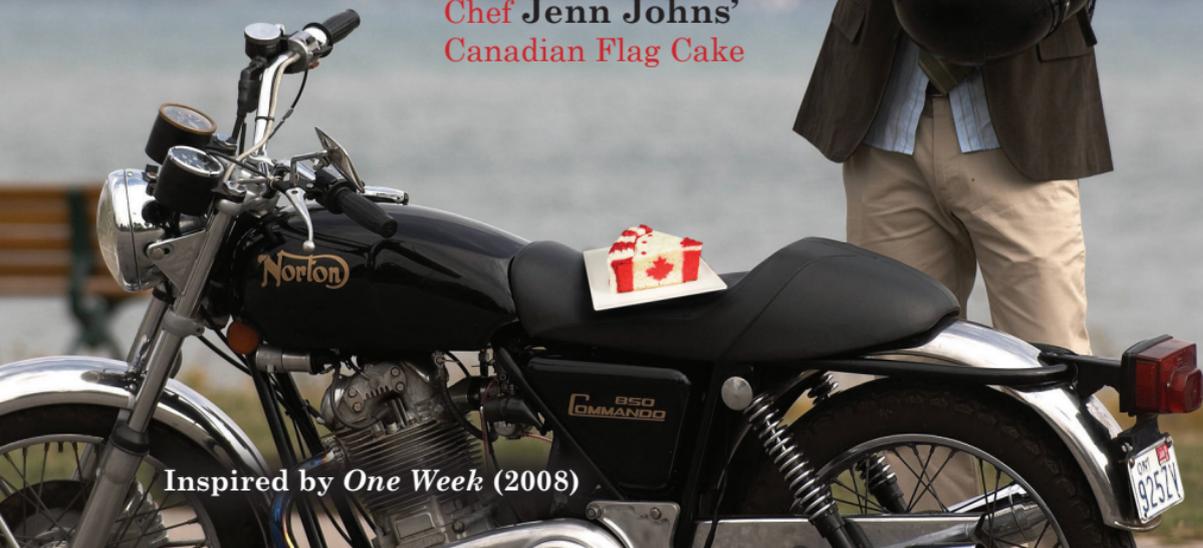


One Cake

Chef Jenn Johns'
Canadian Flag Cake

WHAT
WOULD
YOU
CHEW?



Inspired by *One Week* (2008)



One Cake



One Cake

Chef Jenn Johns' Canadian Flag Cake

Ingredients

Boxed 10" red cake (any flavour)
4 to 5 cups boxed vanilla cake batter
Maple leaf cookie cutters (small 2" to 3")
Red maple leaf sprinkles
Prepared white buttercream
Prepared red buttercream

Method

- 1 Bake red cake and allow to cool completely.
- 2 Prepare vanilla cake batter according to directions on box.
- 3 Find the centre of the red cake by using a ruler or other measuring device. Mark the centre with a toothpick. Do not remove this toothpick.
- 4 Continue to use toothpicks to mark these measurements: two-inch circle in the centre of the cake and a one-inch ring around the outside of the cake.
- 5 Using a sharp knife, follow your cutting guides to produce a one-inch ring and a centre two-inch "tube."

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- 6 Remove outer ring from the cut cake and place into a 10" baking/cake pan. Remove two inch centre piece and place in centre of baking/cake pan. Measure to make sure that the centre toothpick is in position.
- 7 Freeze remaining cake portion by placing into the freezer for 30 to 60 minutes.
- 8 Place a thin layer of cake batter on the bottom of the pan, between the two red segments. Use a small utensil to smooth the batter onto the bottom of the pan, creating a thin layer of cake batter.
- 9 When cake portion is frozen (step 7), remove from freezer and cut out angled slabs of cake. Using a maple leaf cookie cutter, cut out angled maple leaves. Place the maple leaves into the centre of the vanilla cake batter. Complete until there is a ring of maple leaves in the centre of the cake.
- 10 Top maple leaves with additional vanilla cake batter, using as much as needed to cover the maple leaves. Gently smooth the batter out, making sure to fill any gaps/holes between the red portions of the cake.
- 11 Bake cake again for 60 to 80 minutes at 350°F or until vanilla cake is golden brown.
- 12 When the cake is finished baking, allow to cool and level off vanilla portion to be flush with the red portion.
- 13 Cover top of the cake with a thin layer of white buttercream.
- 14 Using piping bags fitted with Wilton #21 tip (or other small open star tips), using a zig zag motion, pipe zig zags of red and white buttercream up the sides of the cake and towards the centre about two inches. Switch to alternate colour, and repeat around the outside of the cake.
- 15 Pipe a maple leaf in the centre of the cake (around the centre toothpick).
- 16 Apply maple leaf sprinkles as desired.
- 17 Serve immediately and/or refrigerate for 2 to 3 days in an airtight container.