

# CELEBRATION CAKE



Prep: 30 mins



Cooling: 90 mins



Serves: 4

SUITABLE FOR IDDSI LEVELS 4, 5 & 6



Small saucepan



Whisk



Very fine grater



Blender

## INGREDIENTS



550ml dissolved **jelly**, using water



40g **vanilla sponge or cup cake** (no nuts or chocolate pieces)



225g **strawberries**, washed and stalks removed



50g **granulated sugar**



300ml **double cream**, cold



2 teaspoons **vanilla essence**



40g **icing sugar**



40g **Milky Bar**, finely grated

Allergens: contains **milk, wheat (gluten)**.



Use gluten-free cake



Dairy recipe - use vegetarian jelly



Use vegetarian jelly



Use vegetarian jelly and water instead of prosecco

Ingredients shown in image are for decorative purposes only. All food must be modified for the correct IDDSI Level.

## METHOD



Dissolve jelly in approximately 550ml of water as per the packet instructions, cool slightly.



Crumble the vanilla sponge into the bottom of a sundae dish or bowl, using one dish per person.



Pour the jelly mix to just cover the sponge. Place in the fridge until set - about 1 hour.



Make a strawberry coulis by adding strawberries into a saucepan with the granulated sugar. Cook on medium heat for 10 minutes.



Blend until smooth, and then pass through a sieve.



Return to the pan and cook slowly until reduced by half and the sauce thickens to coat a spoon - approximately 10 minutes.



Once the jelly has set, pour a thin layer of strawberry coulis over the top and cool while you whip the topping.



Add the double cream, vanilla, icing sugar and Milky Bar into a bowl and whisk until fairly stiff - approximately 5 minutes.



Pipe or spoon onto your desserts and serve.

### TOP TIPS:



You could use prosecco in your jelly for a fizzy treat, perfect for a special occasion.



If you're baking your own sponge from scratch, make some extra. Place in a bag and freeze to save time in the future.