



PREP: 20 min
COOK: 35 min
SERVES: 10

Neapolitan cake

Why have one flavour, when you can have three! Chocolate, strawberry and vanilla, beautifully swirled through this buttery Neapolitan cake.

Ingredients

Cake

60g butter, softened
1/2 cup (110g) caster sugar
1 large egg
1 cup (150g) self-raising flour
1/2 cup (125ml) milk
Queen Rose Pink Food Colouring
1/2 tsp Queen Strawberry Essence
1/2 tsp Queen Organic Vanilla Bean Paste
1 tbsp cocoa powder, sifted

Icing

Dr. Oetker Buttercream Icing

Method - Cake

STEP 1

Preheat oven to 175°C (fan forced) and grease and line a loaf tin so that the paper extends over the long sides.

STEP 2

Using an electric mixer, beat the butter and sugar together until creamy then beat in the egg.

STEP 3

Alternating between the flour and milk, add half of each at a time and beat just until combined.

STEP 4

Divide the batter into three bowls. To one, add a few drops of pink colouring and the strawberry essence. To another, add the vanilla extract and to the last, mix in the cocoa.

STEP 5

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Ingredients

Queen Rose Pink Food Colouring

Icing sugar for dusting

Method - Cake

Using a tablespoon of batter at a time and alternating between the three, spoon the batter into the tin. Use a skewer or knife to marble the batter then bake for 30-35 minutes or until a cake tester inserted in the middle comes out clean.

STEP 6

Leave to rest in the tin for 5 minutes before transferring to a wire rack to cool completely.

Method - Icing

STEP 1

Make the icing according to the instructions on the packet and add pink colouring. Ice the cake and dust with icing sugar to serve.

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