TATUA
Specialised Dairy

1000 Layer Style Cream & Spice Cake

Ingredients

1 3/4 cups self-raising flour
1 tsp baking powder
1 tsp star anise
1 tsp cinnamon
1 cup caster sugar
150g soft butter
1 tsp vanilla essence
½ cup milk
3 eggs, lightly beaten
2 cups Tatua Culinary & Whipping Cream
½ cup honey mixed with ¼ cup hot wate

Method

1. In a large bowl combine the flour, baking powder, star anise, cinnamon, sugar, butter, vanilla, milk, and eggs.
2. Beat slowly until combined.
3. Increase speed and beat for 2-3 minutes until smooth.
4. Pour into two lined cake pans and smooth the top.
5. Bake for 20-25 minutes at 180°C until golden and spongy to touch. Allow to cool.
6. Cut each cake in half lengthwise and then cut horizontally into three slices each.
7. Whip the Tatua Culinary & Whipping Cream until firm peaks.
8. Line a loaf tin with cling film, overlapping the edges.
9. Combine the honey with the water.
10. Layer the cake slices, brushing with honey then adding a layer of Cream between each.
11. Fold over the clingfilm edges and chill for 30 minutes.
12. Turn out onto a serving platter and pipe with remaining Cream.

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