

# Verdens Bedste w/ raspberry crème

Norway (World's Best Cake) – serves 8-10



## Ingredients:

### Sponge

- 150g butter
- 150g caster sugar
- 5 egg yolks
- 150g plain cake flour
- 2 tsp. baking powder
- 4 tbsp. milk

### Meringue

- 5 egg whites
- 250g caster sugar
- 100g chopped almonds

### Filling

- 200 ml crème patisserie (we recommend Kage Creme from Maizena)
- 300 ml whipping cream
- 250 ml raspberry jam

## How to do it:

### Sponge

Whisk butter and sugar until creamed. Add one egg yolk at the time. Sift together all dry ingredients and fold into the mixture together with the milk. Add the batter to a lined 30 x 40 cm tin.

### Meringue

Whisk the egg whites until stiff. Add the sugar and continue whisking to a stiff meringue. Add on top of the batter in the tin.

Bake the cake in the bottom of the oven at 150 degrees C for about 45 minutes. Let the cake cool completely in the tin.

Remove the cake from the baking parchment and split the cake into two equal pieces.

Whisk the whipping cream until stiff. Carefully fold in the raspberry jam into the whipped cream.

Add one part of the cake to a serving tray, meringue side up. Smear the vanilla crème patisserie on top, carefully. Then add the raspberry cream on top of the crème patisserie. Add the remaining cake on top, meringue side up. Decorate around the tray with a few fresh raspberries.