The Select Aisle

MANGO MASCARPONE CAKE

Prep Time : 35 min	Cook Time : 25 min	Total Time : 60 min

INGREDIENTS:

For Sponge
- Maida - 120gms
- Eggs - 4nos
- Sugar - 120gms
- Baking Powder - 2gms
- Vanilla Extract - 3g
- Refined Oil - 30gms

For Frosting
- Mascarpone Cream - 100gms
- Whipped Cream - 150gms
- Alphonso Mango Puree - 50gms

For Sugar Syrup
- Sugar - 375 gms
- Water - 112.5 gms

INSTRUCTIONS:

For Sponge

1. Grease two 6 inches cake mould and line with parchment paper. Preheat oven to 200c.
2. Beat eggs and sugar till the mixture reaches "ribbon stage"
3. Add vanilla extract and cardamom powder at this stage.
4. Sieve half of maida and baking powder mixture into the batter and fold. Repeat this twice
5. Gently fold in the oil. Pour this batter equally and bake at 200c for 25 mins.

For Frosting
1. Lightly whip mascarpone in a bowl and set aside.
2. In a separate bowl, whip the cream till it reaches stiff peaks.
3. Gently fold in the mascarpone with the whipping cream.

For Sugar Syrup
1. Boil sugar and water for 5 minutes on high.

For Assembly
1. Cut off the top layer of both your cakes. Keep your first layer on a stand or a plate.
2. Drizzle sugar syrup on the cake tops and let the syrup soak into the sponge.
3. Scoop some frosting onto the first layer using a spatula and spread it using a knife.
4. Spread some mango puree on top of the frosting and place the second layer. Repeat steps 2 and 3.
5. Even out the edges and decorate the cake by slicing some fresh mangoes and arranging them on top. Add some mint leaves to add some colour and freshness.