



## MOTHERS DAY CAKE



### INGREDIENTS:

- 2 x Greens Golden Butter Cake
- 2 x 2 eggs
- 2 x 2/3 (150mL) cup milk
- 2 x 3 tablespoons (60g) soft margarine or butter
- 2 x 20cm x 7cm round cake pan

### FOR FROSTING:

- 150g butter, softened
- 400g icing sugar
- 2 x lemons, zested
- 50g cream cheese
- Edible Flowers

### RECIPE:

1. Preheat oven to 180 degrees (160 fan forced) and grease and flour both cake pans.
2. Prepare cake mix as per packaging instructions for 2 separate cakes.
3. Pour cake batter into prepared cake pans and bake for 40-45 minutes. Allow to cool for 5 minutes prior to inverting onto cooling racks.
4. To make the frosting, put the butter, icing sugar and lemon zest in a bowl and beat with an electric whisk for 5 mins until light and fluffy. Beat in the cream cheese until just combined, being careful not to overbeat.
5. Spread frosting onto cake and through the middle with a cake spatula. Arrange edible flowers as per picture above and then you will be ready to serve.