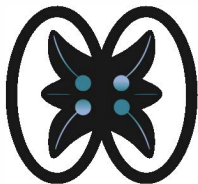


Danish Layer Cake

with Vanilla Cream

This Danish “lagkage,” which literally means layer cake, is filled with whipped cream and fresh berries. It is a delightful dessert and presents beautifully on special occasions.



the Cake

ALMOND CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- 1 cup mild extra-virgin olive oil (200g)
- ½ cup plain yogurt (4oz, 113g)
- ½ cup sour cream (4oz, 113g)
- 2 tablespoons juice and zest from a lemon

Preheat oven to 325°F. Grease two 9-inch baking pans and line them with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the yogurt, sour cream, lemon juice and zest and mix on low speed until just combined.

Add the almond cake mix and mix on low until well combined.

Divide the batter evenly between the two prepared pans and bake for 25-30 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pans for 5-10 minutes before unmolding.

the Cream

YOU WILL NEED

- 2 cups cold heavy cream (480g)
- ¾ cup powdered sugar (85g)
- 2 teaspoons vanilla extract

Beat the ingredients on medium speed until thick and creamy.

Slice each cooled cake horizontally, then sandwich cakes slices together with a thin layer of vanilla cream and fresh berries.

Top the cake with the remaining whipped cream and decorate with berries.