

4th of July Celebration Cake



Serves 12 – Prep time 40 minutes – Cook time 30 minutes

Ingredients

Cake

- 4 large eggs, separated
- 1 pinch cream of tartar
- 2 cups white sugar
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup milk, warmed
- ¼ cup butter, at room temperature
- 2 teaspoons pure vanilla extract
- Butter or cooking spray for greasing pan

Filling and frosting

½ cup blueberries

3 cups fresh raspberries, divided

2 cups whipping cream

1-2 teaspoons pure vanilla extract (to taste)

½ cups superfine sugar plus some more for the whipping cream

Directions

Cake

1. Preheat oven to 350°F (175°C). Grease a 9x13-inch baking pan with cooking spray or butter.
2. Install the whisk attachment to the electric stand mixer and beat the egg whites and tartar cream on high speed until stiff peaks form, about 5 minutes. Place the egg whites in another bowl and set aside. Clean the mixing bowl for reuse.
3. In the clean mixing bowl, beat egg yolks and sugar on medium speed for 10 minutes, until fluffy. Remove from the mixer.
4. Fold in the egg whites with a spatula, spoonful by spoonful, until just combined.
5. Fold in slowly the flour, baking powder, and salt. Avoid overmixing
6. Return bowl to the mixer and mix in at slow speed the milk and vanilla until just combined, about 1 minute.
7. Add the batter to the prepared pan.

8. Bake in the oven for 25-30 minutes, or until a toothpick inserted in the middle of the cake comes out clean.
9. Let cool and reverse cake on a wooden board or wired rack.

Filling and frosting

10. Place the 2 cups of the raspberries in a bowl with ½ cup of superfine sugar.
11. Stir together with a fork until well combine and the sugar has dissolved. Set aside.
12. Prepare the whipped cream by beating the cream on high speed until thickened, about 4-5 minutes. Incorporate 1-2 tablespoons sugar and the vanilla to taste. Do not overmix.
13. Once the cake has cooled completely, slice it horizontally.
14. Place the bottom cake on a serving plate and spread the raspberry filling evenly on the bottom cake. Top with the remaining cake.
15. Frost the cake with whipped cream. Decorate the cake by making an American flag with the blueberries and remaining raspberries.

Happy 4th of July!