

LORANN

ROASTED STRAWBERRY VANILLA BEAN PUDDING CAKE

INGREDIENTS:

Almond Snack Cake

250g all-purpose flour (2 cups)
2 teaspoons baking powder
½ teaspoon fine sea salt
113g salted butter, softened (½ cup)
60g neutral oil (¼ cup)
225g granulated sugar (1 cup + 2 tablespoons)
3 large eggs, room temperature
120g sour cream, room temperature (½ cup)
120g whole milk, room temperature (½ cup)
1 teaspoon white vinegar
1 tablespoon LorAnn® Better Than Extracts™ Almond Bakery Emulsion

Roasted Strawberries

450g fresh strawberries, hulled and halved (about 3 cups)
50g granulated sugar (¼ cup)
1 tablespoon fresh lemon juice
pinch of salt

Vanilla Bean Pudding Frosting

Vanilla Bean Pudding
360g whole milk (1 ½ cups)
75g granulated sugar (⅓ cup + 1 tablespoon)
3 large egg yolks
30g cornstarch (¼ cup)
pinch of salt
28g salted butter (2 tablespoons)
2 teaspoons LorAnn Reserve Vanilla Bean Paste
2 teaspoons LorAnn® Better Than Extracts™ Strawberry Bakery Emulsion

To Finish the Frosting

Prepared chilled vanilla bean pudding
225g mascarpone cheese, cold (1 cup)
240g heavy whipping cream, cold (1 cup)



DIRECTIONS:

Make the Almond Snack Cake

Preheat the oven to 325°F. Grease an 8-inch round cake pan and line the bottom with parchment paper.

In medium bowl, whisk together the flour, baking powder, and salt. Set aside.

In separate bowl, whisk together whole milk, vinegar, sour cream, and almond bakery emulsion until smooth.

In the bowl of a stand mixer fitted with the paddle attachment, beat the salted butter, oil, and sugar together for 2-3 minutes until light and fluffy.

Add the eggs one at a time, mixing well after each addition.

Add half of the dry ingredients and mix until almost combined.

Add the almond cream mixture (milk, sour cream, vinegar, and almond bakery emulsion) and mix until mostly combined.

Finish with the remaining dry ingredients, mixing just until combined.

Pour the batter into the prepared cake pan and smooth the top.

Bake for 50-60 minutes or until the center springs back when touched and a toothpick inserted into the center comes out clean.

Allow the cake to cool completely before decorating.

Make the Roasted Strawberries

Preheat the oven to 375°F. Add the strawberries, sugar, lemon juice, and salt to a baking dish. Toss together until evenly coated.

Roast for 20-30 minutes, stirring halfway through, until the strawberries are soft, glossy, and syrupy.

Allow the strawberries to cool completely.

Make the Vanilla Bean Pudding

In medium saucepan, whisk together the milk, sugar, egg yolks, cornstarch, and salt until smooth.

Place over medium heat and cook, whisking constantly, until the pudding thickens and begins to bubble.

Remove from heat and stir in the salted butter, strawberry bakery emulsion, and vanilla bean paste.

Transfer the pudding to a bowl and cover with plastic wrap directly touching the surface.

Refrigerate until completely chilled.

Make the Pudding Frosting

Add the chilled pudding and mascarpone to the bowl of a stand mixer fitted with the whisk attachment.

Whip until smooth and creamy.

Slowly pour in cold heavy cream and continue whipping until the frosting is thick, fluffy, and holds its shape.

Assemble the Cake

Place the cooled cake onto a serving plate and spread the frosting over the top in big swoops. Spoon the roasted strawberries over the frosting and top with extra fresh berries if desired.

Notes

For mini cakes:

Divide the batter between greased 4-inch cake pans and bake at 325°F until the centers spring back when lightly touched. Decorate with pudding frosting, roasted strawberries and fresh berries if desired.

Storage:

Store covered in the refrigerator for up to 3 days. Let slices sit at room temperature for a few minutes before serving for the softest texture.

Make ahead:

The cake, pudding, and roasted strawberries can all be prepared one day ahead. Whip the frosting and assemble before serving.

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