



Raspberry Sponge Cake



serves 10



50 minutes

INGREDIENTS

6 large eggs, weighed on a food scale
(You will see why this is important)

Half the weight of the eggs in sugar

3 tablespoons of hot water

Half the weight of the eggs in all-
purpose flour

For the filling:

2 cups of heavy whipping cream

1 teaspoon vanilla extract

$\frac{1}{4}$ cup powdered sugar, plus more for
dusting

1 cup of raspberry jam

1 pound or more fresh raspberries

Parchment paper

DIRECTIONS

Preheat the oven to 350°F (177°C).

Crack the eggs into a bowl and weigh them. Write the weight down for reference.

Add half the weight of the eggs in sugar to the bowl. Then add the 3 tablespoons of hot water.

Using an electric mixer with the whisk attachment, beat the egg mixture until it is thick and creamy. This will take around 5 or more minutes. The mixture should be thick enough to hold its shape.

Measure out half the weight of the eggs in flour. Sift the flour into the egg mixture, and gently fold it in. The lightness of this batter will depend on the amount of air that has been incorporated into the whisked eggs.

Grease and flour three 9-inch cake tins. Line the bottoms with parchment paper for easier removal. Then divide the mixture evenly between the three pans.

Place pans into the preheated oven for 30–35 minutes or until the cake has risen and is a nice, golden-brown color. Remove and cool in the pan for 10 minutes.

Gently remove the cooled cake from the pans, leaving the parchment paper on the bottom of each layer. This cake is very delicate, and keeping the parchment paper on will help prevent it from cracking.

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At this point, the cake can be wrapped in plastic wrap and placed into the freezer for up to one month.

Make the filling:

Pour whipping cream into the bowl of an electric mixer. Add the vanilla and the $\frac{1}{4}$ cup of powdered sugar, and beat on high until fluffy peaks form.

Begin filling the layers of the sponge cake. Place the first layer on a cake plate, then remove the parchment from the bottom. Spread half the cup of raspberry jam over the cake.

Next, spread $\frac{1}{4}$ of the whipping cream over the jam. Next, arrange the fresh raspberries in the whipped cream, covering the layer.

To complete the layer, spread another $\frac{1}{4}$ cup of the whipped cream over the fresh raspberries.

Next, place the second layer of cake and complete the process again.

Place the third layer of cake on top of the second layer of raspberries. Dust the top of the cake with powdered sugar.

You can decorate the top with dollops of whipping cream and raspberries if you have extra.

Refrigerate for 30 minutes before serving.