



Crowning glory

Step-by-step to a show-stopping, truly patriotic cake

RECIPE *Eric Lanlard* PHOTOGRAPHS *Martin Poole*

Eric Lanlard owns Cake Boy cookery school and has his own *Baking Mad* television series. Eric will be on the Baking Mad stand at the Sainsbury's Jubilee Family Festival (see page 29) and we have our very special afternoon tea club where you can learn from the master himself (see page 18)



Jubilee berry cake

Serves 16

Prep 35 mins **Total time** 1 hr, plus cooling

Get ahead Make the sponge the day before, wrap well in clingfilm; it can also be frozen. Fill with fruit and cream on the day

50g unsalted butter, melted, plus extra for greasing

250g plain flour, plus extra for dusting

250g golden caster sugar

8 large eggs

For the filling

400ml double cream

2 tsp vanilla (or caster) sugar

750g mixed seasonal berries

small mint leaves and icing sugar, to finish (optional)

- 1 Preheat the oven to 180°C, fan 160°C, gas 4. Grease two 4cm-deep 20cm sandwich tins with the extra butter, and dust lightly with the extra flour.
- 2 Put the sugar and eggs in a large heatproof bowl and set the bowl over a pan of simmering water – don't let the bottom of the bowl touch the water. Whisk, using an

electric hand whisk, for 15 minutes until the mixture thickens, doubles in volume and creates a 'ribbon effect'. When the beaters are lifted out of the bowl, the mixture should drop from them and leave a temporary trail on the surface (see image A above). Remove the bowl from the pan of hot water.

- 3 In batches, sift the measured flour on to the mixture, and gently fold in with a large metal spoon. Now fold in the melted butter. Be careful not to overmix. Divide the mixture between the tins, smooth the tops and bake for 25 minutes until golden. Turn out on to a wire rack to cool.
- 4 Carefully slice the cold sponges in half horizontally with a serrated knife (B) to make 4 sponge layers. Beat the cream with the vanilla sugar until light and fluffy.
- 5 To assemble, place the bottom layer on a cake stand or plate and spread with a layer of the whipped cream. Layer some berries on top, slicing the strawberries (C), then cover with another layer of cream and put the second sponge on top. Top this sponge with cream only then top with the third sponge.

Cover with cream, berries and cream as before, then place the final sponge on top. Cover with the remaining cream and berries. Decorate with the mint leaves and dust with icing sugar to finish, if you like.

■ 329cals; 20g fat (11g sat fat); 7g protein; 2g fibre; 30g carbs; 19g total sugars; 0.1g salt ♦



For an exclusive variation, find Eric's delicious **Chocolate and raspberry cake with white chocolate buttercream** at sainsburys.co.uk/magazine



**Fancy a slice? We're going
to be making this fruity
number all summer...**