

## Festive white chocolate & cranberry cake recipe by BRICK



Made by Luchia Dulces @BRICK

### Ingredients

#### **Sponge:**

330g Plain flour  
2 1/2 tsp baking powder  
1 tsp salt  
340g unsalted butter  
675g sugar  
3 eggs  
1 tbsp vanilla extract  
1 vanilla bean  
225g Greek yoghurt  
225g buttermilk

#### **White chocolate frosting:**

430g butter  
1350g sugar  
1 tsp vanilla  
250g white chocolate  
4 tbsp whipping cream

#### **Cranberry compote:**

1 pack fresh cranberries  
Water  
Sugar  
Sifted corn flour

## **Instructions**

### **To make the cranberry compote:**

In a saucepan, combine most of the cranberries, sugar and water over a medium heat. Stir to dissolve the sugar and then cover to allow the cranberries to cook and soften. When the cranberries have softened and begin to 'pop,' slowly add the sifted corn flour and stir until it is incorporated. Allow the cranberries to simmer for another 5-10 minutes. The mixture will become thick and somewhat jelly-like.

### **To make the sponge:**

Preheat the oven to 180 degrees. Prepare three 20cm cake pans with spray, parchment paper and spray again. Set aside. Sift flour, baking powder and salt in a medium bowl and set aside. Cream the butter and the sugar (if using a stand mixer, place on medium speed for one minute). Add the eggs, one at a time, until incorporated. Scrape down the sides of the bowl. Add the Greek yogurt and mix until incorporated. Alternate between adding the flour mixture and the buttermilk, starting and finishing with the flour. Combine until incorporated. Stir in the vanilla extract and vanilla bean and mix for 30 seconds then evenly distribute the batter among the three cake pans. Bake for 30 - 35 minutes (or until a toothpick inserted in the centre of the cake comes out clean). Leave the cakes to cool in their tins for 5-10 minutes before inverting onto a wire rack to cool completely.

### **To make the chocolate frosting:**

Pour the white chocolate pieces or chips into a bowl and melt using a bain-marie. Set aside and let cool. Ideally with a stand mixer fitted with a paddle attachment, cream the butter on medium-high speed for about two minutes. With the mixer on medium speed, add the melted white chocolate and stir until well mixed and there are no clumps of butter or white chocolate left. Gradually add the sifted powdered sugar until incorporated. Scrape down the sides of the bowl and continue to mix for another minute. Add the heavy cream, one tablespoon at a time. Once the cream is incorporated, add the vanilla and increase your mixing speed to medium-high and beat the frosting for five minutes. It should get lighter in texture and colour.

### **Finishing touches:**

Place the first cake layer, right-side up, on a cake board or plate. Spread a layer of frosting over the cake. Then, using a pastry bag, pipe a barrier around the edge of the cake. This is done to ensure the cranberry compote won't ooze out the side of your cake! Spread a layer of the cranberry compote in the central open space, avoiding the cream barrier. Place the second cake layer on top of the compote and repeat step the above. Finally, place the third cake layer, bottom-side up, on top. Chill it in the freezer for 10 minutes and then cover the whole cake in a frosting layer. Coat your remaining cranberries with sugar and arrange them in the centre of your cake, or in any creative way you wish!