

EASTER EGG HUNT CAKE

Serves 10

Hands-on time: 1 hour

Hands-off time: 1 hour

INGREDIENTS

5 cups self-raising flour

1 tub (1.8L) Ola Rich 'n Creamy Vanilla, softened slightly

1½ cups (360g) butter, softened

5 cups (400g) icing sugar

1 tsp vanilla essence

250g mini eggs

2 tubs (150g) 100's & 1000's

METHOD

1. Preheat the oven to 180°C and line 2x20cm springform cake tins with baking paper.
2. Sieve the flour into a large mixing bowl and add in the Ola Rich 'n Creamy Vanilla. Using an electric hand beater, beat together until just combined, taking care not to overmix.
**Chef's Tip: Store the ice cream tub in the fridge for an hour before needed to soften slightly.*
3. Divide the batter between the two cake tins and smooth out the top using a spatula. Bake for 30-35 minutes or until a skewer inserted in the centre comes out clean.
4. Allow the cakes to cool in the cake tins for at least 10 minutes. Gently transfer the cakes to a sheet of clean baking paper, allowing them to cool completely.
5. Once cooled, wrap a long piece of cotton string around the centre of one cake. Overlap the ends of the cotton string and pull swiftly to slice the cake perfectly in half. Repeat with the other cake. You should now have 4 even cake layers. **Chef's Tip: Chill the cakes in the freezer for at least 15 minutes to make slicing easier.*
6. Using the electric hand beater, beat the butter in a medium bowl for 2-3 minutes. Sieve in the icing sugar and beat for a further 3 minutes until pale and creamy. Pour in the vanilla essence, beating until well combined. **Chef's Tip: Add 1-2 tablespoons of milk if the icing is too thick!*
7. Using a cookie cutter, cut a 10cm round from the centre of 2 of the cake layers, try to be as accurate as possible so that the holes line up perfectly. **Chef's Tip: Store the cake cut offs in the fridge in an airtight container to snack on later!*
8. Place a cake layer with no hole on a flat-rimmed serving plate to form the base of the cake. **Chef's Tip: Add a dollop of buttercream icing onto the plate before adding the cake to ensure the cake doesn't slip.*
9. Spread some buttercream icing over the cake and cover it with a cake layer that has the centre removed. Cover this layer with more buttercream icing and place the remaining layer with the centre removed over the top so that the cut parts line up. Cover with buttercream icing.

