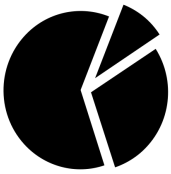
Berries & Cream Cake

LEVEL: EASY

3-4 HOURS



SERVES: 8-10

Ingredients

Genoise Sponge
300g Whole Egg
240g Caster Sugar
240g Plain Flour
50g Melted Butter
Zest ½ Lemon
1 Tsp Lemon Extract
1 Tsp Vanilla Bean Paste/1 Fresh Vanilla Pod (Optional)

Sugar Syrup
30g Lemon Juice
30g Water
60 Sugar
Or
60g Water
60g Sugar
1 Tsp Vanilla Bean Paste

Vanilla Chantilly Cream
400g Double/Heavy Cream
1-2 Tsp Icing/Powdered Sugar

Fresh Berries To Decorate

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Equipment

Large Bowls
Stand Mixer or Electric Hand Whisk
Spatula
Sieve
9x13” Cake Pan
Wire Cooling Rack
Hand Whisk
Offset Spatula
Serrated Knife
Small Saucepan
Rectangular Cake Board (Roughly 10x14”)

Method

Genoise Sponge

This sponge can be flavoured with either lemon/vanilla - or both. I like a lemon cake so I just used lemon extract & zest, but feel free to adjust the flavour to your preference.

1. Pre-heat the oven to 175C/345F.

2. Into a large bowl, or the bowl of a stand mixer, add the eggs, sugar & lemon zest.

    - **300g Whole Egg**
    - **240g Caster Sugar**
    - **Zest ½ Lemon**
    - **1 Tsp Lemon Extract**

2. Place the bowl over a pan of gently simmering water, and whisk constantly until it has thickened slightly and looks paler in colour. If you have a digital thermometer, it should go above around 45C/112F.

3. Once thicker, remove it from the pan, and with an electric hand whisk, or you can place it on a stand mixer - whisk it for 3-5 minutes until it is much thicker, and the mixture holds a ribbon.

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4. Next, sift the flour over the top, and fold it in with a spatula. This can be a little tough as you really need to scrape the bottom of the bowl to make sure you get all the flour as sometimes it can get stuck at the bottom, but also try to avoid going crazy and knocking out too much air from the mixture.

    - **240g Plain, All-Purpose Flour**

5. Once the flour is incorporated, pour in the melted butter (and vanilla if you are using it) and fold the mixture again to make sure there are no more streaks of butter.

    - **50g Melted, Unsalted Butter**

6. Take a 9x13" rectangle cake pan, and lightly grease the inside with butter or cake release spray. Place a sheet of parchment paper on the bottom.

7. Pour the cake batter into the tin, then slide it into the pre-heated oven. Bake for around 20-25m or until the cake is nice and golden and a skewer inserted comes out clean.

Sugar Syrup

You have two options for the sugar syrup - vanilla or lemon. Choose whichever version you would prefer to use. If you are making vanilla - skip the lemon juice and do 60g water instead + 1 Tsp vanilla bean paste.

1. Into a small saucepan, add the lemon juice, water and sugar.

    - **30g Lemon Juice**
    - **30g Water**
    - **60 Sugar**

2. Place it on a medium heat and bring it to a boil, ensuring the sugar has completely dissolved. Make sure the syrup doesn't boil for too long otherwise it will become slightly too thick and make it more difficult to spread onto the cake.

3. Set the pan to one side while the cake bakes.

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Assembly Part 1

1. When the cake has baked, remove it from the oven, and carefully run a knife around the edge of the cake pan to make sure it has completely released. Then place a wire rack on top of the tin and carefully flip it over so the cake is now on the wire rack.

2. Allow it to cool for a few minutes, then peel off the sheet of parchment paper on the bottom.

3. Take the sugar syrup and use a spoon or a pastry brush to soak the cake all over. This will add some moisture back into the cake.

4. At this point, you can wrap the cake tightly in cling film and refrigerate it (overnight ideally) or let it cool to room temperature to decorate. I find that wrapping it in cling film and then refrigerating it, while it's still warm, helps to lock in a little more moisture.

Vanilla Chantilly

1. Once the cake has cooled, take a sharp serrated knife and trim the edges off. This will give you a nice clean edge and also get rid of the slightly drier edges.

2. Add the cream, vanilla and sugar to a bowl and use a hand whisk (or electric whisk) and whisk until the cream is thicker but not holding stiff peaks.

    - **400g Double/Heavy Cream**
    - **1-2 Tsp Icing/Powdered Sugar**

3. The thickness is crucial here, as if you whisk the mixture to stiff peaks then try and spread it, it will split.

4. The more you move the cream, the more it will thicken, so you need to underwhip the cream, to a very soft peak, then pour it on the cake.

5. Use a spatula so spread it around in nice whirls to the edges.

6. Take fresh berries of your choice and place them all over the cream.

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