[White Choc Tropical Pineapple Easter Cake](#)

Recipe supplied by Cadbury and Philadelphia.

Ingredients

Sponge cake

4 eggs

3/4 cup caster sugar

3/4 cup corn flour

1½ tsp baking powder

2 tsp self-raising flour

3/4 cup pineapple curd*

White chocolate frosting

100g caster sugar

250g Philadelphia Original Cream Cheese Block, softened

300 ml thickened cream

180g Cadbury Baking white chocolate block, melted and cooled

Various sizes of Cadbury Milk Chocolate eggs, broken up, to decorate

118g Cadbury Pineapple Easter Eggs, to decorate

*Pineapple curd

150ml pineapple juice concentrate

100g unsalted butter

250g sugar

6 large egg yolks

1 tbsp cornflour

Method:

1. To make the cake; separate eggs. Beat whites until stiff. Add caster sugar and beat until shiny. Add yolks and beat to combine until thick ribbons form. Sift cornflour, self raising flour and baking powder. Fold the dry ingredients into wet mixture. Pour the batter into two buttered and lined 20cm sponge tins. Bake for 20 minutes at 200°C. Remove from oven and cool on cake rack. Cut each cake in half.

2. To make the pineapple curd, bring a medium pot of water to boil. Place pineapple juice, butter and sugar in a heatproof bowl over the pot and allow to melt. Stir well to combine. Whisk in egg yolks and cornflour and continue to whisk constantly for 5 minutes or until the mixture thickens and coats the back of a spoon. Remove from heat and pour into sterilised jars. Refrigerate until cold.

3. Cadbury make the frosting, beat Philadelphia cream cheese with sugar and cream until smooth and thick. Add in the cooled, melted Cadbury Baking White Chocolate and continue to beat until smooth.

4. Layer the cake with pineapple curd. Then use the Philadelphia frosting to cover the top and sides of the cake.

5. Finally decorate with Cadbury Easter eggs.