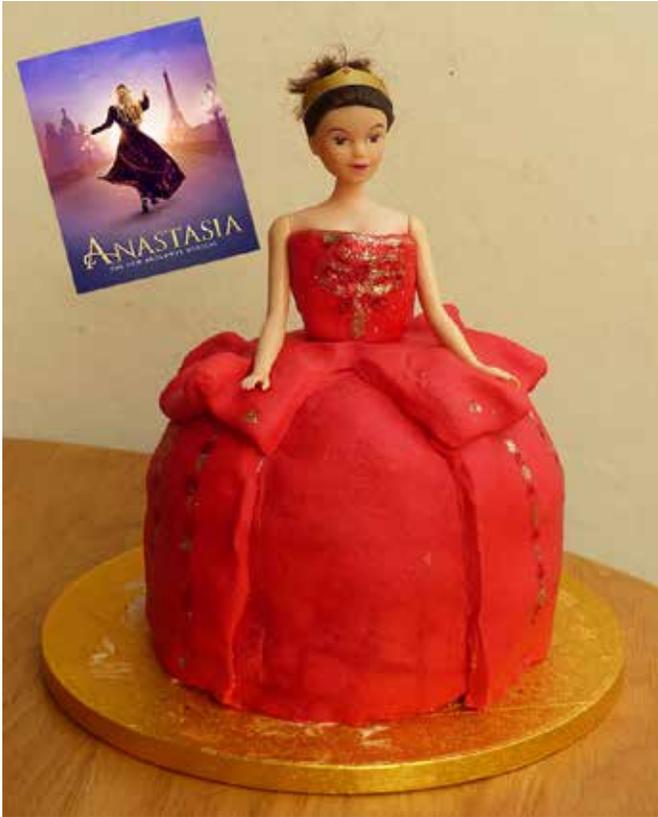


# Princess Cake

## Inspired by Anastasia

### About the show



Inspired by the show, I have created Princess Cake, a honeyed lemon cake filled with honey buttercream and decorated in red and gold (the colours of Russian royalty) to look like Anastasia's finale ballgown. The perfect celebration novelty cake, inspired by a Russian delicacy, honey cake, it would be ideal for a true princess inside and out. Based on the 1997 film of the same name, this new musical follows the journey of Anya, a young Russian woman who is desperate to find traces of her past after a traumatic childhood causes her to lose her memory. Escaping St Petersburg to flee to Paris, an epic quest ensues to discover what is at the heart of life, home, love and family and who she really is.

Alongside the most famous hit from the film, 'Journey to the Past,' the new musical has a number of new heart-warming songs written by Stephen Flaherty and Lynn Ahrens, such as 'Once upon a December' and 'In a crowd of thousands.' It had its debut at the Hartford Stage, Connecticut, in 2016 before transferring to the Broadhurst Theatre on Broadway in 2017. 10 years on from the film's original release, the musical continues to inspire audiences with its story of self-discovery.



### Notes on the recipe

This cake is a labour of love made over 2 days, but the end result is stunning and well worth the effort. The sponge is a madeira, which makes it easy to carve as it is more dense than other sponges. The recipe uses two types of honey - set and runny - one for the sponge and the other for making the drizzle, but it is important to use two types as they have different textures. To create the shape of a ballgown, I unusually used a small pyrex heatproof bowl but make sure you grease it well to ensure the cake comes out smoothly.

# Ingredients

For the sandwich cakes

150g (6oz) salted butter, softened, plus extra for greasing the tin  
100g (4oz) set honey  
75g (3oz) caster sugar  
Zest of a lemon  
3 medium sized eggs  
250g (9oz) self-raising flour

For the bowl cake

150g (6oz) salted butter, softened plus extra for greasing the bowl  
100g (4oz) set honey  
75g (3oz) caster sugar  
Zest of a lemon  
3 medium sized eggs  
250g (9oz) self-raising flour

For the drizzle/baste

Juice of 2 lemons  
2 tbsps of runny honey

For the honey buttercream

110g salted butter, softened  
250g icing sugar, sieved, plus extra to roll out the fondant  
2 oz set honey  
2 oz cream cheese  
1 tsp lemon juice

For the decoration

A doll head pick  
1kg red fondant icing  
Edible glitter red and gold  
An egg white



# Equipment

A big mixing bowl  
A sieve  
A wooden spoon  
A pyrex heat-proof bowl 7 inches/18cm in diameter  
2 8 inch sandwich tins  
A zester (optional)  
A pastry brush  
Small brushes, to decorate  
A gold cake board (10 inches)  
A sharp knife, to carve the cake  
A palette knife  
Greaseproof paper  
A spatula  
A skewer  
Wire rack  
Foil  
An electric whisk  
Gold Card and small hairbands

# How to make the bake

Day 1 : Making the cakes



1. Preheat the oven to 180°C and grease the sandwich tins, lining the bottom of each with greaseproof paper. (ESB Top Tip : To grease the tins easily, use a piece of kitchen roll with a little extra soft butter to get into the corners.) Then grease the pyrex bowl well in the same way.
2. To make the mixture for the sandwich cakes, cream together the softened butter, honey and sugar until they are pale and fluffy. (ESB Top Tip : To stop the bowl slipping about on the surface, use a piece of kitchen roll dampened with a little water underneath the bowl to make it easier to beat!) When the mixture is light, zest the lemon into the batter and stir before whisking together the eggs and adding gradually to the mixture, adding a tablespoon of flour each time you add egg to ensure it doesn't curdle.
3. When the egg is thoroughly mixed in, sieve in the remaining flour into the mix and fold in with a spatula until you have a cohesive mixture, which is stiffer than you might expect. Divide the mixture into the two prepared tins and smooth the top with a spatula to make it as level as possible.
4. Bake the cakes in the preheated oven for half an hour until they are golden brown and a skewer inserted in the middle comes out clean. While the sandwich cakes are in the oven, make a start on the bowl cake mixture. Repeat steps 2 and 3 until you have an identical mixture. Spoon into the prepared bowl and smooth on top. (ESB Top Tip : The mix should come about an inch below the top of the rim of the bowl to allow space for the sponge to rise.) Leave to one side until the sandwich cakes are baked. While you wait, make the drizzle by juicing the lemons and adding the runny honey and stirring together.



5. When the cakes are cooked, take them out of the oven, and remove their tins and paper before transferring to a wire rack. Use a pastry brush to gently soak the baked cakes with the drizzle. Put the bowl cake into the oven and bake for an hour until a skewer comes out clean. (ESB Top Tip : The bowl will take longer because it is denser but if the middle isn't cooked and the outside looks a little dark, you can cover the top with foil to stop it burning!)
6. When the bowl cake is baked, take it out of the oven. Allow it to cool for half an hour before carefully removing the bowl and basting all over with a little drizzle on a pastry brush. Leave the cakes to cool completely. (ESB Top Tip : It makes it easier to carve the cake if it isn't completely fresh so you can leave the cakes overnight wrapped in foil to keep them moist.)



## Day 2 : Making the buttercream, carving and decorating



7. Make the buttercream by beating the butter with an electric mixer until it is almost white. Then add in the icing sugar in small amounts so it mixes smoothly with the butter, until it is fully combined. Finally, add the lemon juice and set honey and give it a good beat before setting aside.

8. To begin decorating the cake, you need to coat the cake in buttercream before you cover it in fondant. Start by putting a blob of buttercream on the cake board, to stop the cake moving while you cover it. Put one sandwich sponge upside down on top of it so you get a flat surface. Baste with a little more drizzle before spreading on 3 tablespoons of buttercream with a palette knife. Stack the second sponge on top and spread it with the same amount of icing as before. Finally put the bowl cake on top of the sandwich cakes. (You can see all the steps above in photos!)

9. Take a sharp knife and follow the line of the bowl cake down, cutting the sandwich cakes to make a skirt shape. Remove the excess until you are left with a neat rounded cake 'skirt.' , Then frost the whole thing in the remaining buttercream before placing in the fridge to set ahead of decorating with fondant.



10. Take a packet of fondant, divide in half and roll out on a clean surface till it is as thin as you can make it without it tearing. Start by making a front piece for the dress (see photos above) , and when you have cut it, brush it with egg white and red glitter. Place on the cake glitter side up and then roll out the other half of fondant to make a bodice. Cut a rectangle, and mould it around the body of the cake pick. When you have the right shape on the bodice, dip a fine brush in the egg white before putting it in the gold and red glitter, to paint on a pattern, leaving to dry while you make the rest of the skirt. Roll out the other packet of fondant and make it into two shapes to cover the remaining cake.

11. To finish off the cake, using the egg white as "glue" once again, paint on a pattern with red and gold glitter and then add the finishing touches by putting up the hair of the doll and adding a crown out of gold card. To finish, put the cake pick into the middle of the cake and add a ruffle of red fondant to cover any remaining holes on show. Share with your loved ones and celebrate the magic of home, love and family!

