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White Chocolate and Strawberry Cake



Ingredients

1 tsp bicarbonate of soda
0.5 tsp baking powder
0.5 tsp salt
3 eggs
175g white chocolate
125ml hot water
250ml milk (buttermilk)
300g caster sugar
225g unsalted butter

Icing (quantity depends on cupcakes/layer cake)
500g icing sugar
128g frozen berries
230g unsalted butter

Preparation

1. Preheat the oven to 180 degrees celcius.
2. Sift together the flour, salt, bicarbonate of soda and baking powder in a large bowl.
3. In a pan heat the white chocolate and water until all the chocolate is melted. Then leave to cool until room temperature. You do not need cooking chocolate just choose your favourite white chocolate.
4. Beat the caster sugar and butter together.
5. Add in the eggs one at a time, beating the mixture after each egg is added.
6. Add in the milk and flour mix alternating between the two until all the ingredients are mixed.
7. Either separate the mixture into shallow cake tins (for a layer cake) or into 20-24 paper cases for cupcakes.
8. Bake in the middle of the oven for 30-40 minutes, time will be shorter for cupcakes.
9. Blend the frozen berries until mostly smooth. Pick your favourite berry, raspberries and blackberries work well.
10. Sift the icing sugar into a large bowl and add the berry puree.
11. Beat in the softened butter.
12. Leave to cool.

13 Remove the baked cake and leave to cool on a wire rack.

14 Ice the cupcakes individual either free hand or with a piping bag. For a layer cake spread the desired amount of icing (no more than half) over the top of your bottom layer, stack the next cake on top and repeat with the remaining mixture.

Cooks Note

Serves: 12