



COOKING PASSION SINCE 1877

Galaxy Cake



Serves: 8-10

INGREDIENTS

For the cake

225 g unsalted softened **butter**
225 g caster sugar
225 g self-raising **flour**
4 large **eggs**
1 tsp baking powder
1 tsp vanilla extract
2 tbsp **milk**
Blue food colour
Purple food colour
Brown food colour

For the buttercream

300 g salted softened **butter**
600 g icing sugar, sifted
3 tbsp **milk**
5 - 10 chocolate **biscuits** or any
crumbly **biscuit**, crushed
Blue food colour
Purple food colour
Brown food colour
Silver powder
Silver balls

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Preheat the oven to 180° CircoTherm®. Grease and line 10 x 20 cake tins.

Combine the cake ingredients except the food colour in a bowl and whisk for 2 minutes until creamy and pale. You can also use a stand mixer for this.

Now divide this cake mix into 3 bowls, add the blue colour in one, brown in one and purple in one, and mix well.

Divide these colour mixes into the four prepared tins and bake for 15 minutes or until done.

Once baked leave them aside to cool completely. Now prepare the icing.

Beat the butter in a stand mixer or a hand whisk for 2-3 minutes until pale and creamy. To this add the icing sugar and the milk. Beat it for 5 minutes until super smooth and light.

Now take ½ the icing and to this add the 5 crumbled up biscuits and beat for a minute until combined well. With the other half of the icing divide it into 3 portions and add the blue colour to one, brown to one and purple to one and mix well.

Place one layer of the cake on the cake board, spread the biscuit icing, and place the second layer of cake. Repeat the same with all the 4 layers and cover the cake with a thin layer of icing giving it a crumb coating. Put the cake in the fridge and let it set for an hour or so.

Put the 3 colours of icing in 3 piping bags. Now make a 1 cm cut in the piping bags and pipe out the icing all over the cake in a random pattern. Using a scraper turn the cake and smoothen it all out.

Finish with the biscuit crumbs combined with some crushed silver balls and serve.