

Indonesia Layer Cake with Cranberries Recipe

Written by Administrator

Wednesday, 16 July 2014 14:40



When I looked back my post on [Hawflakes Layer Cake](#) , I just realised that it has been more than one year since I last baked my Indonesia layer cake. I bought a can of butter for baking layer cake and kept until it was expired. I quickly grab it to bake for my next Indonesia Layer Cake with Cranberry.

This time, I follow exactly the recipe in my blog too, with slight modification, I change the filling to cranberries. For my [hawflakes](#) and [prune layer cake](#) , I managed to bake a total of 8 layers cake but for this one, I get only 7 layers. It was still very delicious and as good as last two cakes! I spent less than 3 hours for this cake. You can substitute cranberries with raisins too if you like as the taste of cranberries in this cake taste very similar to raisins.

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Recipe here
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Once 2 minutes, take out 2 cups of thick cream and add a few drops of red colouring, mix well. Pour 1 cup

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