

Sponge Cake with Cream and Passionfruit Curd

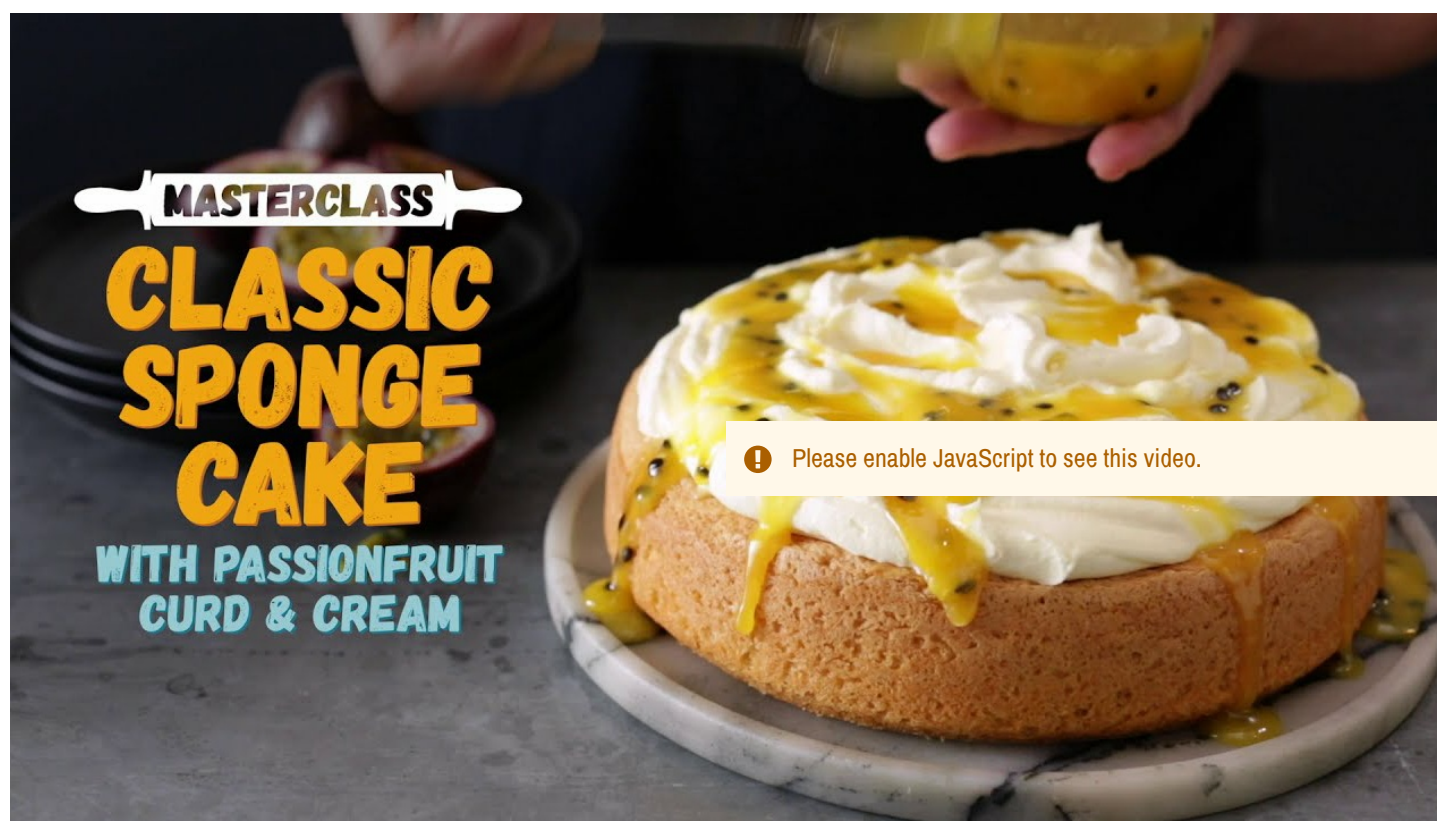
100 mins

10 people

25 January 2021

Desserts

Featuring our favourite fruit for the summer, passionfruit, this super easy sponge cake with passionfruit curd is sure to be a hit at every celebration. It is extra indulgent, as the cream on top is combined with mascarpone!



Ingredients

SPONGE CAKE

4 eggs, at room temperature

$\frac{2}{3}$ cup (150g) caster sugar

2 tsp vanilla extract

$\frac{2}{3}$ cup (100g) self-raising flour

$\frac{1}{3}$ cup (50g) plain flour

PASSIONFRUIT CURD (MAKES $\frac{3}{4}$ CUP)

¼ cup (60ml) passionfruit pulp (approx. 4)

1 tbsp lemon juice

2 egg yolks

½ cup (110g) caster sugar

75g unsalted butter, finely chopped

TO SERVE

300ml tub thickened cream

1 tbsp caster sugar

250g tub mascarpone

Method

SPONGE CAKE

1. Preheat oven to 180°C/160°C (fan-forced). Grease 22cm diameter round cake pan. Line base and sides with baking paper, extending paper 3cm above pan edges.
2. Place eggs in a large bowl of an electric mixer. Using the whisk attachment, beat for 5-6 minutes on high speed or until very thick and pale. Add sugar, 1 tbsp at a time, beating between each addition. Beat in vanilla.
3. Sift flours twice onto a sheet of baking paper then sift again over egg mixture. Add 1 tbsp boiling water. Gently fold to combine. Do not stir. Divide evenly among prepared pans.
4. Bake for 35 minutes, or until golden brown and sponge slightly shrinks away from pan sides. Immediately turn out onto a wire rack lined with greased baking paper. Allow to cool.

PASSIONFRUIT CURD

1. To make curd, combine passionfruit pulp, juice, egg yolks and sugar in a heatproof bowl. Whisk to combine.
2. Sit bowl over a saucepan of simmering water and whisk until sugar dissolves
3. Add butter in batches and stir constantly for about 20 minutes, or until mixture has thickened slightly and coats the back of a wooden spoon.
4. Remove from heat. Cover surface with plastic wrap. Refrigerate until cold.

TO ASSEMBLE

1. Beat cream and sugar in a large bowl of an electric mixer until soft peaks form. Add mascarpone. Beat until just combined and thick (don't over-beat).
2. Spread mascarpone cream over top of sponge. Spoon over half the curd then serve with remaining passionfruit curd.



Notes

TIPS

- Passionfruit curd will keep in the fridge in an airtight container for up to one week.
- Sponge cake is best served on day of being made.
- Use fresh eggs at room temperature.
- **Don't skip on the sifting process!** This incorporates air which is essential for good rise.
- For the best results, gently sift the sugar and flour onto the egg mixture when making the batter to preserve as much air as possible.
- When cooling the cake, ensure the baking paper is greased before turning out the sponge to prevent it from sticking.