



## Nadiya Hussain's Peter Rabbit™ Parsnip and Blackberry Cake



In honour of the 120th birthday of Peter Rabbit, Nadiya Hussain has created a parsnip and lemon cake with a blackberry vanilla Swiss meringue. Don't forget to show us your creations using the #PeterPicnicParties and watch Nadiya's how-to video here.

Serves 8 – 12

Total: 1 hour 35 minutes

Prep time: 1 hour

Cook time: 35 minutes

### Ingredients

#### **For the Parsnip Cake**

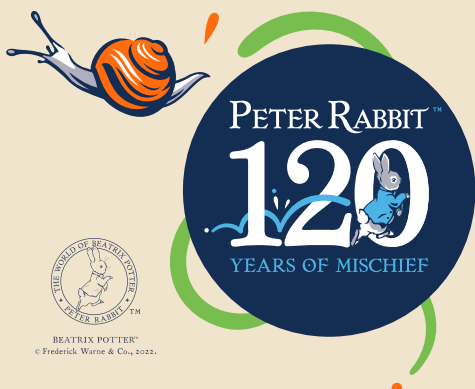
230g self-raising flour, sieved  
 1 ½ tsp baking powder  
 200g golden caster sugar  
 100g chopped roasted hazelnuts  
 3 medium eggs  
 100ml vegetable oil  
 500g parsnips, grated  
 2 lemons, zest only

#### **For the Blackberry and Vanilla Swiss Meringue Buttercream**

175g egg whites  
 175g golden caster sugar  
 350g unsalted butter, softened and chopped into chunks  
 ½ vanilla pod, seeds removed  
 Pinch of salt  
 150g blackberries

#### **To finish**

300g blackberry jelly  
 300g blackberries, reserving a few for the top  
 A few whole hazelnuts  
 A few strings of lemon rind



BEATRIX POTTER™  
 © Frederick Warne & Co., 2021.



THE WORLD OF  
**PETER RABBIT**™

*Beatrix Potter*™

Method



Pre-heat the oven to 160. Line and grease the inside of two round 20.5cm sandwich tins.

Add the sieved self-raising flour to a large bowl along with the baking powder and give the two ingredients a good mix till well combined. Now add the golden caster sugar and chopped roasted hazelnuts and again give everything a mix till combined.

Add the eggs to a jug with the vegetable oil and mix till the eggs are broken and the mixture is combined.

Add the grated parsnips and lemon zest to the flour mixture and mix well till everything looks evenly dispersed.

Make a well in the centre and add the wet mixture. Now mix till you have a very stiff cake batter.

Divide the mixture between the two tins and level off the top so you have an even layer.

Place on the middle shelf of the preheated oven for 30 – 35 minutes. You will know the cake is ready when a skewer inserted comes out clean and the cake is just coming away at the sides. Take out of the oven and leave to cool in the tin for ten minutes.

After 10 minutes take out of the tin and leave to cool completely on a wire rack.

While the cake cools, it's time to make the buttercream. Add the egg whites to a heat proof bowl along with the golden caster sugar and mix well. Put a small pan that is the right size to sit the bowl of eggs and sugar on top comfortably. Add some water to the pan.

To make sure it's the right amount, place the bowl on top and make sure the base of the bowl doesn't touch the water.

Now remove the bowl, boil the water and as soon as the water comes to a boil, reduce heat till the water is simply simmering gently. Add the bowl right on top and keep whisking the mixture. Keep whisking till the mixture comes up to 72 degrees, you can do this using a sugar thermometer. This can take up to 10 – 15 minutes.

As soon as the mixture has come up to temperature, remove from the simmering pan of water.

Begin whisking immediately on a high speed, you need to keep whisking till the mixture is light, fluffy and doubled in size.

When you feel the side of the bowl, it should feel just warm to the touch and not boiling hot, again this can take up to 10 minutes.

As soon as the mixture is cool enough, add the butter, one chunk at a time, whilst constantly whisking. Keep doing this till you have added all the butter. You may find that the mixture looks like its separating but keep whisking - it will come together.

As soon as it does, stop whisking and add the vanilla seeds and pinch of salt.

Take the blackberries and mush using the back of a fork till the blackberries are completely mulched down. Pass through a sieve over the buttercream so the only thing that is in the bowl is the vibrant purple juice and none of the seedy pulp. Discard the pulp and give the meringue one final whisk till you have a smooth purple mixture.

Now it's time to put the whole thing together. Take one cake and pop onto a serving dish.

Smooth a thin layer of the buttercream on top. Pop some of the buttercream into a piping bag and pipe mounds of the buttercream around the edge alternating with a blackberry each time. Make sure the piped mounds are as tall as the blackberries so when we go to sit the next cake on top, it is level and there are no gaps.

Now pipe a circle inside the cake right up against the buttercream and blackberry ring.

This is simply to create a dam to hold the blackberry jelly in place. Add the rest of the blackberries upright, right inside the circle.

Now take the jelly and transfer to bowl, mix till the jelly is smooth.

Spoon the jelly right on top of the blackberries, till they are completely encased.

Add the next layer of cake on top, make sure it is level and straight and pop into the fridge to firm up.

After half an hour add another layer of the butter cream on top.

Add some piped dots of different sizes all over the top and decorate with halved blackberries, hazelnuts, and lemon rind.

