

# The Flourist's woodland Christmas



## CHIFFON CAKE

### Ingredients

2 cups flour, sifted thrice  
1½ cup granulated sugar  
1 tbsp baking powder  
1 tsp salt  
½ cup vegetable oil  
7 egg yolks  
¾ cup cold water  
2 tsp vanilla extract  
1 lemon rind grated  
7 egg whites  
½ tsp cream of tartar

### For the French buttercream —

75g egg yolk  
90g granulated sugar  
40ml water  
1 tsp vanilla extract  
125g unsalted butter  
A few drops of rose pink gel food colour

### For the Macerated strawberries —

1 cup fresh strawberries  
1 tsp balsamic vinegar  
1 tbsp sugar syrup

### For the Chiffon cake —

Preheat oven to 165 C. Prepare three 4" cake pans brushed with butter and lined with parchment paper. Place flour, sugar, baking powder, and salt in a mixing bowl. Mix in.

Make a well in the centre and add oil, yolks, water, vanilla, and grated lemon rind.

Fold and barely mix.

In another bowl, beat the egg whites till it reaches a stiff peak. Add one third to the yolk mix, folding it in gently.

Once fully mixed in, divide into three pans. Cook each layer for 15-20 minutes, checking to see if it's done. Once fully cooked (check with a knife, if it comes out clean then the cake is ready) remove and cool completely.

### For the French buttercream —

Place sugar and water in a saucepan and heat up until its temperature reaches 118 C. Monitor the heat using a candy thermometer. Meanwhile, measure out the egg yolks in a bowl. Whisk with a handheld electric whisk or on a stand mixer. The yolks will fluff up and double in size.

Once the sugar syrup comes to temperature, dunk the bottom of the saucepan in a shallow bowl of water to shock the syrup and lessen bubbles. Add the syrup to the egg yolks in a thin stream from one side of the bowl, whisking the yolks the entire time. Once the entire syrup has been poured in, whisk at high speed for 10-12 minutes until cool to

the touch.

Add the butter in bits to the mix while

you keep whisking. Once all the butter can be added, the mixture will turn into a silky buttercream. Add vanilla essence and food colour and use as required.

### Assembly

Place a cool layer of chiffon cake on your board. Add a dollop of French buttercream. Push to the sides and make a very shallow well. Repeat with another layer. Top up with the final layer and using a scraper and a leveller, coat and finish the cake in the buttercream. Keep in fridge to chill, while you finish off the decorations.

### Garnishing

Decorate with a white chocolate drip, flowers, meringue dust, fresh flowers and anything else that strikes your fancy! Cake keeps fresh for 4 days if kept whole in the fridge. Store in airtight container if sliced into. Best served at room temperature.

## FLORAL DOUGHNUTS

### Ingredients

### For the doughnuts —

6 tbsp water  
150 ml milk  
1 egg, whisked  
4 tbsp butter, melted  
450g flour  
60g sugar  
1 tsp salt  
1½ tsp yeast

