



PREP: 50
COOK: 30
SERVES: 6-8

Vanilla & Strawberry Bloody Candle Mini Cakes

Turn your Halloween table into a haunting masterpiece with these Vanilla & Strawberry Bloody Candle Mini Cakes! Finish the mini 'candle' with a dramatic drip of strawberry topping and add a candle for spooky touch!

Ingredients

VANILLA BUTTER CAKE

1 cup (220g) caster sugar
1 tsp Queen Vanilla Bean Paste
230g butter, unsalted, room temperature
2 cups (300g) self raising flour
3 large eggs
1/2 cup (125ml) sour cream
1/2 cup (125ml) milk

Method - VANILLA BUTTER CAKE

STEP 1

Pre-heat oven to 180°C (fan forced). Grease and line a deep rectangular cake pan (35cm long by 24cm) wide with baking paper.

STEP 2

In the bowl of a stand mixer (or using a large bowl and hand held beater) cream together the butter, sugar and vanilla bean paste until mixture is light and fluffy in colour. Add the eggs one at a time, mixing between each addition.

STEP 3

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Ingredients

ASSEMBLY

250g unsalted butter, softened
3 cups (450g) icing sugar, sifted
1 tsp Queen concentrated vanilla extract
Sugar Free Strawberry Sundae Topping
3 white birthday candles

Method - VANILLA BUTTER CAKE

In a large jug beat together the sour cream and milk. Add a third of the flour to the mixer and mix until combined. Add half the sour cream and milk and mix well. Repeat, alternating between flour and milk mixture until all ingredients are incorporated.

STEP 4

Bake for 30-35 mins or until an inserted skewer comes out clean. Leave to cool in tin for 15 mins before turning out onto a rack to cool completely.

Method - ASSEMBLY

STEP 1

When ready to assemble, chill cake in fridge for 15mins to firm it up and make it easier to handle. Use a 10cm round cookie cutter to cut 9-10 round shapes from the vanilla cake.

STEP 2

To make the vanilla buttercream, beat butter in the bowl of a stand mixer fitted with the paddle attachment until lightened in colour (about 3 mins).

STEP 3

Add icing sugar and mix on low until just incorporated, then increase speed to high and beat for 5 minutes until light and fluffy. Add the vanilla extract and mix again until incorporated.

STEP 4

To make the candle cakes, start by making the tallest one. Top a small round of cake with a thin layer of buttercream, then top with another cake round, add some more buttercream on top and then place a third cake layer on top. Cover the top and sides of the cake stack with buttercream and set aside in the fridge.

STEP 5

Repeat with the remaining cakes and buttercream making 3 candles of varying heights then refrigerate until ready to serve. These can stay in the fridge iced for up to 2 days.

STEP 6

When ready to serve, transfer the candles to a serving dish, cover the tops of the candles with the strawberry topping, add a candle to the top of each, light and serve.

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