

VANILLA SPONGE CAKE

Total Time: 75 mins

Portions: 12 Portions

Ingredients

Dough

220 g Caster Sugar
115 g Unsalted butter room temperature
3 tsp Taylor & Colledge Vanilla Extract
3 tsp Canola Oil
4 Large Eggs
300 g PlainFlour
2.5 tsp Baking Powder
250 ml Whole Milk
pinch Salt

Vanilla cream

800 g Full Fat Cream Cheese
250 g Whipping Cream
150 g IcingSugar
2 tbsp Taylor & Colledge Vanilla Bean Paste
4 Gelatine Leaves

Fruit component

400 g Mixed Stone Fruits (Peaches, Apricots)
about 100 ml White Wine
3 tbsp Honey
1 tbsp Taylor & Colledge Vanilla Bean Paste

Decoration

Blackberries
Stone Fruits fresh
Thyme Leaves

Preparation

1. Preheat oven to 180°C / 160°C fan / gas mark 4.
2. Lightly grease and flour three 20 cm cake pans. Line the bases with parchment paper.
3. To make the sponge, beat the butter and sugar on medium speed in the bowl of a stand mixer until light and fluffy. Slowly add the oil and vanilla extract. Add eggs, one at a time.
4. In a medium bowl combine flour, baking powder and salt.
5. With mixer on low speed, gradually add flour mixture to the butter mixture alternately with the whole milk beginning and ending with flour mixture, beating just until combined.
6. Pour the mixture in the prepared tins and bake until a wooden pick inserted in center comes out clean, 25-30 minutes. Remove from tins and let cool completely.
7. Cut the fruit in small chunks. In a saucepan toss together stone fruit, white wine, honey and vanilla paste. Heat over medium heat until the wine evaporated. Set aside to cool completely.
8. Soften the gelatin leaves in cold water for about 5 minutes. To make the vanilla cream, whisk cream cheese, vanilla paste and powdered sugar until light and fluffy.

9. Add 3 tbsp of whipping cream to a small saucepan and bring to medium heat.
10. Squeeze the water from softened gelatin leaves, then place in the warm cream and stir until dissolved. Pour the mixture into the cream cheese and immediately mix everything together.
11. In another bowl, whisk the remaining whipping cream until stiff. Fold into cream cheese mixture using a spatula until everything combined.
12. Place 1 cake layer on a serving plate or board. Add 2-3 tbsp of fruit compote. Scoop about 1/3 of vanilla cream on top and spread evenly with a spatula.
13. Top with a second cake layer, add 2-3 tbsp fruit compote and 1/3 of vanilla cream.
14. Top with remaining cake layer. Spread a layer of vanilla cream on top layer, and a thin layer of vanilla cream on the sides of the cake. Using a spatula to smooth sides of cake. Refrigerate until ready to serve.
15. Top with fresh fruit.