



Cherry Cream Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

For sponge cake:

- 4 eggs
- 125 grams of sugar
- 60 grams of wheat flour
- 40 grams of potato starch
- 25 grams of cocoa powder
- 1 spoon of baking powder
- pinch of salt

For punch:

- 1/2 cup of green tea
- 2 spoons of lemon juice
- 2 spoons of sweet liqueur

For cherry cream:

- 350 grams of cherries, stone removed, cut in four
- 200 grams of heavy cream
- 1 package of cherry jelly

For garnish:

- 130 grams of heavy cream
 - 150 grams of cherries, stone removed, cut in halves
 - 3 spoons of dark chocolate flakes
 - 3 spoons of coconut flakes
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Instructions

1. Break eggs, separating whites from yolks
2. Beat whites with pinch of salt, till firm foam, then add sugar bit by bit still beating the whites, then add yolks, one by one continue beating
3. Sift the flour, potato starch and cocoa powder, baking powder in separate dish, mix well, then add bit by bit to whites mixture and mix very gently
4. Pour dough at baking tray
5. Bake in preheated oven, about 180 degrees, about 8 min
6. Let it cool down, cut in half
7. Mix punch ingredients and pour it over the sponge cake
8. Make jelly following package directions, with the exception of using only half water which is required normally (standard in Poland is 2 cups of water per 1 package of jelly, so in this case only 1 cup of water)
9. Cool down jelly, when it's almost set, add cherries (can be with juice), mix well
10. Whisk cream, add it to fruit-jelly mixture, cool it and when it's set, pour it over half of sponge cake and cover with the other half
11. Pour the remaining whisked cream over the cake and garnish it with cherries halves, chocolate and coconut flakes
12. Keep in the fridge about 2 hours and then it's ready to eat