



www.verrillfarm.com

info@verrillfarm.com

(978) 369-4494

Sponge Cake with Limoncello-Mascarpone Cream

Sponge Cake

INGREDIENTS:

- 2 cups + 2 TB cake flour, sifted
- $\frac{3}{4}$ cup + 1 TB sugar
- 2 $\frac{1}{2}$ tsp. baking powder
- Pinch salt
- $\frac{1}{2}$ cup corn oil
- $\frac{1}{2}$ cup water
- 2 eggs
- 1 cup egg whites
- Pinch cream of tartar
- $\frac{3}{4}$ cup sugar

PROCESS:

Mix sifted flour, sugar, baking powder and salt lightly with fork or whisk & set aside.

In separate bowl, combine oil, water and whole eggs. Whisk to combine. Add these wet ingredients to dry and combine.

Whip egg whites with cream of tartar until soft peaks form. Slowly add sugar until stiff.

Fold whipped egg whites into flour mixture and divide between 2 - 8" spring form pans which have been lined with parchment. (Do not use pan spray).

Bake at 350 degrees for 35-40 min. or until cake springs back when touched.

Limoncello-Mascarpone Cream

INGREDIENTS:

- ¾ cup chilled heavy cream
- 4 oz. mascarpone cheese
- 3 TB sugar
- 3 TB Limoncello liqueur

PROCESS:

Whip all together until soft peaks form. Use to top fresh fruit or cake.

To use Mascarpone Cream

Cut sponge cake in half, creating two layers. Spread mascarpone cream on one layer and top with cut up berries.

Put second layer on first and spread mascarpone cream on top.

Decorate with berries, mint leaves, etc.