



SHOW STOPPING CAKES

with Australian macadamias

AN E-RECIPE BOOK BY



AUSTRALIAN
MACADAMIAS



SHOW STOPPING CAKES

Celebrate with Australian macadamias

When it's time for that special gathering with friends and family sometimes only an amazing and delicious cake will do. A show stopping cake is the highlight of any birthday, tea, feast or party and its arrival signals that the celebrations can truly begin.

Macadamias are useful in a variety of ways when making cakes. They can be used like a gluten free flour or meal, as a cheese alternative in dairy free cheesecake, to add a soft crunchy texture or as a delicious and attractive topping.

You can be sure that the buttery, creamy crunch of macadamias will make any cake even more scrumptious and this collection of 12 show stopping macadamia cakes is sure to inspire you for your next event. There's something for everyone with gluten, dairy and refined sugar free options and treats for both hot summer days and chilly winter nights.

From bright and fun, to decadent and sophisticated, let these macadamia cake recipes unleash your inner creativity and flair!

australian-macadamias.org

HEALTHY MACADAMIA BIRTHDAY CAKE

RECIPE OVER PAGE



#ausmacadamias

HEALTHY MACADAMIA BIRTHDAY CAKE

It can be hard to find a cane-sugar-free cake recipe that still delivers that rich and decadent experience we all love. With macadamias as the main ingredient in this recipe, the cake has a lovely moist texture and well-rounded flavour. The only limit on the icing colour and decorations is your imagination!



#ausmacadamias

Cake

2 cups macadamias
2 cups self-raising flour
1 teaspoon baking powder
3 eggs
 $\frac{3}{4}$ cup maple syrup
 $\frac{1}{3}$ cup coconut oil, melted
1 teaspoon vanilla essence

Icing

1 cup erythritol, or another sugar substitute
125g coha (vegetable shortening), cubed
125g butter, or vegan 'butter' spread, cubed
1 teaspoon vanilla essence
2-3 drops food colouring
Macadamias, dried fruit and flowers to decorate

8

serves

For the cake

Preheat oven to 160°C. Grease and line an 18cm high-sided, round cake tin. Place the macadamias, flour and baking powder in the bowl of a food processor and blend until the nuts resemble a fine, floury crumb. Do not over-mix as the mixture will stick together. Place the remaining ingredients in a large bowl and whisk together until combined. Gently stir through the flour mixture until thoroughly combined. Spoon into the prepared tin and bake for 50-60 minutes, until a skewer inserted in the centre comes out clean. Allow to cool in the tin for 10 minutes before turning out onto a wire rack to cool completely.

For the icing

Place erythritol (or sugar substitute) in a high-speed blender or food processor and process until the mixture resembles a powder. Place the coha and butter in a bowl and, using electric beaters, beat until smooth and pale. Add the erythritol and beat until combined. Add the vanilla essence and food colouring and stir until thoroughly combined.

To serve, cut the cake into two or three layers and place the bottom layer on a serving plate. Using a knife or spatula, spread the icing over the bottom layer. Repeat with the remaining layers, finishing by spreading icing over the entire outside of the cake.

Decorate with macadamias, dried fruits and fresh flowers.

CRAZY COLOUR SLAB CAKE WITH CLITTERED MACADAMIAS

RECIPE OVER PAGE



#ausmacadamias

CRAZY COLOUR SLAB CAKE WITH GLITTERED MACADAMIAS

Unleash your inner kid with this super fun colourful creation! The fun finishing touch on this crazy cake is the glittery macadamias, that bring sparkle, shine and nutritional goodness. Adding macadamias and macadamia oil to the cake itself makes it deliciously moist with a lovely crunch.



Cake

2 ¼ cups plain flour
2 ½ tsp baking powder
½ tsp salt
170g butter at room temperature
¼ cup macadamia oil
1 ½ cup caster sugar
4 eggs
1 cup milk
½ cup macadamias finely chopped

12
serves

For the cake

Preheat oven to 180°C. Grease and line a 25cm x 40cm cake tray. Sift together the plain flour, baking powder and salt into a large bowl. Add the butter, macadamia oil and caster sugar to the bowl and beat with electric beaters until pale. Beat in the eggs, one at a time, beating well after each addition.

Alternately add the milk and macadamias to the flour mixture, stirring to combine. Pour into the prepared tin and bake for 15-20 minutes, until cooked through when tested with a skewer. Cool in the tin for 10 minutes before turning out onto a wire rack to cool completely.

Icing

250g butter at room temperature
250g copha vegetable shortening
– at room temperature
6 cups icing sugar
1 tsp vanilla essence
5 different food colourings of your choice

Glittered macadamias

10 macadamias
1 egg white lightly whisked
Edible glitter

For the icing

Combine the butter and copha in a large bowl and beat, using electric beaters, until completely pale. Stir in the icing sugar, a cup at a time, until smooth. Divide the mixture by 5 and add a drop of food colouring, or more, to each to achieve your desired colours.

Glittered macadamias

Roll the top of each macadamia in egg white. Sprinkle a small amount of glitter onto each nut and allow to set for 10 minutes. To decorate, put each icing colour into a piping bag fitted with a decorative tip. Be as adventurous as you like piping colours onto the cooled cake, being careful to pipe using just enough icing to cover the entire cake. Arrange the glittered macadamias over the icing.

MACADAMIA VALENTINE LOVE CAKES

RECIPE OVER PAGE



#ausmacadamias

MACADAMIA VALENTINE LOVE CAKES

These little love cakes are perfect just as they are or 'dressed to the nines' to gift a loved one on Valentine's Day.



#ausmacadamias

Cakes

- 1 cup macadamias
- 1½ cups icing sugar
- 1 cup plain flour
- 5 egg whites, lightly beaten
- 160g butter, melted and cooled
- 1 teaspoon vanilla essence

To serve

Edible pink glitter, store-bought chocolate hearts, 1 cup whole macadamias

Icing

- 100g butter, at room temperature
- 100g coha (vegetable shortening), at room temperature
- 4 cups icing sugar
- ¼ cup cocoa powder
- 2 drops pink food colouring

makes
12

For the cakes

Preheat the oven to 180°C. Grease a 12-hole muffin tin with straight sided muffin impressions. Place the macadamias and icing sugar into the bowl of a food processor and process until the mixture resembles fine crumbs. Do not over-process or the mixture will stick together, so pulse as you get closer to achieving fine crumbs. Add the flour and pulse until just combined. Transfer the mixture to a large bowl and, using a large spoon or spatula, mix in the egg whites then the melted butter and vanilla essence. Do not over mix. Spoon the mixture into the prepared tin, dividing evenly. Bake for 15-20 minutes, until golden and a skewer inserted in the middle comes out clean. Allow to cool in the tin for 5 minutes before turning out to cool completely.

For the icing

Beat together the butter and coha until pale. Add the icing sugar and beat until combined. Divide the mixture between two bowls and stir the cocoa powder into one half, adding a little water (½ teaspoon at a time) to achieve the desired consistency. Stir the pink colouring into the other half.

To assemble, place the pink icing into an icing bag fitted with a decorative nozzle. Using a knife or small spatula, cover the cakes with chocolate icing and pipe 4-5 decorative pink icing swirls around the top. Decorate with a little glitter, a heart and macadamias.

CARAMEL MACADAMIA BANANA CAKE

RECIPE OVER PAGE



#ausmacadamias

CARAMEL MACADAMIA BANANA CAKE

These little cakes make a beautiful, indulgent, warm dessert. A bit like a pudding, the oozing caramel and crunchy golden macadamias are the perfect combination with the warm banana cake. Add a scoop of ice cream and take your senses to heaven.



#ausmacadamias

Cakes

125 g butter
 ¾ cup dark brown sugar
 2 eggs
 1 cup banana mashed
 1½ cups self-raising flour
 ¾ cup sour cream
 1 tbsp milk

For the caramel macadamia mixture

Place the sugar, cream and butter in a small saucepan and bring to the boil, stirring occasionally. Add macadamias and stir to combine. Remove from heat and set aside until ready to pour over the cake.

For the cakes

Preheat oven to 180°C. Grease a 12-mould capacity muffin tin and line only the base of each muffin space with baking paper. Cream the butter and sugar. Add the eggs, one at a time, beating well after each addition. Stir in the bananas, followed by half the sifted flour. Combine the sour cream and milk, and then mix in half of it. Repeat with remaining flour and sour cream mixture.

Caramel macadamia mixture

¾ cup dark brown sugar
 ¾ cup cream
 175g butter
 1 cup macadamias

To serve

Vanilla ice cream

12
serves

Pour into the prepared tin so the mixture comes half way up the sides of each muffin space and place on the middle rack of the oven for 20-25 minutes, until the cakes are just set in the centre. Remove from the oven.

Use a large spoon to spoon over the caramel macadamia mixture so that each cake has 4 or so macadamias on top and continue to bake for a further 10 minutes until the caramel is bubbling and the macadamias golden.

Allow the cakes to cool in the tin for at least 15 minutes before gently removing by running a knife around the edge and lifting out.

Serve individual cakes with a scoop of ice cream.

ORANGE & MACADAMIA LAYER CAKE

RECIPE OVER PAGE



#ausmacadamias

ORANGE & MACADAMIA LAYER CAKE

When an occasion calls for a show-stopping cake, this one delivers like no other. Standing tall at four layers high, this exquisite creation blends the bright zesty flavour of fresh oranges with the irresistible crunch of macadamia pieces. Finished with a splash of Cointreau and candied orange peel, it's a grown-up treat that leaves an impression long after the last slice has gone.

Preheat oven to 160°C fan forced. Grease and line 2 x 22cm round cake tins.

Place the butter and sugar in an electric mixer and beat on high until light and fluffy.

Gradually add the eggs, one at a time, beating well in between. Fold through the flour and baking powder. Divide between 2 bowls. Fold through the zest to half the mixture and macadamias to the other half.

Place the orange mixture in one lined cake tin and the macadamia mixture in the other and smooth the surfaces of each. Cook on the middle oven shelf for 30 minutes. Remove from the oven

Cake

280g unsalted butter softened
280g golden caster sugar
5 large eggs
280g self-raising flour sifted
1 tsp baking powder sifted
1 large orange zested
½ cup unsalted macadamias finely chopped

Orange liqueur icing

125g unsalted butter softened
350g cream cheese
250g icing sugar sifted
1 orange zested
1 tbsp orange juice

and allow to cool in tins for 10 minutes, then turn out onto a wire rack and cool completely.

To make the icing, beat the butter until very soft, add the cream cheese and the icing sugar and beat until smooth. Finally, add the orange zest and juice and beat until smooth.

To make the candied orange peel, cut the peel off the oranges in long strips using a vegetable peeler or a small sharp knife. Remove any white pith on the peel then slice into thin strips.

Combine the water and sugar in a medium sized saucepan over a medium heat and stir until the sugar dissolves. Add the orange peel and cook

Candied orange peel

2 oranges
¾ cup water
¾ cup caster sugar

Assembly & decoration

2 tbsp Cointreau
1¼ cups macadamias roasted, finely chopped

12
serves

for about 15 minutes until the peel has softened and the syrup thickens. Remove the peel from the syrup and place onto non-stick baking paper to cool.

When the cakes have cooled, cut each in half horizontally. Place a layer of macadamia sponge on a plate and spread with icing. Place a layer of orange sponge on this and sprinkle with half the Cointreau. Spread more icing and continue layering, finishing with orange sponge. Spread the rest of the icing over the top and sides. Decorate the sides with the macadamias and decorate the top with strips of candied peel.

FROSTED MACADAMIA CARROT & GINGER SPICE CAKE

RECIPE OVER PAGE

#ausmacadamias

FROSTED MACADAMIA CARROT & GINGER SPICE CAKE

Don't be surprised if this sweetly spiced, macadamia version of a classic becomes your new family favourite. Smothered in a healthy cream cheese icing, this cake is surprisingly simple to make, and tastes every bit as good as it looks.



#ausmacadamias

Cake

1 1/3 cups plain flour
1/2 cup macadamias
2 1/2 teaspoons baking powder
1/2 cup rolled oats
1/2 cup raw caster sugar
1 cup lightly packed brown sugar
1 cup shredded coconut
1 cup carrot, grated
1 1/2 teaspoons ground ginger
1 1/2 teaspoons ground cinnamon
1/2 teaspoon nutmeg, freshly grated
200g Greek yoghurt
100ml macadamia oil
3 eggs

For the cake

Preheat oven to 180°C. Grease 3 x 20cm diameter spring-form cake tins and line the bases with baking paper. If you only have one or two tins, work in batches, re-greasing and lining the tin between baking each cake.

Place the flour, macadamias, baking powder and oats into the bowl of a food processor and process until the mixture resembles a coarse flour. Do not over-process or the macadamias may stick together. Place into a large bowl and add the sugars, coconut, carrot and spices. In a separate bowl, stir together the yoghurt, macadamia oil and eggs. Add to the dry ingredients and stir thoroughly.

To make sure each layer of cake is

Icing

350g cream cheese
1 3/4 cups Greek yoghurt
1/3 cup honey

To decorate

5-6 pieces each of dried orange, fig, pineapple and kiwi fruit.

12
serves

approximately the same size, weigh the mixture in the bowl and divide the weight by three. Place one third of the mixture into each tin and bake for 15 minutes, until a skewer inserted in the middle comes out clean. Cool in the tin for 5 minutes before turning onto a wire rack to cool completely.

For the icing

Place all the ingredients in a bowl and beat with electric beaters until smooth. Refrigerate to harden slightly. To assemble the cake, place one layer of the cake on a plate and spread with icing about 3/4 cm thick. Add the second layer and repeat. When the layers are complete, top with the remaining icing, smoothing the top and sides with a knife. Decorate with dried fruits and fresh flowers if desired.



VEGETARIAN

MACADAMIA, DATE & CHOCOLATE TORTE

Macadamias make any occasion special. This torte is incredibly yummy and a cinch to make – guaranteed to become a favourite.

Torte

6 egg whites

1 cup caster sugar

180g dates, pitted, quartered

200g dark chocolate, coarsely chopped in a food processor

1 cup raw macadamias, coarsely chopped in a food processor

10
serves

Topping

250ml cream, whipped

½ cup whole macadamias, roasted

Preheat oven to 180°C. Grease and line the base of a 22cm spring-form tin. Using electric beaters, beat egg whites until stiff peaks form. With the motor running, gradually add the sugar, a little at a time, beating continuously for about 3 minutes, until the mixture is thick and glossy. Fold in the dates, chocolate and macadamias.

Pour mixture into the prepared tin and smooth the top. Place on the middle rack of the oven and bake for 45 minutes. Turn off the oven and leave torte in it to cool completely. Remove torte from the oven and allow to stand in the tin for at least 4 hours.

Remove from the tin and place on a serving plate. Top with the whipped cream and macadamias.

#ausmacadamias

GLUTEN FREE CHOCOLATE MACADAMIA CAKE WITH MACADAMIA MAPLE CREAM

RECIPE OVER PAGE



#ausmacadamias

GLUTEN FREE CHOCOLATE MACADAMIA CAKE WITH MACADAMIA MAPLE CREAM

Soft and fudgy chocolate cake with a maple and macadamia cream, topped with fresh strawberries and buttery macadamias. This recipe is free from gluten, grains, dairy and refined sugar.



#ausmacadamias

Cake

3 cups almond meal
 ½ cup tapioca flour
 ¾ cup coconut sugar
 1 cup cacao raw
 2 tsp baking powder
 4 large eggs
 1½ cups macadamia nut milk
 ½ cup macadamia oil
 2 tsp vanilla extract
 ½ cup macadamias chopped

Frosting

1 can full fat coconut milk refrigerated overnight
 2 heaped tbsp macadamia nut butter
 2 tbsp pure maple syrup
 ½ cup strawberries sliced
 ⅓ cup macadamias chopped

8

serves

Pre-heat oven to 175°C. In a mixing bowl combine almond meal, tapioca flour, coconut sugar, cacao and baking powder.

In a separate bowl whisk eggs and add milk, oil and vanilla. Add wet mixture to dry mixture and combine.

Stir through chopped macadamia nuts. Pour into a lined/ greased round cake tin. Bake in oven for 40 minutes or until cooked through. Allow to cool.

Meanwhile, remove the can of coconut milk from fridge. Scoop out the solids that have risen to the top (reserve liquid for another use).

In a mixing bowl whip coconut cream solids with macadamia nut butter and maple syrup using electric beaters until thickened. Store in fridge to further thicken and until cake is cooled.

Once cake is cooled, slice horizontally into two or three layers. Spread cream in between layers with slices of strawberry, saving some frosting for the top. Top with fresh strawberries and chopped macadamia nuts.

If you have a sweet tooth, add up to ¼ cup extra coconut sugar to cake recipe or additional maple syrup to the cream.

LEMON & BLUEBERRY MACADAMIA 'CHEESECAKE'

RECIPE OVER PAGE



#ausmacadamias

LEMON & BLUEBERRY MACADAMIA 'CHEESECAKE'

This macadamia version of a cheesecake is deliciously simple, wickedly rich and pretty as a picture. Free from gluten and cane sugar and packed with macadamias, a modest slice is all that's needed for maximum guilt-free indulgence.



Base

- 1 cup macadamias
- 3 fresh dates, pitted and chopped
- 1 cup shredded coconut
- 2 tablespoons coconut oil
- 2 teaspoons lemon zest, finely grated

15
serves

Line a 20cm round spring form tin with baking paper. Place the base ingredients in the bowl of a food processor and process until the mixture comes together and holds when pressed between your thumb and forefinger. Tip into the prepared tin and press down to create as even a layer as possible. Refrigerate for 30 minutes or longer.

Place the macadamias, coconut cream, coconut oil, maple syrup and lemon juice in the bowl of a food processor or a high-speed blender and blend until smooth. Pour 1/3 of the mixture into a separate bowl and set aside. Dissolve 1 tablespoon of gelatin in ¼ cup of boiling water and, with the motor running, add the gelatin to the mixture in the blender and blend to combine. Pour into the tin over the base layer. Return to the refrigerator and allow to set for 30 minutes.

After 30 minutes, rinse the blender and add the remaining mixture along with the blueberries.

'Cheesecake'

- 2½ cups macadamias, soaked in water for at least 2 hours or overnight, drained
- 400g tin coconut cream
- ¼ cup coconut oil
- ⅓ cup maple syrup
- 2 tablespoons lemon juice
- 2 tablespoons gelatine
- 125g blueberries, plus 125g extra for decorating

Process or blend until smooth. Dissolve the remaining tablespoon of gelatin in ¼ cup boiling water and, with the motor running, add the gelatin and blend to combine. Pour over the lemon layer and return to the fridge. After 15 minutes, decorate with the remaining blueberries and allow to set completely before carefully removing from the tin and serving in thin slices. Decorate with edible flowers if desired.

NOTE: for a **vegan version** of this recipe, omit the gelatin and place the cheesecake in the freezer as you go along to set the layers. It will require you to freeze the lemon layer for up to 1 hour to set before pouring over the blueberry layer and 30 minutes for the blueberry layer to start to set before decorating with blueberries. Remove from the freezer 15 minutes before serving to soften slightly. Store any remaining cheesecake, covered, in the freezer.

PAVLOVA WITH SEASONAL FRUIT & CANDIED MACADAMIAS

RECIPE OVER PAGE



#ausmacadamias

PAVLOVA WITH SEASONAL FRUIT & CANDIED MACADAMIAS

Break away from the traditional 'pav' with this delicious variation. The cinnamon in the candied macadamias makes it taste like Christmas, while their crunchy texture perfectly complements the pavlova's delicious soft centre, fresh fruit and cream.



#ausmacadamias

6 egg whites

¼ teaspoon salt

1½ cups caster sugar

3 teaspoons cornflour

1 teaspoon white vinegar

1 teaspoon vanilla extract

300ml thickened cream, beaten until stiff peaks form

250g fresh raspberries

2 kiwi fruit, peeled and sliced

½ cup candied macadamias [find our candied macadamia recipe here >](#)

5-10 mint sprigs

12
serves

Preheat oven to 150°C. Line a large baking tray with baking paper and sketch out a 20cm circle onto the paper.

Place the egg whites and salt in the largest bowl of an electric mixer and whisk until soft peaks form. Add ½ cup of sugar and beat for 1 minute before adding the next half cup and beating for another minute. Continue with the remaining sugar. When the last half cup of sugar has been added, continue to beat for 3 minutes. Remove the bowl from the mixer.

Combine the cornflour, vinegar and vanilla essence in a small bowl, stirring to remove any lumps. Stir carefully through the egg white mixture until just combined. Using a

large spoon or spatula, spoon the mixture onto the tray, inside the drawn circle. Pile mixture on top of each spoonful and smooth to create the circular shape of a pavlova.

Place in the oven and immediately turn to down to 120°C. Bake for approx. 1-1½ hours, or until the outside is a crisp shell and dry to touch. Turn off the oven, place a wooden spoon in the door so that it is slightly ajar and allow the pavlova to cool in the oven. It will most likely crack.

When completely cool, spread with whipped cream and decorate with fruit. Finish with the candied macadamias and serve immediately.

MACADAMIA & TROPICAL FRUIT CHRISTMAS CAKE

RECIPE OVER PAGE



#ausmacadamias

MACADAMIA & TROPICAL FRUIT CHRISTMAS CAKE

Filled with traditional Christmas flavours and spice, this is the ultimate Christmas treat.



750g mixed dried fruit
125ml brandy
50g sun-dried mangoes, roughly chopped
50g sun-dried pineapple, roughly chopped
50g dried peaches, roughly chopped
50g sun-dried bananas, roughly chopped
50g dried paw paw, chopped
½ cup crystallised ginger, finely chopped
2 tablespoons flaked coconut
1 granny smith apple, peeled, cored and finely grated
1 teaspoon grated orange zest
1 teaspoon grated lime zest

⅓ cup raw macadamias, finely chopped
1 tablespoon golden syrup
2 cups plain flour, sifted
1 cup firmly packed dark brown sugar
250g unsalted butter, softened
5 large eggs
½ teaspoon finely grated nutmeg
1 ½ teaspoons ground cinnamon
1 ½ teaspoons mixed spice
Raw macadamias for decoration
Cranberries for decoration
Brandy, extra

12
serves

Combine dried fruit and brandy in a glass or ceramic bowl. Cover with plastic wrap and set aside overnight, stirring occasionally, to macerate.

Preheat oven to 150°C. Brush a 22cm x 7cm deep round cake pan with melted butter to lightly grease. Line the base and side with 2 layers of non-stick baking paper.

Add ginger, coconut, apple, zests of orange and lime, macadamias and golden syrup to the macerated fruit mixture. Cream the butter and sugar in an electric mixer until combined; add the eggs one at a time, adding a tablespoon of the sifted flour in between each egg addition.

Combine the remaining flour with nutmeg, cinnamon and mixed spice and fold through the creamed sugar and eggs until well combined. Spoon mixture into the prepared pan, tap the pan on the bench-top to settle the mixture and scoop centre in a slight hollow to allow for rising. Place macadamias and cranberries in a circular pattern on top of cake, alternating between the macadamias and cranberries. Bake in preheated oven for 2 ½ – 3 hours, or until a skewer inserted into the centre comes out clean. Remove cake from oven. Brush with extra brandy, wrap pan in 2 clean tea towels and set aside to cool completely. Once cooled, turn cake out onto a wire rack.



#ausmacadamias

FESTIVE CHOCOLATE FRUIT & MACADAMIA CAKE

This festive fruit cake, with the bonus of whole macadamias and chocolate, is moist, delicious and impossible to resist. Get creative with macadamias and fondant to make the cutest Santa and snowman to decorate your cake at Christmas.

12
serves

Chocolate fruit & macadamia cake

250g mixed glacé fruits (such as peaches, apricots, figs and pears), roughly chopped

100g pitted prunes

100g seedless raisins

¼ cup dark rum

200g dark chocolate

125g butter

⅓ cup caster sugar

¾ cup boiling water

2 eggs, separated

1½ cups plain flour

2 teaspoons baking powder

¾ cup whole macadamias

½ cup sour cream

Royal icing

2 egg whites

4 cups icing sugar

1½ teaspoons lemon juice

1 teaspoon glycerin

Santa, snowman & snow-covered tree

50g bright red fondant

50g white fondant

4 whole macadamia nuts

black edible ink pen

3 small silver dragées

1 small piece of dried paw paw or apricot, cut into a tiny long nose shape

2 rosemary stalks, cut into 5-6cm long segments

1 egg white, lightly beaten

2 tablespoons caster sugar

CONTINUED OVER PAGE >

FESTIVE CHOCOLATE FRUIT & MACADAMIA CAKE

For the cake

Combine the glacé fruit, prunes, raisins and rum in a bowl. Cover and stand overnight.

Preheat oven to 150°C. Grease and line a 20cm round, deep cake tin.

Place the chocolate, butter, sugar and boiling water in a large bowl and allow to stand, stirring occasionally until the chocolate and butter have melted. Stir in the egg yolks. Sift half the combined flour and baking powder over the mixture and stir to combine, adding half the sour cream and macadamias as you go. Repeat with remaining flour, baking powder and sour cream and macadamias.

Whisk or beat the egg whites until stiff peaks form and gently fold through the cake mixture. Pour into the prepared tin and bake for 1¼ - 1½ hours, until the cake feels firm to touch in the middle and a skewer comes out clean. Allow to cool in the tin for 15 minutes, before turning onto a wire rack to cool completely.

For the royal icing, place the egg whites in a bowl and lightly beat with electric beaters until frothy. Sift in the icing sugar and beat to combine. Add lemon juice and glycerin and beat until the mixture is thick and glossy.

For the Santa

Form the red fondant into a 5cm round disc. Place it on a piece of baking paper and lay another piece of baking paper over. Use a rolling pin to roll the fondant out to about 2mm thick. Using a cutter or the rim of a glass with a 4-5cm diameter, cut a circle. Wrap one nut completely in the fondant, smoothing it down at the join so that the nut is completely covered in red. Repeat the rolling process with the white fondant. Using a sharp knife, cut a 3cm crescent shape 'beard' and attach the beard to another macadamia by resting it on the front and pinching it at the back. Create a Santa hat by cutting a second 4-5cm circle and wrap it around the top end of the nut with the beard on it, pinching it together and cutting away any excess. Cut a 4cm strip of



white fondant to wrap around the bottom edge of the hat and press a small ball on the tip to create a pom pom. Press the head to the body, squeezing gently so that they stick together. Add two eyes using the edible black pen.

For the snowman & snow-covered tree

Repeat the process for two nuts as per Santa's body but with the white fondant, wrapping both nuts completely in white fondant circles. Gently press the head to the body and add silver dragées for buttons and a little carrot nose made from the paw paw or apricot. Give the snowman eyes using the edible black pen.

To make the snow dusted trees, brush segments of rosemary sprigs with a little beaten egg white and dip into caster sugar to give the effect of a tree with snow on it.

To serve, cover cake with royal icing and decorate with Santa, a snowman and sugared rosemary trees.

#ausmacadamias



AUSTRALIAN
MACADAMIAS

Find out more at
australian-macadamias.org

or follow us here

