

PEACH BLOSSOM CAKE

Recipe courtesy of Merle Parrish.

CAKE BATTER

190g butter, at room temperature, chopped

1¼ cups white sugar

¾ cup milk

1 tsp vanilla essence

1½ cups plain flour

¾ cup cornflour

1½ tsp baking powder

Pinch of salt

6 egg whites

1–2 drops rose pink food colouring

ICING

1½ cups icing sugar

10g butter

2 tbsp boiling water

Few drops of rose pink food colouring

1. Preheat the oven to slow (150°C). Grease a 20cm (base measurement) round, deep cake tin (see note). Line the base with baking paper.
2. Cream the butter and sugar in the small bowl of an electric mixer until white and fluffy. Gradually add half the milk to help dissolve the sugar, and beat well. Beat in the vanilla. Transfer to a larger bowl.
3. Sift the flour, cornflour, baking powder and salt together 3 times. Fold into the butter mixture, then add remaining milk (don't worry if it appears curdled at this stage). In another bowl, use clean beaters to beat the egg whites to stiff peaks. Fold half the egg whites into the cake batter, then fold in remaining egg whites.
4. Transfer 1 cup of the mixture to a smaller bowl, and stir in 1–2 drops food colouring. Take about ¾ cup of the white mixture, and spread over the base of the tin. Take half the pink batter, and spoon it in a ring about 1cm in from the tin edge – it should be about 1–1.5cm wide.
5. Very carefully spread half the remaining white batter over, taking care not to disturb the pink ring. Spoon the remaining pink batter into the centre of the tin, making about an 8cm round. Spoon the remaining white batter over the whole top, again taking care not to disturb the pink round.
6. Bake for about 70 minutes, until the cake is springy to a gentle touch in the centre and comes away from the sides of the tin. It may appear slightly cracked in the centre, but will settle flat on cooling. (If not, gently press the top flat with your fingertips.) Turn out onto a clean tea towel lined with a sheet of baking paper. Leave to cool.
7. To make the icing, combine the ingredients until smooth. Spread over the top of the cooled cake, and leave to set.

PREP TIME: 30 MINS

COOKING TIME: 70 MINS

SERVES 8