



# Curringa Farm

## Royal Danish Sweetheart Cake

The Hamilton Sheep Centre is home to the internationally acclaimed Royal Danish Sweetheart Cake. Jane's mouth watering recipe was selected from three Tasmanian nominations, by the oldest bakery in Denmark, Conditori La Glace .

The Sweetheart Cakes originated in 1870, when Conditori La Glace was founded in the middle of Copenhagen. At that time the Sweetheart Cakes were a kind of bun with a "conditor devise" put inside; it was a love poem. This enabled you to give your loved one a greeting without embarrassment.

As Princess Mary is from Tasmania, a Tasmanian recipe was required for the tradition. This recipe and cake will remain prominent in the bakery and be a focal point for lovers and sweethearts, until the descendants of Mary and Frederick become engaged.

The Bakery attaches love poems to each cake sold. Some examples of these are:

"All things fade and disappear. Only virtue and love lasts."

"If the World should go under. Our friendship will last. Gone you are, but also near. My own Sweetheart dear."

"You for my Husband. Can choose me. Oh, so good your kisses taste. They please me."

The cake is made from basic staples and has a wonderful walnut and cinnamon flavour. Visitors to the Hamilton Sheep Centre have the opportunity to sample some cake along with other delectable delights that Jane prepares.

