



Ombre Pink Lady® and meringue cake

Makes 1

Ingredients:

cake:

- ♥ 6 cups (900g) cake flour
- ♥ 1 Tbsp (15ml) baking powder
- ♥ 1 tsp (5ml) salt
- ♥ 6 cups (1.2kg) castor sugar
- ♥ 1 Tbsp (15ml) ground cinnamon
- ♥ 1 cup (250ml) canola oil
- ♥ 6 eggs, whisked
- ♥ 4½ cups (1.25L) buttermilk
- ♥ 6 Pink Lady® apples, grated
- ♥ Red food colouring

Buttercream:

- ♥ ½ cup (125ml) softened butter
- ♥ 1 tsp (5ml) vanilla essence
- ♥ 2 cups (500ml) icing sugar
- ♥ 2 Tbsp (30ml) milk

Meringue (optional):

- ♥ 8 large egg whites
- ♥ 1 tsp (5ml) cream of tartar
- ♥ 2 cups (500ml) castor sugar
- ♥ 1 tsp (3ml) vanilla essence

For serving

- ♥ Chopped pistachios

Method:

1. Preheat oven to 170°C.
2. For the cake, combine flour, baking powder, salt, castor sugar and cinnamon in a large bowl.
3. Whisk together oil, eggs and buttermilk.
4. Add wet ingredients to dry ingredients and fold through apples. Divide batter between 3 lined and greased 23cm cake tins.
6. Add 2 drops of food colouring to one cake tin and stir to combine (this should be bright pink).
7. Add 1 drop of food colouring to the second cake tin and stir to combine (this should be a pale pink).
8. Bake all 3 tins for 40-45 minutes, or until a skewer inserted comes out clean. Cool completely in cake tins before removing.
10. For the buttercream, cream butter and vanilla until light and fluffy.
11. Gradually add icing sugar while whisking, until all sugar has been incorporated.
12. Add milk and whisk until smooth, then set aside.
13. **For the meringue:** whisk egg whites and cream of tartar in a bowl over a pot of simmering water until mixture is warm to the touch. (Make sure the water doesn't touch the bottom of the bowl – you can even put a tea towel between the water and bowl to make sure the eggs don't overheat.)
14. Transfer mixture to a stand mixer (or use a hand-held electric whisk) immediately and whisk until stiff peaks form.
15. Gradually add 1 Tbsp (15ml) sugar at a time at intervals of about 1 minute between each addition, or until sugar is dissolved.
16. Once all sugar has been added and granules have dissolved completely, whisk in vanilla essence.
17. To assemble, place vanilla cake onto a cake stand and top with half the buttercream. Repeat process with remaining layers and buttercream, assembling them from lightest to brightest pink.
18. Cover cake with meringue mixture (if you like), using the back of a spoon or spatula to create peaks.
19. Torch meringue using a kitchen blowtorch and sprinkle with chopped pistachios. Slice and serve.



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