HOW TO MAKE THE PERFECT

AMARULA TIRAMISU CAKE WITH MASCARPONE FROSTING





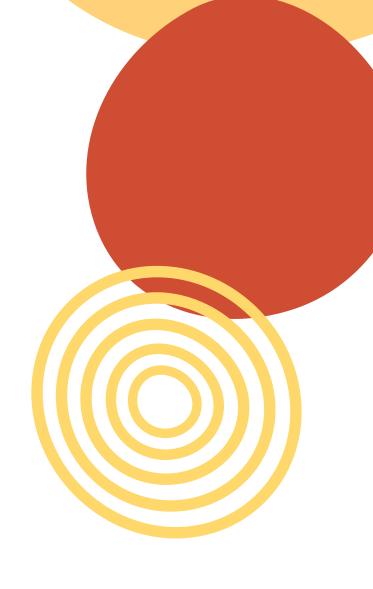
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PREP TIME20 minCOOKING TIME25 minCRUMB COAT25 minCHILLING TIME30 min

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



MARIIN



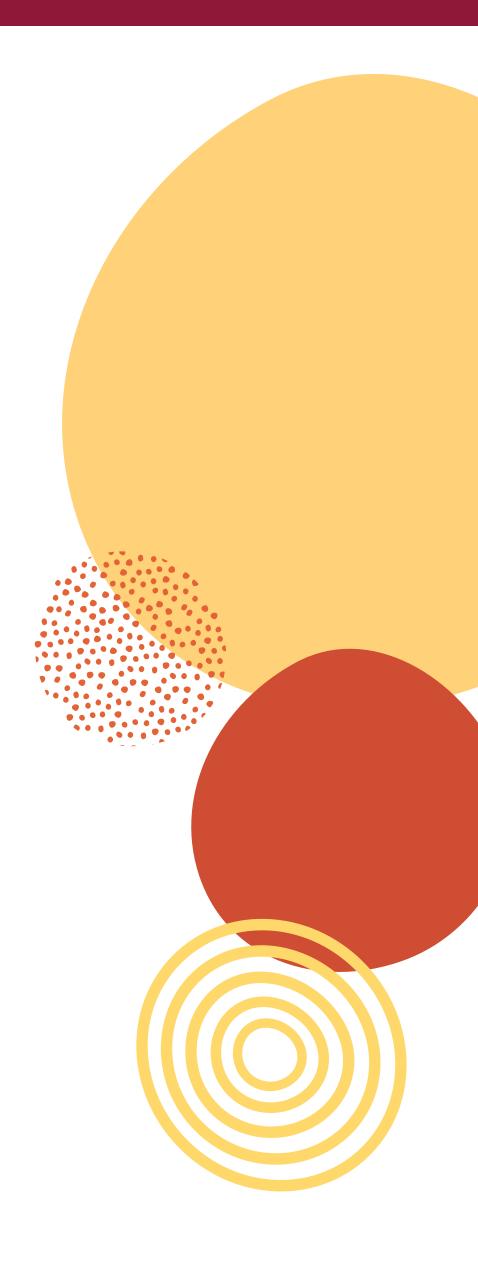


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INGREDIENTS (continued)

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







First make the cake.

- Preheat the oven to 180°C. Grease and line three
 20cm | 8in layer cake tins, or spray with spray and cook.
- 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.

(see next page)



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.





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.

