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PREP:
COOK: 90mins
SERVES: 10

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Easter Moss Cake

Our Easter Moss Cake is an eggsquisite centerpiece for your Easter entertaining! If you love baking as much as we do, then you'll love tackling this fresh, zesty layer cake recipe and multi-step decorating challenge.

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Ingredients

Cake

½ bunch of lemon thyme, chopped coarsely

Zest and juice of 2 lemons

300g butter, softened

300g sugar

5 large eggs

2 tsp Queen Organic Vanilla Extract

¼ cup (60ml) sunflower oil

350g plain flour

5 tsp baking powder

Pinch of salt

Swiss Meringue Buttercream

200 g sugar

4 large egg whites

350 g butter, softened

1 Queen Pure Vanilla Pod, seeds scrapped (empty pod reserved for the syrup)

Juice and zest of 1 lemon

175 g lemon curd, store bought

Lemon Thyme Syrup

100 ml water

100 g sugar

2 tbsp lemon juice

½ bunch of thyme, chopped coarsely

Vanilla pod, reserved from Swiss Meringue Buttercream

Moss Icing

4 eggs

50g icing sugar

120g honey

100g flour

4 tsp baking powder

Queen Green Food Colour

Queen Black Food Colour

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Ingredients

Assembly

175g lemon curd

Nest & Eggs

80 g Dark Chocolate

30 g vermicelli noodles

Chocolate Easter eggs

Method - Cake

STEP 1

Preheat the oven 165C fan forced. Grease and line the base and sides of 2 x 20cm round cake tins. In the bowl of a stand mixer, combine butter and sugar until light and creamy. Approx 5 minutes.

STEP 2

Add eggs, one at a time mixing in between. Add lemon juice, zest, and thyme and oil mixing until combined.

STEP 3

Sift together flour, baking powder and salt. Add 1/3 of the flour mix at a time to the batter, gently mixing in between.

STEP 4

Divide the mixture evenly between cake tins. Bake for 40 minutes until golden brown or an inserted skewer comes out clean. Allow to cool for 10 minutes before inverting onto a cooling rack to cool completely.

Method - Swiss Meringue Buttercream

STEP 1

In a glass or metal bowl over a saucepan of gentle simmering water, whisk the egg white and sugar until it reaches approx. 65 °C or the sugar has fully dissolved when rubbed between your fingers.

STEP 2

Using a hand or stand mixer with whisk attachment, beat egg white mixture for approx. 7 minutes until thick and creamy. Gradually add the butter to the lukewarm whipped egg white and continue to whisk until it forms a smooth, even cream.

STEP 3

Add lemon juice, zest and seeds from vanilla pod. Mix until combined. Set aside.

Method - Lemon Thyme Syrup

STEP 1

Combine all ingredients in a medium heavy based saucepan over a low heat. Stir until sugar has dissolved before bringing up to a medium heat and boiling for 2 minutes. Remove from heat.

Method - Moss Icing

STEP 1

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Method - Moss Icing

Separate egg yolks from whites. Whisk the egg yolk with honey in a bowl using the whisk attachment on hand or stand mixer until light and creamy. Set aside. In a new bowl, using the whisk attachment on hand or stand mixer, whisk egg white, salt and icing sugar until thick. Fold the egg yolk into the whipped egg white mixture. Sift in flour and baking powder and carefully fold into the egg mixture. Fold through green food colour to colour the mixture. In a small bowl add a few tablespoons of batter and colour with black food colouring, then gently marble into green batter.

STEP 2

Pour the mixture into four microwave-friendly containers and cook in the microwave at 800 W for approx. 1 ½ minutes. Set the moss aside to chill and form into clumps of various sizes.

Method - Assembly

STEP 1

Cut each cake into two layers, to create 4 layers of cake. Place one layer onto a serving tray/stand. Brush with lemon syrup, a light layer of lemon curd and a light layer of buttercream, add next cake layer then repeat for the remaining layers. Place into fridge to chill for 20 minutes.

STEP 2

Remove from fridge and spread remaining buttercream over the sides of the layered cake and stick clumps of "moss" over the entire surface of the cake.

Method - Nest & Eggs

STEP 1

Take a glass bowl and turn it glass upside down, cover with foil and freeze. Finely chop the chocolate and place into microwave safe bowl. Microwave in 30 second increments until melted.

STEP 2

Break the glass noodles into approx. 2 cm long strips and fold into the melted chocolate carefully using a spatula.

STEP 3

Use your hands or a fork to place the glass noodles around the glass and then place back into the freezer to set.

STEP 4

Carefully remove the nest from the foil and place on top of the moss cake. Fill with Easter eggs.

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