Glamour & Shine Sprinkles

Method - Cake

Add half of flour mixture to butter mixture. Start mixer on low and pour in half of the milk and mix until just combined. Repeat with the remaining flour and milk. Do not over mix.

STEP 5

Gently fold through ground pistachios until just combined. Divide batter between prepared cake pans. Bake for 30 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 10 minutes before turning out onto a wire rack to cool completely. Once cool, level the cake with a serrated knife or cake leveler. Reserve the off cuts.

Method - Ermine Buttercream

STEP 1

In a heavy based medium saucepan over a medium heat, whisk together flour, milk, and sugar. Stir frequently until thick and starts to boil. Simmer for 1 minute, then remove from heat. Whisk in Vanilla Bean Paste, cardamom and salt. Pour into shallow bowl and place cling wrap onto the surface of the pudding to keep a skin from forming, allow to cool completely.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, cream butter until light and fluffy, approx. 5 minutes. With the mixer on medium speed, add cooled pudding a tablespoon at a time, continue until all pudding has been added and buttercream is light and fluffy.

STEP 3

Place ¼ cup of buttercream in a small bowl and set aside. Remove another 1 ¼ cups of buttercream and colour with Rose Pink food colour. Set aside. The remaining buttercream will be used to fill and coat the cake.

Method - Sprinkle Cake Balls

STEP 1

Crumble cake offcuts into a medium bowl and add reserved ¼ cup white buttercream, stirring until combined. Roll into 6 balls, then roll in Glamour & Sparkle sprinkles. Place in fridge to firm up.

Method - Assembly

STEP 1

Top first layer of the cake with a 1cm layer of buttercream. Smooth with a spatula before adding second cake layer. Repeat, then add third cake layer. Add an even crumb coat of plain buttercream to the top and sides of the cake then chill for 30 minutes or until buttercream is firm to the touch.

STEP 2

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Method - Assembly

Roughly ice the outside of the cake with remaining white buttercream. Using 1 cup of the pink coloured buttercream, swirl over cake. Add a little more Rose Food Colouring to the last ¼ cup remaining pink buttercream to create a darker hue, swirl over cake. Top with sprinkle cake balls.

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