

July Birthday Cake Recipe

“Berry-licious” Tiramisu



INGREDIENTS

Cake

- 1 cup all-purpose flour
- 1/2 tsp. baking powder
- 6 large eggs, room temperature
- 1 cup sugar

Berry Sauce

- One 6-oz. package fresh raspberries
- 2 Tbsp. granulated sugar
- 4 Tbsp. orange liqueur
- 1/4 cup water

Filling

16 oz. mascarpone cheese, refrigerated

2 Tbsp. orange liqueur

1-1/2 cups very cold heavy whipping cream

1/3 cup powdered sugar

1 tsp. lemon extract

1 quart fresh strawberries, some sliced and some halved

2 pints fresh blueberries

6 oz. fresh raspberries

DIRECTIONS

Preheat oven to 350° F. Line two 8-inch round pans with parchment paper (do not grease the sides).

Set aside.

Whisk flour and baking powder together; set aside. Crack eggs into the bowl of an electric stand mixer fitted with whisk attachment and beat on high speed for 1 minute. While the mixer is still running, gradually add the sugar. Continue beating for 8 to 10 minutes, or until mixture is thick and fluffy.

Remove bowl from stand. Sift one-third of the flour mixture into the egg-sugar batter. Using a spatula, fold in the flour just until incorporated. Repeat twice more, being sure to scrape from the bottom of the bowl and to stop mixing when flour is no longer visible. DO NOT OVERMIX.

Pour batter into prepared pans. Bake on center rack in preheated oven for 30 to 35 minutes, or until tops are golden brown. Remove from pans by sliding a thin spatula or butter knife around the edges. Invert onto a wire rack and remove parchment backing. Cool cake to room temperature. Using a serrated knife, cut each layer in half to produce 4 layers; set aside.

To prepare berry sauce, empty raspberries into small glass bowl. Sprinkle sugar over top of fruit, then mash with a fork. Add orange liqueur, followed by water. Continue mashing until all ingredients have been incorporated; set aside.

To make filling, scoop refrigerated mascarpone cheese into a large bowl. Add orange liqueur and use a rubber spatula to thoroughly mix together both ingredients; set aside. Pour cold heavy cream into a separate mixing bowl and beat on high using an electric mixer. Add powdered sugar and lemon extract. Continue beating until fluffy soft peaks form. Transfer half of the soft whipped cream into the mascarpone cheese/liqueur mixture. Using a rubber spatula, gently fold the cream until thoroughly blended; DO NOT OVERBEAT, or mixture will become grainy.

Assemble cake by placing one layer (cut-side up) onto a platter. Spoon 1/4 of the berry sauce over the cake (some cake will show through). Spread 1/4 of filling over the sauce, and top with sliced strawberries, blueberries and raspberries. Repeat with the next 2 layers. Before topping the last layer with the remaining fresh fruit, spread the white fresh whipped cream (recipe follows) over the entire surface, followed by streaks of the red cream. Add a few sugar pearls, then top with remaining fruit and fresh herbs, if desired. Refrigerate for at least one hour before serving.

Fresh Whipped Cream

(Prepare while cake is baking)

4 cups very cold heavy cream

2 cups sifted powdered sugar

1 tsp. pure lemon extract

Red food color

Sugar pearls

DIRECTIONS

Place mixing bowl and beaters in the freezer for 15 to 20 minutes. When time has elapsed, pour very cold heavy cream into the chilled bowl and beat until frothy. Gradually add the powdered sugar and lemon extract. Whip until light, yet thick enough to spread. Transfer 1/3 of the frosting into a separate bowl. Add 1 to 2 drops of red food color, stirring only until colors of red and white are visible. Place in fridge until ready to use.