



# Strawberry Basil Lemon Curd Crunch Cakes

This amazing dessert, created by chef Heather Walker, was selected as a top 10 finalist at the 2015 World Food Championships!

## Ingredients

### For the Strawberry Basil Compote

- 1 cup strawberry jam
- 2 tablespoons chopped fresh basil

### For the Vanilla Bean Sponge Cakes

- 3 cups all-purpose flour
- 3 teaspoons baking powder
- 6 eggs
- 2 cups granulated sugar
- 1 cup vegetable oil
- 1 cup sour cream
- 1 teaspoon LorAnn Oils Buttery Sweet Dough Bakery Emulsion
- 1 teaspoon LorAnn Oils Vanilla Bean Paste

### For the Cream Cheese Frosting

- 2 sticks butter, softened
- 3 8-oz. packages of cream cheese at room temperature
- 1 teaspoon LorAnn Oils Vanilla Bean Paste
- 4 cups confectioners' sugar

### For the Strawberry Crumble

- 2 cups vanilla wafer cookies
- 1/2 teaspoon sea salt (Heather uses Himalayan pink)
- 1/2 cup white chocolate chips, melted
- 1.2 oz. package of freeze-dried strawberries



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## For the Filling/Garnish

1 cup purchased lemon curd  
6 fresh strawberry slices with leaves  
6 fresh basil sprigs

## Directions

1. **Prepare the strawberry basil compote:** In a medium saucepan, combine the jam and basil. Cook and stir on medium heat for 3-4 minutes, until warm and combined. Spoon the mixture evenly into the bottom of 6 individual 8-ounce glass mason jars.
2. Preheat oven to 325°F.
3. In a large mixing bowl, sift together 3 cups flour and 3 teaspoons baking powder. Set aside.
4. Using a stand mixer fitted with the whisk attachment, whip 6 eggs and 2 cups sugar together on medium speed for 4 minutes.
5. In a separate large mixing bowl, combine 1 cup vegetable oil, 1 cup sour cream, 1 tsp. bakery emulsion, and 1 tsp. vanilla bean paste. Whisk until combined. Add the oil mixture to the sugar and eggs. Whip just until combined. Add the dry ingredients to the wet ingredients in batches, mixing only until combined.
6. Spoon the mixture evenly into the mason jars, only until each one is half full. Place the mason jars on a baking sheet and bake in the oven for 30-35 minutes, or until an inserted toothpick comes out clean. Remove the jars from the oven and place them on a towel to cool.
7. **Prepare the Strawberry Crumble:** Place the cookies in a large, plastic sealable bag and crush the cookies with a rolling pin or meat mallet. Transfer to a large mixing bowl, add the salt, stir to combine and set aside. In a blender or food processor, add the freeze dried strawberries and mix on high speed until it becomes a smooth powder. Add the powder to the mixing bowl with the crushed cookies and mix until combined. Pour the melted white chocolate into the mixture and stir until all the crumbs are covered in the white chocolate. Place in the refrigerator to cool and set, stirring about every 5 minutes.
8. **Prepare the Cream Cheese Frosting:** Combine 2 sticks butter and 3 bricks cream cheese in a large mixing bowl and whip until smooth and combined. Add the confectioners' sugar, one cup at a time until desired stiffness is attained (up to 4 cups).
9. **To Finish the Cakes:** When the cakes are cooled, hollow out the center of the cakes with a spoon. Pipe the lemon curd into the center of the cakes. Sprinkle some of the freeze-dried strawberry crumble on top of the filled cakes. Pipe the vanilla cream cheese frosting on top of the crumble and cake. Sprinkle the freeze-dried strawberry crumble on top of the frosting and garnish with a slice of fresh strawberry and a sprig of basil. Refrigerate until ready to serve.

Makes 6 individual servings

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