



Spotty Pudsey cake

READY IN



38 min.

SERVINGS



10

CALORIES



580 kcal

DESSERT

Ingredients

- ☐ 200 g butter softened
- ☐ 100 g sugar
- ☐ 200 g self raising flour
- ☐ 1 tsp double-acting baking powder
- ☐ 1 tsp vanilla extract
- ☐ 4 eggs beaten
- ☐ 2 tbsp milk
- ☐ 250 g chocolate icing yellow
- ☐ 4 tbsp raspberry jam

- ☐ 50 g chocolate icing white green blue red
- ☐ 300 ml double cream
- ☐ 140 g lemon curd
- ☐ 140 g frangelico
- ☐ 140 g frangelico

Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ wire rack

Directions

- ☐ Heat oven to 200C/180C fan/gas
- ☐ Grease 2 x 20cm sandwich tins and line the bases with baking parchment. Apart from the hundreds & thousands, beat all the cake ingredients together in a large bowl, using an electric whisk, until fully combined and smooth. Quickly but gently stir through the hundreds & thousands dont mix too much or the colour from them will bleed. (To get the spotty effect in the sponge, you wont be able to use naturally dyed hundreds & thousands as the colour will bleach out during cooking. We used Wilton Rainbow
- ☐ Sprinkles available from Amazon.)
- ☐ Divide the mixture between the tins and bake for 15–18 mins, until risen and golden brown. Leave to cool a little in their tins before turning out onto a wire rack to cool completely.
- ☐ On a surface lightly dusted with icing sugar, roll out the yellow fondant and cut out a 20cm circle use the loose base of a sandwich tin as a guide.
- ☐ Brush the top of one of the cakes with a little raspberry jam and pop the fondant circle on top.
- ☐ Roll out the coloured icings in turn and cut out small circles you could use the wide end of a piping nozzle for this. Dot a small amount of jam under each circle and arrange on top of the yellow fondant.
- ☐ To make the filling, tip the cream and lemon curd into a large bowl and whip by hand to a soft peak. Sandwich the cakes together with remaining raspberry jam, topped with a layer of

lemon cream.

Nutrition Facts

PROTEIN 4.2% FAT 54.6% CARBS 41.2%

Properties

Glycemic Index:45.81, Glycemic Load:28.3, Inflammation Score:-5, Nutrition Score:6.2617391607036%

Nutrients (% of daily need)

Calories: 579.67kcal (28.98%), Fat: 35.4g (54.46%), Saturated Fat: 19.59g (122.47%), Carbohydrates: 60.11g (20.04%), Net Carbohydrates: 59.51g (21.64%), Sugar: 42.41g (47.12%), Cholesterol: 142.93mg (47.64%), Sodium: 311.94mg (13.56%), Alcohol: 0.14g (100%), Alcohol %: 0.12% (100%), Protein: 6.13g (12.27%), Selenium: 14.76µg (21.08%), Vitamin A: 1043.73IU (20.87%), Vitamin B2: 0.26mg (15.24%), Vitamin E: 1.48mg (9.84%), Phosphorus: 96.61mg (9.66%), Manganese: 0.17mg (8.42%), Calcium: 70.94mg (7.09%), Vitamin K: 6.39µg (6.08%), Vitamin D: 0.87µg (5.79%), Folate: 19.96µg (4.99%), Vitamin B5: 0.49mg (4.86%), Vitamin B12: 0.26µg (4.25%), Iron: 0.67mg (3.7%), Zinc: 0.53mg (3.51%), Copper: 0.06mg (3.07%), Potassium: 99.53mg (2.84%), Magnesium: 10.78mg (2.69%), Vitamin B6: 0.05mg (2.6%), Vitamin B1: 0.04mg (2.41%), Fiber: 0.6g (2.39%), Vitamin B3: 0.31mg (1.57%), Vitamin C: 0.89mg (1.07%)