Almond and Coconut Cream Fruit Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Cake

4 eggs, separated
1/2 cup sugar
1/2 tablespoon baking powder
1 teaspoon ground ginger
3/4 cup almonds, finely ground

Cream

4 ounces low fat cream cheese, softened
1/4 cup coconut milk
2/3 cup heavy cream
3 tablespoons powdered sugar
1/2 tablespoon vanilla
Zest of 1/2 orange

Fruit

1/2 pound strawberries
1/4 pound blackberries
Juice of 1 orange
Zest of 1/2 orange
1 teaspoon sugar

Instructions

1. For cake, use a whisk to beat egg yolks and sugar. Set aside.

2. With an electric mixer, whip egg whites until they reach soft peaks.

3. Mix baking soda, ginger and almonds into egg yolk mixture. Then, add 1/3 of the egg whites to the egg yolk mixture, softly folding a couple of times.

4. Fold in remaining whites using just a few strokes, being sure to combine the mixture fairly well.

5. Line a baking sheet with parchment paper and spray with floured baking spray. Spread batter evenly on cookie sheet. Bake for 15-20 minutes in a preheated oven at 350 degrees. Cool cake completely once done.

6. Make filling by whisking cream cheese, zest and coconut milk until smooth.

7. With an electric mixer, whip cream, vanilla and sugar until mixture thickens but does not clump.

8. Fold whipped cream into cream cheese mixture until just incorporated. Keep in fridge until ready to use.

9. For fruit, toss berries, sugar, juice and zest in a bowl. Allow to sit a few minutes for the flavors to combine before using. (Berries can be made ahead of time and be left in the fridge overnight.)

10. Just before serving, cut the almond cake into 12 even squares. Using either 2 or 3 pieces per person, layer cake with cream and berries.