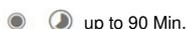




Eton Mess Cake

about 16 - 20 slices



Ingredients:

For the Sponge:

275 g Unsalted butter (softened)
275 g Golden Caster Sugar
5 Medium Eggs (beaten)
10 g Dr. Oetker Madagascan Vanilla Paste (2tsp)
300 g Self-Raising Flour

For the Decoration:

300 ml Whipping Cream
5 g Dr. Oetker Madagascan Vanilla Paste (1tsp)
Meringue Kisses
about 250 - 300 g Fresh Mixed Berries
75 g Raspberry Coulis

1 For the Sponge:

Preheat the oven to 180°C/ 160°C Fan oven/Gas Mark 4. Grease and line 3 x 7" round cake tins. Cream together the butter and sugar until light and fluffy.

2 Gradually beat in the eggs and Natural Vanilla Paste. If the mixture starts to curdle, add a spoonful of flour.

3 Finally sieve the remaining flour and Baking Powder onto of the mixture and fold in until just combined.

4 Divide the mixture equally between the prepared tins and smooth the top of the mixture. Bake for 25–30 minutes until golden brown and a skewer inserted into the centre of the cake comes out clean. Leave to cool in the tins for 15 minutes and then remove and place on a wire rack to cool completely.

5 To Decorate:

Whip the cream with the Vanilla Paste to form soft peaks. Crush up the meringue kisses leaving 6 aside to top the cake. Stir the crushed meringue into the cream. Place the meringue cream in a piping bag, cut a 1cm hole in the end of the piping bag – if you do not have a piping bag you can spread the can using a palette knife.



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- 6 Using a serrated knife cut the domed top of 2 of the sponge cake layers and place one on your serving plate/board. Pipe blobs of cream over the sponge layer and top with some fresh berries and a drizzle of coulis. Repeat for the next sponge layer.
- 7 Once all the cake is filled spread the remaining cream over the top of the cake, finish with some fresh berries and meringue kisses and a drizzle of the coulis.
- 8 You can now serve and enjoy your eton mess cake or store in the fridge and consume within 2 days.

Tip from the Test Kitchen

- Add the coulis just before serving as it will bleed into the cream.
- You can make the sponge ahead a make stack and fill just before serving.
- To make your own meringue kisses check out our meringue kiss cake recipe!

