

ICELAND'S CORONATION CAKE

A REALLY ROYAL
KNEES UP

DON'T FORGET
THE BUNTING

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ICELAND'S CORONATION CAKE

Serves: 6-10 Total prep & cooking time: approx. 50mins

INGREDIENTS:

For the cake

- 300g softened butter
- 300g self raising flour
- 300g silver spoon caster sugar
- 1 tsp vanilla extract
- 6 medium eggs
- 150g Raspberries

For the topping

- 200g softened butter
- Blueberries
- 450g silver spoon icing sugar
- Raspberries
- 1 tbsp Milk

METHOD:

Heat the oven to 180°C (fan oven 160°C, gas mark 4). Grease a 30 x 25cm tin and line with baking paper.

- 1** Place the butter in a large mixing bowl and add the sugar. Beat together with an electric mixer until the mixture is light and fluffy.
- 2** Add the eggs one at a time, adding a spoonful of the flour if the mixture starts curdling.
- 3** Fold in the remaining flour until you have a soft, smooth cake mix.
- 4** Stir in the vanilla extract. Carefully fold in the raspberries.
- 5** Spoon the mixture into the cake tin and bake for 25-35 minutes until golden and risen. Check the cake is cooked through by inserting a skewer in the middle of the cake and when it is ready it should come out clean.
- 6** Cool in the tin and then transfer onto a cooling rack and leave to cool completely.
- 7** For the topping, beat together the butter and a quarter of the icing sugar in a large bowl until soft. Add the remaining icing a little at a time and beat until smooth.
- 8** Add a little milk and beat the mixture until creamy and smooth. Spread the butter icing over the top and sides of the cake.
- 9** Find a picture of the Union Jack flag and recreate the pattern using a selection of blueberries and raspberries.

Frozen fruit will also work great for decorating, simply take out what you need & defrost

Did you know you can freeze eggs that aren't going to be used, just crack them in to a sealable container

Make sure to freeze any leftovers to stop them going to waste - or download the Olio app & give to someone in your local community

olio
the food sharing app

The freezer is also a great place for cake, cut into slices & wrap in greaseproof paper, you can then take out a slice at a time