



MARZIPAN CAKE WITH STRAWBERRY CREAM

A cake I have eaten all my life, starting as a child when my *mormor* (grandmother) would bake it often at our beach house. It is now my classic summer cake recipe. You can serve the strawberry cream on top or on the side.

SERVES 8-10

- ★ 200g marzipan, ideally the Scandinavian variety (at least 60% almonds)
- ★ 250g caster sugar
- ★ 250g softened butter, plus more for the tin
- ★ 5 eggs
- ★ 70g plain flour

For the glaze

- ★ 200g 70% cocoa solids chocolate
- ★ 1 tsp butter

To serve

- ★ 1 vanilla pod
- ★ 200ml double cream
- ★ 50g icing sugar
- ★ 200g strawberries, hulled and quartered
- ★ 200g raspberries

1 Preheat the oven to 190C/170C fan/gas 5.

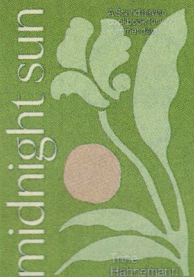
2 Grate the marzipan and mix with the sugar in a bowl; you'll get the best result using electric beaters. Add the

butter and whisk again until smooth, then add the eggs one at a time, whisking between each addition, until the mixture is even and smooth. Fold in the flour.

3 Butter a 26cm round cake tin, scrape the dough into the tin and bake for 45 minutes; if the surface gets too dark, cover it with foil. Leave to cool in the tin on a wire rack.

4 For the glaze, melt the chocolate and butter in a small heatproof bowl placed over a pan of barely simmering water, making sure the bowl does not touch the water. Spread it over the cake while you make the cream.

5 Cut the vanilla pod in half lengthways and scrape out the seeds with the tip of the knife. Whip the cream with the icing sugar and vanilla seeds. Place the cake on a serving platter, mound the cream on top, decorate with the berries, then serve.



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Our recipes are from *Midnight Sun* by Trine Hahneemann with photographs by Kim Lightbody (Quadrille, £25). To order a copy for £21.25 until 30 August, go to mailshop.co.uk/books or call 020 3176 2937. Free UK delivery on orders over £25.