



BLACKBERRY MERINGUE CAKE (TM6, TM5, TM31)

□ 35 min. □ 3 hrs. 55 min. □ medium □ 10 portions

INGREDIENTS

Cake

200 g unsalted butter, softened, plus extra for greasing
300 g caster sugar
50 g blanched almonds
4 eggs ; 2 whole and 2 separated
200 g self-raising flour
100 g milk
150 g frozen blackberries, defrosted
1 pinch cream of tartar
2 tbsp flaked almonds

Filling

300 g pouring (whipping) cream
4 tbsp blackberry jam
100 g frozen blackberries, defrosted
pure icing sugar, for decorating (optional)

USEFUL ITEMS

round cake tin (20 cm), baking paper, bowl, spoon, wooden skewer, serving plate

THERMOMIX PARTS

measuring cup, spatula, butterfly whisk

Preparation

Cake

1. Preheat oven to 140°C. Grease and line 2 round cake tins (20 cm) with baking paper and set aside.
2. Place a bowl onto mixing bowl lid and weigh 100 g of the sugar into it, then set aside.
3. Place almonds into mixing bowl and mill **8 sec/speed 7**.
4. Add 2 of the eggs, egg yolks, butter, flour, milk and remaining 200 g sugar and mix **40 sec/speed 4**, until creamy.
5. Add defrosted blackberries and carefully fold into mixture with aid of spatula. Evenly divide mixture between prepared cake tins, smooth tops with spatula and set aside. Clean and dry mixing bowl.
6. **Insert butterfly whisk.** Place egg whites and cream of tartar into mixing bowl and whisk **4 min/37°C/speed 4, without measuring cup**.
7. With butterfly whisk still in place, whisk **4 min/37°C/speed 3**, slowly adding reserved sugar, 1 teaspoon at a time through hole in mixing bowl lid, until thick and glossy. **Remove butterfly whisk.** Carefully spread meringue over the centre of one of the tins with cake batter, leaving a 1 cm border around the edge.
8. Sprinkle flaked almonds over meringue. Bake both cakes for 30-40 minutes (140°C) or until a wooden skewer inserted into the centre of the plain cake comes out clean. Remove plain cake and continue to cook meringue-topped cake for a further 50 minutes (140°C) or until a wooden skewer inserted into the middle of the cake comes out clean. Leave cakes in tins to cool completely (approx. 2 hours). Clean and dry mixing bowl and butterfly whisk.

Filling

9. **Insert butterfly whisk.** Place cream into mixing bowl and whip **20-30 sec/speed 4** or until soft peaks form, watching carefully to avoid overwhipping. **Remove butterfly whisk.**
10. Place plain cake on a serving plate and spread blackberry jam over it. Spread whipped cream over the jam and decorate with half of the blackberries. Place meringue-topped cake on top of berries. Decorate with icing sugar (optional) and remaining blackberries, then serve.