

MTC CELEBRATION CAKE

By Leah Milburn-Clark

THIRD LAYER

Home, I'm Darling – Teapot

Coconut Sponge with Passionfruit Buttercream

INGREDIENTS

Coconut Sponge x 2

(You will need double the quantity of ingredients below)

1³/₄ cups self-raising flour
1 cup caster sugar
1/4 cup desiccated coconut
1/2 cup shredded coconut
50g coconut oil, melted, cooled
50g unsalted butter, melted, cooled
1/2 cup milk
1/2 tsp vanilla paste
2 eggs

Passionfruit Buttercream

120g unsalted butter, room temperature, chopped
120g icing sugar
2 drops yellow gel food colouring
1 tbsp freeze dried passionfruit powder
1 tbsp milk

Decorations

700g white fondant
400g white gum paste
Gel food colouring: yellow, moss green, bright pink
Edible glue

COCONUT SPONGE

1. Pre-heat the oven to 160 degrees Celsius. Generously grease and flour a 6-inch dome cake pan.
2. In a large bowl combine the flour, sugar, desiccated and shredded coconut, create a well in the middle with the back of a spoon. Add the coconut oil and butter and fold to combine. Add the milk and vanilla paste and fold again to combine.
3. Whisk the eggs in a small bowl to break the yolks. Whisk into the batter until just combined.
4. Pour the batter into your prepared cake tin and bake for 50 minutes or until the cake is golden on top and a skewer comes out clean.
5. Cool to room temperature on a wire rack, then wrap in baking paper and refrigerate.
6. Repeat this recipe once more, so you have two coconut sponge domes.

PASSIONFRUIT BUTTERCREAM

7. Combine the butter, icing sugar, food colouring and passionfruit powder in the bowl of an electric mixer. Beat with a K beater attachment for 5 minutes or until light and fluffy.
8. Add milk as required, beating between each addition until the consistency is that of stiff whipped cream.



DECORATIONS AND CONSTRUCTION

9. Cut a circular cake board out of corrugated cardboard that is 4 inches in diameter. Wrap the cardboard in baking paper.
10. *If building all three layers of the MTC Celebration Cake – place a dowel rod (upright) in the centre of the cardboard and trace around the base of it. Cut out the traced circle, leaving a hole in the cardboard so a centre dowel can go all the way through the cake when constructed.
11. Level the flat end of the sponges, if required.
12. Slice half an inch off the domed end of one of the sponges so it will sit flat on the cake board. Place a teaspoon of the buttercream on the cake board and position this dome to make the bottom half of a sphere.
13. Spread a third of the buttercream evenly over the top of the sponge. Place the second dome upside down, so the two flat sides of the domes meet to complete the sphere.
14. Use the remaining two-thirds of the buttercream to coat the sides of the sponge with a thin even layer.
15. Roll the white fondant out to 3mm thick and a rectangle that is 10-inches in diameter, using icing sugar on your rolling pin if the fondant starts to stick.
16. Place the fondant gently over the cake, press in the edges around the base of the cake and cut off any excess.
17. Create the teapot lid with the offcuts of white fondant by forming a small dome and pressing it onto the top of the cake.
18. Create the handle and spout with 100g each of gum paste. Shape to match the size of the cake tin and insert toothpicks into the edges that will connect with the teapot. Dry overnight.
19. To decorate the teapot, colour 50g of gum paste yellow, 50g moss green, 50g pink and 50g orange (using equal parts pink and yellow colouring).
20. Create the pink and orange flowers and green leaves, by preparing the Wilton 'Nature Designs' Gum Paste Mould with a light coating of cornflour. Roll 1cm balls of gum paste and press them into the mould. Scrape excess gum paste off the top with a metal spatula. Allow to dry for 10 minutes, then gently remove from the mould using a toothpick to guide any sticky edges.
21. Repeat this process to make 14 small flowers, 3 medium flowers and 7 leaves.
22. Adhere the flowers and leaves to the cake with edible glue.
23. Attach the teapot handle and spout on opposite sides of the cake, by gently pushing the toothpicks through the fondant and into the sponge.
24. Divide the yellow gum paste in three. Roll out two balls into snakes and wrap them around the base of the teapot and the base of the lid. Use the third ball to make the knob on top of the teapot lid.