

DESIGNER BISCUIT CAKE



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1 layer shortbread cake

1 layer Blueberry cream cheese piping

Alternating with another two layers of above (altogether 3 layers).

Decorate with edible flowers, fresh fruits, assorted sweets and chocolates.

Anything you like (eg. nougat, whiskers, pink coconut ice, Turkish delight, mini Marshmallows, honeycomb, meringues and macaroons, wafer chocolate, decorated chocolate)

Sprinkle with: Edible glitter and non-pareils (looks like pearls) also large 100's and 100's and chocolate shavings

SWEET SHORTBREAD BISCUIT

125 g butter

55 g caster sugar, plus extra to finish

180 g plain flour

Heat the oven to 190°C.

Beat the butter and the sugar together until smooth.

Stir in the flour to get a smooth paste.

Turn on to a work surface and gently roll out until the paste is 1 cm/ $\frac{1}{2}$ inch thick.

Cut into the form you want and place onto a baking tray.

Sprinkle with caster sugar and chill in the fridge for 20 minutes.

Bake in the oven for 15-20 minutes, or until pale golden-brown.

Set aside to cool on a wire rack.

BLUEBERRY CREAM CHEESE FROSTING

150 g blueberries

1½ tbsp sugar

½ tbsp corn starch

1 tbsp lemon zest

60 g butter, room temperature

1½ cups icing sugar

225 g cream cheese, softened

1 tsp vanilla

Combine the blueberries, sugar, cornstarch, and lemon zest in a saucepan over medium heat.

Stir the mixture until the sauce thickens and the cornstarch becomes translucent (around 10 minutes.)

Remove from heat and allow to cool to room temperature.

Once cooled, blitz the mixture in a food processor to remove any big blueberry chunks.

Cream the butter and icing sugar together until well mixed.

Add the cream cheese in cubes slowly until incorporated.

Add in vanilla extract and continue mixing for 5 minutes until the icing is light and fluffy.

Gradually add the blueberry sauce and gently fold into the cream cheese frosting.

Posted by: Amanda Conradie

Cake and photo: Melicia de Meyer