

# MTC CELEBRATION CAKE

By Leah Milburn-Clark

## SECOND LAYER

*Torch the Place – Piano*

### Apple and Brown Sugar Cake with Salted Caramel Buttercream

#### INGREDIENTS

##### Apple and Brown Sugar Cake

300g butter  
1¼ cups brown sugar  
1 tsp vanilla paste  
5 eggs  
½ cup milk  
2 cups self-raising flour  
2/3 cup almond meal  
2 Granny Smith apples, peeled, cored and diced  
(extra) 1 tbsp self-raising flour

##### Salted Caramel Buttercream

150g unsalted butter, room temperature, chopped  
150g icing sugar  
2 tbsp Dulche De Leche  
2 pinches flaked sea salt  
1½ tbsp milk

##### Decorations

500g brown fondant  
100g white gum paste  
Edible black ink marker  
Gold colour mist  
Edible glue

#### APPLE AND BROWN SUGAR CAKE

1. Pre-heat the oven to 180 degrees Celsius. Grease and line an eight inch square cake pan.
2. Combine the butter, brown sugar and vanilla paste in the bowl of an electric mixer. Beat with a K beater attachment for 5 minutes or until light and fluffy.
3. Crack the eggs, one at a time, into a small bowl and whisk to break the yolks. Add to the creamed butter and sugar, beating for 30 seconds between each addition.
4. Add the milk and beat for a final 30 seconds.
5. Remove the bowl from the mixer and sift in the self-raising flour. Add the almond meal (without sifting) and fold to combine.
6. In a separate bowl, toss the apples through the extra self-raising flour to coat. This will stop the apple pieces from sinking to the bottom of the cake during cooking.
7. Pour the batter into your prepared cake tin and bake for 30 minutes or until the cake is springy to the touch and a skewer comes out clean.
8. Cool to room temperature on a wire rack, then wrap in baking paper and refrigerate.

#### SALTED CARAMEL BUTTERCREAM

9. Combine the butter, icing sugar, Dulche De Leche and salt in the bowl of an electric mixer. Beat with a K beater attachment for 5 minutes or until light and fluffy.
10. Add milk as required, beating between each addition until the consistency is that of stiff whipped cream.



## DECORATIONS AND CONSTRUCTION

11. Cut a rectangular cake board out of corrugated cardboard that is 6x4 inches. Wrap the cardboard in baking paper.
12. \*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.
13. Level the top of the apple cake, if required. Cut two 6x4 inch rectangles out of the cake.
14. Place a teaspoon of the buttercream either side of the hole in the cake board and place one rectangle of the cake on the board.
15. Spread a third of the buttercream evenly over the top of the apple cake. Place the second apple cake on top and spread it with a third of the buttercream.
16. Use the remaining third of the buttercream to coat the sides of the cake with a thin even layer.
17. Roll the brown fondant out to 3mm thick and a rectangle that is twice the size of the cake, using icing sugar on your rolling pin if the fondant starts to stick.
18. Place the fondant gently over the cake, press in the edges around the base of the cake and cut off any excess.
19. Create the piano keyboard by shaping 70g gum paste into a rectangle that is 6 inches long x ½ inch wide x ½ inch deep. Cover with the offcuts of brown fondant rolled out to a thin layer. By having an inner layer of gum paste, the rectangle will dry hard and be easier to secure to the cake. Use another 10g of gum paste to create a thin rectangle for the keyboard, and glue to the top of the brown rectangle with edible glue. Use an edible black marker to draw the keys. Insert 4 toothpicks along one long side of the rectangle and leave to dry overnight.
20. Create the piano lid with the offcuts of brown fondant. Create the curve in the lid by rolling the fondant over a straw and leaving to dry overnight.
21. Use the remaining 20g of gum paste to create the foot pedals for the piano and spray with gold colour mist. Using edible glue, adhere the foot pedals to the front, centre of the cake, as close to the base as possible.
22. Paint edible glue between the toothpicks of the brown rectangle. Position the rectangle front, centre and half way up the cake. Push the toothpicks gently into the cake until the glue is in contact with the fondant-covered cake.