

Beca's Zebra Cake



WALES'
BIGGEST
TEA PARTY

SUGGESTED DONATION PER SLICE
£1

Ingredients

VANILLA SPONGE

150g Stork
150g caster sugar
3 eggs
175g self-raising flour
¾tsp vanilla extract
A couple of drops of pink food paste

CHOCOLATE SPONGE

150g Stork
150g caster sugar
3 eggs
160g self-raising flour
15g cocoa powder

BUTTERCREAM

175g unsalted butter
175g icing sugar
1/2 jar of jam of any kind

Method

Preheat the oven to gas mark 3-4/160°C and grease and line 2 9-inch loose-bottomed cake tins.

For the Zebra Cake, make up the two batters by first of all creaming the sugar and butter, then adding the eggs and finally the flour and the cocoa powder. Put the batters into separate piping bags - this will make it easier to create the stripes. Begin by squeezing some of the vanilla batter into the middle of the cake tins, then in the middle of the vanilla batter squeeze in the same amount of the chocolate batter. Alternate the batters in both tins until you have used up all the mixture. Bake for 30-35 minutes, until springy to the touch and an inserted skewer comes out clean.

To assemble the cake, whip the butter and icing sugar until light and fluffy and scrape into a piping bag. Place one of the cakes onto your presentation plate and pipe 3 neat rings of buttercream onto the cake, working from the outside in and leaving a gap between the rings for the jam. The buttercream and jam should resemble a 'target' with three rings of the buttercream and two of the jam, meaning that when you cut a slice of the cake both the sponge and filling will have stripes. Pop the other cake on top and pipe the remaining buttercream on using whatever design you want.

You can colour the buttercream with some food paste or with some cocoa powder in place of some icing sugar.

Serve immediately with a large pot of tea and plenty of friends.

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