

Raspberry and Passionfruit Mile-High Layer Cake



Preparation time:	135 mins
Serves:	12 people
User Rating:	★★★★☆

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Categories:	Desserts, Entertaining, Vegetarian



Ingredients

- 375g butter, softened
- 3 cups (660g) caster sugar
- 1½ tsp vanilla extract
- 6 eggs
- 3 cups (450g) plain flour
- ⅓ cup (50g) self-raising flour
- 1 cup (250ml) milk
- 600g raspberries
- passionfruit cream
- 600ml thickened cream
- 2 tbsp icing sugar
- ⅓ cup (80ml) passionfruit pulp
- meringue frosting
- ¾ cup (165g) caster sugar
- 1 tbsp glucose syrup
- 3 egg whites

Method

- Preheat oven to 160°C/140°C fan-forced. Grease two deep 20cm round cake pans; line each base and side with baking paper, extending the paper 5cm above the edge.
- Beat butter, sugar and vanilla in a large bowl with an electric mixer until light and fluffy. Beat in eggs, one at a time. Fold in sifted flours and the milk, in two batches. Divide mixture evenly between cake pans.
- Bake cakes for 1 hour 25 minutes or until a skewer inserted into the centre comes out clean. Leave in pans 5 minutes before turning, top-side down, onto wire racks to cool.
- Meanwhile, to make passionfruit cream, beat cream in a small bowl with the electric mixer until soft peaks form. Stir in sifted icing sugar and the passionfruit pulp.
- Split cooled cakes in half. Spread one cake layer with one-third of the passionfruit cream, top with one-quarter of the raspberries, then another cake layer. Repeat layering, finishing with a cake layer. Reserve remaining raspberries for decorating.
- To make meringue frosting, stir 2½ tbsp water, the sugar and glucose in a small saucepan over medium heat until sugar dissolves. Bring to the boil; boil for 3 minutes or until syrup reaches 116°C on a sugar thermometer (or when a teaspoon of syrup dropped into a cup of cold water forms a soft ball when rolled between your fingers). Remove from heat; allow bubbles to subside.
- Meanwhile, beat egg whites in a small bowl with the electric mixer until soft peaks form. With motor operating, pour hot syrup into bowl in a thin steady stream; beat on high speed for 5 minutes or until mixture is thick and cool.
- Spread frosting over top and side of cake; decorate cake with remaining raspberries.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
300g	3890kJ 930kcal	11.8g	47.9g	29.9g	109g	78.6g	362mg	4.8g

All nutrition values are per serve.

