

Vertical Blackberry Stripe Cake

Serves 12 pieces

INGREDIENTS

250 g blackberries
3 eggs
430 g sugar
2 tbsp yogurt
1 tsp baking powder
120 g flour
180 g egg whites
500 g unsalted butter (room temperature)
salt
confectioner's sugar (for dusting)
blackberry (for garnish)
Edible flowers (for garnish)



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METHOD

1. Preheat oven to 180°C using the Bread Baking function. Add eggs and 150 g sugar to the bowl of a stand mixer and beat until creamy. Add yogurt and keep beating. Add baking powder to flour and add the mixture to the stand mixer bit by bit. Spread batter on a parchment-lined baking sheet. Bake at 180°C for approx. 10 min. on Bread Baking function. Once the cake is done, remove from the oven and dust with confectioners sugar. Cover the whole tray with a kitchen towel and let rest.
2. Add blackberries to a measuring cup and purée with a stick blender until smooth. Pass through a fine sieve set over a saucepan. Add remaining 280 g sugar and heat the mixture over medium heat. In the meantime, beat egg whites and some salt in the bowl of a stand mixer until stiff peaks form. Remove the blackberry syrup from heat as soon as it reaches 115°C. While beating the egg whites, slowly add the blackberry syrup. Keep beating until the mixture is at room temperature, then add diced butter bit by bit and keep beating to form a buttercream.
3. Take the parchment paper off and cut the cooled sponge cake into 3 equal strips. Spread each strip with some of the blackberry buttercream. Carefully roll up the first strip, then position the seam of the first roll at the beginning of the next one and keep rolling up. Repeat with the third strip, then add the cake to a platter. Spread remaining buttercream over the entire cake. Before slicing, let cake rest in the fridge for at least 1 hr. Garnish with fresh blackberries and edible flowers. Enjoy!