



# AMERICAN FLAG CAKE

RECIPE PART 1



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IMEX America

“ My cousin Nell and I make this Americana cake using my mum’s recipe each 4th of July for our family BBQ – I have fond memories of us baking in the kitchen early in the morning and heading to the beach once the hard work was done! ”





SERVES  
**6**

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RECIPE PART 2

## INGREDIENTS

### FOR THE CAKE

- **¾ cups** butter softened
- **3** large eggs
- **2 ½ cups** all-purpose flour
- **2 ½ tsps** baking powder
- **½ tsp** salt
- **1 ¾ cups** sugar
- **1 ½ tsps** vanilla
- **1 ¼ cups** milk

### FOR THE ICING

- **1 cup** or more whipping cream
- **2 tbsps** sugar
- **½ tsp** vanilla

### FOR THE FLAG

- **1 ½ pint** fresh blueberries
- **1 ½ pint** fresh raspberries



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RECIPE PART 3

- 1 Grease & flour one 13x9x2 inch pan
- 2 Combine flour, baking powder and salt - set aside
- 3 In a medium bowl beat butter with electric mixer for 30 seconds on medium speed, gradually add sugar about 1/4 cup at a time on medium speed for two minutes
- 4 Add the flour mixture. Add eggs 1 at a time beating after each addition and beat in vanilla
- 5 Spread batter in prepared pan
- 6 Bake in 375°C/190°F degree oven for 25 to 30 minutes. Cake is done when toothpick inserted near center comes out clean. Let cool for 10 minutes and remove from pan
- 7 In a chilled bowl beat whipping cream, sugar and vanilla with whisk or electric mixer until soft peaks form...do NOT overbeat
- 8 Outline the flag with a toothpick, fill the upper left corner with blueberries. Place 2 rows of raspberries across the top of the cake then leave a similar sized line of icing before adding another 2 rows of raspberries. Alternate between icing space and 2 rows of raspberries until your cake is finished!



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