

Orange zest Valentine's cake

By Ali Walsh (www.thelocalbakehouse.com)

GF DF MF

Serves **14-16** | Prep **1 hr 30 mins** plus overnight for drying | Cook **25 mins** | Calories **429** (per serving)

FOR THE CAKE

540g (11b 3oz) caster sugar

225ml (8fl oz) vegetable oil

300ml (10fl oz) soya milk

**finely grated zest
of 3 oranges**

6 large free-range eggs

**480g (1lb 1oz) gluten-free
self-raising flour**

a pinch of salt

jam (or buttercream)

TO DECORATE

**gluten-free white fondant
(ready-to-roll)**

**gluten-free red fondant
(ready-to-roll)**

cornflour

- 1** Preheat the oven to 190°C/Gas Mark 5. Line three 20cm (8in) cake tins.
- 2** Sieve the flour into a bowl and set aside. Add the remaining cake ingredients to a large mixing bowl and beat together.
- 3** Add the sifted flour, one tablespoon at a time, and beat. (You don't fold the flour in as with ordinary cake recipes – this cake can take some beating!)
- 4** Divide the mixture equally between the cake tins, then bake in the oven for 25 minutes (or until a toothpick inserted into the centre comes out clean). Allow the cakes to cool on a wire rack.
- 5** When completely cool, sandwich the cakes together with jam or buttercream, depending on which you prefer and whether you need the cake to be dairy-free. Make sure you cover the outside of the cake so that your fondant will stick on top.
- 6** Dust a little cornflour onto a mat and roll out a large piece of white fondant.
- 7** Using a rolling pin, lift the fondant over the cake to cover it completely. Make sure the fondant is pressed securely all the way round, then trim off the excess.
- 8** Roll out a large piece of red fondant. Using a ruler, cut a 25x10cm (12x4in) rectangle. Bring the two short ends together to meet in the middle, then pinch each end piece like a concertina to create the bow's ruffle effect.
- 9** Cut two triangles out of the bottom piece of fondant to copy the top part of the bow shape.
- 10** Roll up two small pieces of kitchen towel and insert into the bow to help form the shape.
- 11** Cut another 10x6cm (4x2½in) rectangle of fondant. Roll the long sides in by 5mm (¼in) and turn the fondant over. Put the centre over the part of the bow where the pieces meet in the middle. Carefully turn the bow over and pinch the fondant together to hide the join at the back. Turn the bow back over and allow to dry overnight.
- 12** Cut out the word LOVE (using either a stencil or cutters) and stick around the edges of the cake. Cut 30 hearts out of the rest of the red fondant and attach to the edge of the cake using a tiny amount of water. Wrap a piece of gold ribbon around the base and secure with a tiny amount of water at the back.
- 13** When the bow has dried, remove the kitchen towel. Place the bow on top of the cake and decorate with wired hearts (found in party stores) if desired.

