



4

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® MINI STRAWBERRY CHOCOLATE CAKES

INGREDIENTS:

Cakes:

500 ml cake flour
500 ml sugar
125 ml cocoa powder, sifted
10 ml baking powder
5 ml bicarbonate of soda
2.5 ml salt
250 ml oil
200 g **LANCEWOOD® Double Cream Plain Yoghurt**
3 eggs
250 ml hot water

Strawberry Icing:

125 ml butter, soft
1 x tub **LANCEWOOD® Medium Fat Plain Cream Cheese**
500 ml icing sugar, or more depending on desired consistency
125ml strawberries, pureéd
5 ml vanilla essence

To serve:

Fresh strawberries

METHOD:

Cakes:

Preheat the oven to 180°C. Combine the cake flour, sugar, cocoa, baking powder, bicarbonate of soda and salt in a mixing bowl and whisk until well combined. Add the oil, yoghurt, eggs and hot water and mix well. Pour the batter into a sheet pan or baking tray. Bake for 15 – 20 minutes. Remove from oven and allow to cool completely before cutting. Use a round cookie cutter to cut out 3 circles of cake. Continue cutting circles, in sets of 3.

Strawberry Icing:

Place the butter, cream cheese, icing sugar, strawberry puree and vanilla essence in a mixing bowl and use an electric beater to whisk until light and fluffy. Add more icing sugar if necessary.

To serve:

Place the first circle of cake on a plate and add a little strawberry icing, add another piece of cake and repeat the process. Finish off with a layer of icing and top with fresh strawberries.

PRODUCTS USED:



Double Cream Plain Yoghurt



Medium Fat Plain Cream
Cheese

ENJOY!