

# ***Apricot Mousse Cake***

## ***Ingredients***

### *Sponge Cake ~*

- 3 large eggs
- 100g (½ cup) sugar
- ½ teaspoon vanilla extract
- 65g (½ cup) all-purpose flour
- ½ teaspoon baking powder

### *Apricot Mousse ~*

- 380g (2 cups) canned apricots, drained (reserve syrup)
- 240g (1 cup) sweetened condensed milk
- 710ml (3 cups) heavy cream, chilled
- 1 teaspoon vanilla extract
- 110g (½ cup) sugar
- 20g (2 tablespoons) unflavored gelatin
- 60ml (¼ cup) water

### *Apricot Gelee ~*

- 240ml (1 cup) water, divided
- 2 tablespoons (20g) unflavored gelatin
- 355ml (1½ cups) reserved apricot syrup

### *Additional Ingredients ~*

- Additional sliced apricots, for center of the cake and garnish

## ***Preparation***

### *Cake ~*

1. Preheat the oven to 180°C (350°F).
2. Line the bottom of a 23-cm (9-inch) springform pan with parchment paper.
3. In a large mixing bowl, whisk together the eggs, sugar and vanilla on high speed until thick and pale in color, about 5 minutes.
4. In a separate bowl, combine the flour and baking powder.
5. Sift the dry ingredients into the eggs in small amounts, folding gently but thoroughly.
6. Pour the batter into the prepared pan and bake for 20 minutes.
7. Cool the cake on a wire rack, then remove it from the pan.
8. Clean the pan and line the sides with plastic wrap or an acetate cake collar.
9. Return the sponge cake layer into the pan.

### *Apricot Mousse ~*

1. Drain the canned apricots and reserve 1½ cups (355ml) of the syrup for the gelee.

2. Place 190g (1 cup) of apricots and the sweetened condensed milk into a food processor and pulse into a puree.
3. Dice the additional 190g (1 cup) of apricots and set aside.
4. In a mixing bowl, whisk together the cream, vanilla and sugar on high speed until stiff peaks form.
5. Fold the puree and diced apricots into the whipped cream.
6. Combine the unflavored gelatin and water in a small ramekin.
7. Microwave for 30 seconds, or until the gelatin is completely dissolved.
8. Pour the hot mixture directly into the mousse mixture and fold in until well combined.

#### *Assemble the cake ~*

1. To assemble the cake, first soak the sponge cake layer with a few tablespoons of apricot syrup.
2. Add the apricot mousse and level off the top.
3. Arrange apricot slices around the perimeter and the center, gently pressing them into the mousse.
4. Chill the cake for 30 minutes in refrigerator

#### *Apricot Gelee ~*

1. Combine 60ml (¼ cup) of cold water and the unflavored gelatin in a small ramekin and allow the gelatin to bloom for a few minutes.
2. Boil 177ml (¾ cup) of water and pour into a large bowl, adding the gelatin mixture and stirring until the gelatin is completely dissolved, then add the apricot syrup.
3. Pour the mixture over the partially set mousse layer.
4. Return the cake to the refrigerator and allow it to set for at least 6 hours, or until the gelee on top is set completely.
5. To serve, transfer the cake onto a cake stand, then remove the plastic wrap.