# Strawberry Mousse Cake

NIBBLEDISH CONTRIBUTOR

## Ingredients

SPONGE CAKE:

- 290 mL flour
- 4 eggs
- 32 mL milk
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 32 mL vegetable oil

STRAWBERRY MOUSSE:

- 200g fresh strawberries
- 1 egg yolk
- 3-4 tablespoons sugar (may want to add more if you like your cakes real sweet)
- 1 teaspoon vanilla extract
- 100 mL milk
- 2.5 teaspoons unflavored gelatin
- 1 cup whipping cream
- 150g fresh strawberries sliced in half

## Instructions

SPONGE CAKE:

1. Prepare ingredients:
   - add sugar and salt together.

- add milk, oil, and vanilla together.
- sift the flour.

2. Add the sugar+salt into the eggs and blend with an electric mixer *immediately*.
3. Blend until the egg mixture becomes foamy and tripled in size (around 5 minutes).
4. Add in the flour and mix well.
5. Pour some of the mixture into the milk+oil and stir until well blended.
6. Pour it back into the original cake mixture and use your spatula to fold until well blended.
7. Pour into a cake mold and bake for 35 minutes at 180 C (Gas 4).

STRAWBERRY MOUSSE:

1. Blend and puree 200g of fresh strawberries.
2. In a saucepan, mix the sugar, egg yolk, and vanilla.
3. Pour the strawberry puree (around 150 mL) into the egg mixture. Mix well.
4. In another saucepan, add the gelatin and milk and heat until gelatin has dissolved. Pour it into the strawberry mixture and continue heating until everything comes together.
5. Remove the mixture from the heat and place the saucepan in cold water until it reaches room temperature.
6. Whip the cream until stiff peaks form. Pour it into the strawberry mixture.
7. Fold until blended thoroughly.
8. Place the 1st layer of sponge cake in the center of the mold and arrange sliced strawberries on top. Pour in the mousse until strawberries are covered.
9. Place the 2nd layer of sponge cake in the center and cover it with more mousse. Refrigerate until set (4 hours). Decorate and serve.