



Passion fruit & white chocolate cake

This zingy alternative to the classic Vicky sponge will liven up your tea break or make a winning springtime option for Mother's Day.

Vegetarian

Serves	Course	Prepare	Cook	Total time
12	Cake	35 mins	25 mins	1 hr

Ingredients

8 passion fruit

80g Cooks' Ingredients White Chocolate, finely chopped

150ml double cream

225g unsalted butter, softened, plus extra for greasing

225g golden caster sugar

1 orange (scrubbed), zest

4 large free range eggs

225g self-raising flour

1 tsp vanilla bean paste or extract

1 tbsp milk

icing sugar, for dusting

Method

1 Scoop the seeds and flesh out of 6 passion fruit, put in the small bowl of a food processor and whizz to combine. Pass through a sieve to get about 3 tbsp juice (discard the seeds). Put the white chocolate in a small bowl and set aside. Pour 60ml cream into a small saucepan and set over a medium-high heat; as soon it comes to a simmer, pour it over the chocolate. After 2 minutes, stir to combine until smooth. Stir through the passion fruit juice, then cover (or transfer to a freezerproof container) and freeze for about 30 minutes to firm up.

2 Preheat the oven to 190°C, gas mark 5. Grease and base-line 2 x 20cm round cake tins; set aside. Using an electric hand mixer or freestanding mixer, beat together the butter, sugar and zest until the mixture is pale and fluffy (8-10 minutes). One at a time, beat in the eggs. Sift the flour over and gently fold in. Fold in the vanilla and a pinch of fine salt, followed by enough milk to bring the mixture to a dropping

consistency (it should fall off a spoon easily when tapped). Divide the mixture evenly between the prepared tins and level out. Bake for 18-22 minutes, until a skewer comes out clean, the cakes are springy to the touch and starting to come away from the edges. Invert the tins onto a wire rack and leave the cakes to cool completely.

3 Add the remaining 90ml cream to the chilled white chocolate mixture and whisk for 2 minutes until combined and thick. Once cool, remove the cakes from the tins, put on a plate and spread the cream all over the top. Spoon over the flesh and seeds of the remaining 2 passion fruit, sandwich the second cake on top, then dust with icing sugar.

Nutritional

Typical values per serving when made using specific products in recipe

Energy	1,736kj/ 416kcal
Fat	26g
Saturated Fat	16.1g
Carbohydrates	38g
Sugars	24g
Fibre	2.5g
Protein	5.8g
Salt	0.3g