

Strawberry Cake

yield: makes one 20cm/8inch cake

Ingredients:

Sponge Cake:

4 eggs (separated)

$\frac{2}{3}$ cup sugar

$\frac{2}{3}$ cup all-purpose flour

1 vanilla sugar (8g/0.28oz) or 1 teaspoon vanilla extract

1 teaspoon baking powder

4 tablespoons canola oil

1 tablespoon potato starch/flour

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Filling:

4 teaspoons gelatin (unflavored)

4 heaped tablespoons powdered sugar

400g/14oz strawberries (blended)

300ml heavy whipping cream

1 plain or vanilla yogurt (4oz/113g)

Decoration:

7-8 strawberries

about 25g/0.8oz dark or milk chocolate

about 20g/0.7oz/1 $\frac{1}{2}$ tablespoons butter

Directions:

Sponge Cake:

Whisk the egg whites with the pinch of salt until stiff. Still whisking gradually add sugar (1-2 tablespoons at a time) and vanilla sugar (or vanilla extract) and then

yolks (one at a time). Beat/whisk very well after each addition.

Sift together the all-purpose flour, potato flour and baking powder and fold it into a batter (gradually, in three bunches and use a wooden spoon or spatula to fold it).

Then gradually add the canola oil (2 tablespoons at a time) and mix well until well incorporated.

Pour the batter into a prepared, greased springform 8inch/20cm (you can also line the baking pan with parchment or wax paper but I always just use a non-stick spray and it works great) and bake in a preheated oven, 180C/360F for about 30 minutes. Cool down completely then cut twice so you get 3 sheets of cake.

Filling:

Dissolve the gelatin in about 4-6 teaspoons cold water. Then add hot water - about ¼ cup and mix well to dissolve the gelatin completely. Cool down.

Whisk the heavy whipping cream with the sugar until stiff. Add the pureed strawberries, yogurt and gelatin and mix very well until well incorporated. Put the filling in a refrigerator to make it thicker. Check the filling from time to time. It can't set so be careful.

To assemble the cake:

Spread the thick filling between three cake sheets evenly. Top the cake with the filling as well as the sides. Decorate with strawberry ladybugs, cut into wedges and serve. Put in the refrigerator for about 1 hour or more - until set well.

Decoration:

Wash, hull and dry the strawberries. Cut them in a half.

Melt the chocolate and butter in a microwave or over a pan with boiling water.

Dip the sharp end of each strawberry in a melted chocolate (you just make a head of the ladybug). Then using a toothpick draw the line and dots on the ladybug.

Decorate the cake.

Enjoy!:))