

Easter Cake

This ingenious Easter baking idea consists of a fluffy biscuit base and a decadent filling.

1 cake



Easy

● up to 45 Min.



- 1 Cake: Preheat oven to 350°F (180°C). Line springform pan with parchment paper and spray with cooking spray.
- 2 In large bowl, whisk together flour, ground almonds, baking powder, baking soda, allspice, cinnamon, nutmeg, salt and vanilla sugar.
- 3 In medium bowl, using handheld electric mixer, whip eggs, granulated sugar, brown sugar and oil for 3 minutes or until light and creamy. Stir in carrots. Add egg mixture to flour mixture. Using electric mixer, blend until combined. Pour batter into springform pan.
- 4 Bake for 35 to 40 minutes or until lightly golden. Let cool for 15 minutes, then loosen and remove springform sides. Turn out springform base onto wire rack lined with parchment paper, remove base and let cake cool completely.
- 5 Filling: Carefully peel off parchment paper and slice base in half horizontally. Transfer bottom half to cake plate and spread with jam.
- 6 In medium bowl, using handheld electric mixer, whip together orange juice, cheese, sugar and Whip It until stiff. Spread cheese filling over the jam. Top with second cake half.

Ingredients:

Cake:

- 2 cup all-purpose flour
- 0.5 cup Dr. Oetker Ground Almonds
- 1 tsp Dr. Oetker Baking Powder
- 1 tsp baking powder
- 0.5 tsp ground allspice
- 0.5 tsp ground cinnamon
- 0.5 tsp ground nutmeg
- 0.25 tsp salt
- 1 package Dr. Oetker Vanilla Sugar
- 3 eggs
- 1 cup granulated sugar
- 0.5 cup brown sugar
- 0.66 cup vegetable oil
- 2 cup grated carrots

Filling:

- 0.5 cup apricot jam
- 0.5 oranges juiced
- 500 grams mascarpone cheese
- 0.5 cup granulated sugar
- 1 package Dr. Oetker Whip its

Whipped Topping:

- 3 cup Whipped Cream
- 3 tbs granulated sugar
- 2 packages Dr. Oetker Whip its
- 1 package Dr. Oetker Vanilla Sugar
- food colouring yellow, pink, and green

For Decoration:

- Candy coated chocolate eggs



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- 7 Whipped Topping: In large bowl, using handheld electric mixer, whip together cream, granulated sugar, Whip It and vanilla sugar according to Whip It package instructions. Remove 0.75 cup whipped topping and set aside. Cover top and sides of cake with remaining whipped topping.
- 8 Divide reserved whipped topping among 3 small bowls. Colour one portion yellow, one pink and one green.
- 9 Transfer yellow whipped topping to piping bag fitted with a 1/4-inch (0.5 cm) star nozzle. Transfer pink whipped topping to second piping bag fitted with a 1/2-inch (1 cm) star nozzle. Decorate cake top with yellow and pink dots, creating a few with small hollows for candy eggs.
- 10 Decorate: Cut the third piping bag into a triangle and fill with green whipped topping. Squirt decorative "leaves" into the gaps. Place cake in refrigerator for at least 2 hours.
- 11 Before serving, place chocolate eggs in the hollowed icing dots on the cake.

