

WELL & GOOD CITRIC ACID CURD CAKE

Gluten & Dairy free and Low Salicylate

Serves 36

Ingredients:

Cake

2 packets of Well & Good Swiss Roll mix
6 eggs
Water as per instructions
12 inch (30cm) square cake pan

Citric acid curd

4 eggs
2/3 cup (160g) castor sugar
60ml water
120g Nuttalex
2 tsp citric acid

Buttercream

2 packets Well & Good cupcake mix cream sachets
200g Nuttalex

Method:

Preheat the oven to 180°C

Making the cake: Make cakes one at a time, unless you have 2 cake pans

- Grease and line the square cake pan with baking paper
- Follow the instructions for 1 cake on the packet
- Beat one cake mix, 3 eggs and water on high, in an electric mixer, for 10 minutes
- Spread the mixture evenly over the base of the 12 inch lined pan
- Cook for 25 minutes and then turn it out to a wire rack to cool
- Repeat with the second mixture to obtain the 2 layers of cake

Making the citric acid curd

- Combine all the ingredients into a heat proof bowl that can be placed over a saucepan of simmering water
- Stir constantly until the mixture thickens such that it thickly coats the back of a wooden spoon (usually 8-12 minutes)
- Transfer to a bowl and cover, cool and then refrigerate about 1 hour before using

Making the buttercream

- Beat the Nuttalex with the 2 packets of icing mixture until creamy

Constructing the Cake

- Place one cake on the serving platter. Spread with cooled citric acid curd
- Gently place the second cake on top of the curd
- Spread the buttercream over the cake.
- (If there is left over citric acid curd you could mix it into the cream if desired)

This is how the cake in the picture was made.

However if you purchase the cupcake mix box, in order to use the cream icing mixture provided, the cupcake cake mix does cook up to one of these cake layers.

