

Blackberry Farm Cake

Preparation

Cake Mix

- In a plastic bowl, pour the sugar and butter to obtain a creamy texture, gradually incorporate the flour, baking powder and salt
- Continue mixing and finish with eggs and milk
- Reserve in the fridge before cooking (at least 45 min)

Apple Compote

- Wash the apples, then cut in regular dice
- Combine all apple compote ingredients and cook for five minutes over medium heat
- Reserve in the fridge before using (at least 45 min)

Blackberry Jam

- Put all ingredients in a saucepan and cook at 225°F
- For longer preservation incorporate 4% acidity

Crumble

- Make the butter soft and add almond powder, finish with flour and vanilla pod
- Reserve in the fridge before using (at least 45 min)

Finishes and Cooking

- In a Panibois mold, pre-grease (or use baking paper)
- Put down a layer of cake mix and add 1" of soft almonds then a layer of apple compote
- Layer again with cake mix and add crumble sprinkle and blackberries on top
- Cook for approximately 20 minutes at 340°F
- After baking turn out and put on a rack to cool
- Tip: put a thin layer of neutral icing before adding jam
- As always: ENJOY!



Ingredients

Moelleux Cake Mix

- 50g Flour T65
- 100g Almond Powder
- 150g Butter
- 100g Sugar
- 2g Salt
- 5g Baking Powder
- 60g Milk
- 100g Whole Eggs

Apple Compote

- 100g Slice Apples
- 40g Sugar
- Kafhir Limes Sugar
- Lemon Zest

Blackberry Jam

- 100g Blackberries
- 40g Sugar
- Rum
- Black Cardamone

Crumble

- 55g Almond Powder
- 54g Brown Sugar
- 50g Butter
- 15g Flour T65
- 1 Pod Vanilla Bean