

Festive Swirl Cake



The Festive Swirl Cake is a simple, yet beautiful cake – the perfect addition to your table this Christmas.

Recipe supplied by Green's.

Ingredients

Green's Premium Vanilla Cupcakes

2 eggs

2/3 (150mL) milk

3 tbsp soft butter or margarine

(Frosting not required for this recipe)

Green's Premium Red Velvet Cupcakes

2 eggs

2/3 cup (150ml) milk

3 tbsp soft butter or margarine

1 tbsp milk - for frosting

2 tbsp softened butter or margarine - for frosting

Method:

1. Preheat oven to 180°C (160°C fan forced). Grease & line a standard loaf tin (10cm x 21cm)
2. Prepare Vanilla Cupcake mix as per the pack instructions. Set aside.
3. Prepare Red Velvet Cupcake mix as per the pack instructions however mix using an electric mixer to create a lighter, fluffier mix. Mix on low speed for 1 minute and medium speed for 2 minutes.
4. Starting with the Vanilla Mix, spoon 3 tablespoons into the loaf tin and allow it to spread slightly. Next, add 2 tablespoons of Red Velvet Mix on top of the previous layer.
5. Continue slowly, carefully adding 3 tablespoons of Vanilla, followed by 2 tablespoons of Red Velvet until the loaf tin is $\frac{3}{4}$ full (Tip: leftover mixture can be used to make cupcakes by following back of pack instructions.)
6. Bake for 45-50 minutes. Cake is baked if it springs back when lightly touched in the centre. Allow to cool for 5 minutes prior to transferring onto cooling rack.
7. Prepare Red Velvet frosting as per the pack instructions and spread onto the cake once it has completely cooled.