

HOW TO MAKE THE PERFECT

AMARULA TIRAMISU CAKE WITH MASCARPONE FROSTING



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PREP TIME	20 min
COOKING TIME	25 min
CRUMB COAT	
CHILLING TIME	30 min

INGREDIENTS

For the cake

350g plain all-purpose flour

330g sugar

1 tbsp baking powder

½ tbsp bicarbonate of soda

½ tsp salt

200g unsalted butter room temperature

3 large eggs room temperature

200ml whole milk, room temperature

2 tsp vanilla extract

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INGREDIENTS *(continued)*

Coffee syrup

120ml strong black coffee made
with 2 tsp instant espresso powder

100g granulated sugar

Mascarpone frosting

200g icing sugar (powdered sugar)

450g full fat mascarpone cold

240ml cold heavy cream

60ml Amarula Cream Liqueur

2 tbsp cocoa powder for dusting

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METHOD

First make the cake.

1. Preheat the oven to 180°C. Grease and line three 20cm | 8in layer cake tins, or spray with spray and cook.
2. Place the flour, sugar, raising agents and salt in a large bowl (or the bowl of the stand mixer). Stir to combine.
3. Add the eggs, milk and vanilla extract.
4. Start beating together at the lowest speed setting, gradually increasing the speed to maximum once all the ingredients have been incorporated.
5. Divide the batter between the tins and bake for 25-28 minutes, or until the cakes are springy to the touch and a skewer inserted in the centre comes out clean.
6. Leave the cakes in the tins for 10 minutes then turn out to a wire rack, right way up. Leave them to cool completely then level.

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METHOD *(continued)*

7. Put the coffee and sugar in a saucepan and bring to a simmer, stirring so the sugar dissolves. Brush the flat side of the cakes with the syrup so that it soaks into the sponge.
8. Put the mascarpone, icing sugar and half the cream in a bowl and beat with a hand mixer (or in a stand mixer) on low speed initially to combine the ingredients. Increase the speed and add remaining cream and Amarula Cream Liqueur and whisk until the frosting holds peaks. Don't beat for too long – the frosting might become grainy.
9. Put the frosting in the fridge unless it will be used straight away.
10. Pipe the frosting over the cake layers and sandwich together. Add a generous layer of frosting over the top and sides of the cake and smooth using an offset spatula.

(see next page)

The logo for Amarula, featuring the word "AMARULA" in a bold, dark red, serif font. Above the letters "A" and "M" is a thin, curved line in a golden-yellow color, resembling a smile or a decorative flourish.

METHOD *(continued)*

11. Chill the cake in the fridge or freezer to seal the crumb coating.
Add a second layer of frosting over the cake, either to cover completely or to allow the sponge to show through for a naked cake effect.
12. Pipe the remaining frosting on top of the cake using a plain round tip.
13. Dust lightly with cocoa powder.
Keep chilled until you are ready to serve.