

CASSATA CAKE

Ingredients

Custard:

3 egg yolks
¼ cup sugar
½ cup milk
½ cup heavy cream
1 ½ Tbsp cornstarch

Assembly:

1 ½ lbs strawberries
1 cup heavy cream, chilled
1 Tbsp sugar

Cake:

1 cup and 2 Tbsp cake flour
¾ cup sugar, divided
½ Tbsp baking powder
½ tsp salt
2 egg yolks
6 Tbsp water
½ cup vegetable oil
½ tsp lemon zest
½ tsp vanilla extract
4 egg whites
¼ tsp cream of tartar

Directions

1. Prepare custard: Whisk together all the custard ingredients in a saucepan over low heat until thickened.
2. Transfer custard to a bowl and cover with plastic wrap. Let sit at room temperature until cooled. Then transfer to refrigerator and let rest for 3 hours.
3. Prepare cake: Preheat oven to 325 degrees. Line the bottom of a 9x13-inch cake pan with lightly oiled parchment paper.
4. Sift together cake flour, ½ cup sugar, baking powder, and salt.
5. In a separate bowl, beat together yolks, water, oil, lemon zest, and vanilla extract.
6. Stir in flour mixture.
7. In another large bowl, beat egg whites and cream of tartar until peaks form. Add remaining ¼ cup sugar and beat.
8. Using a spatula, gently fold in the egg white mixture one quarter at a time.

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Directions, cont.

9. Scrape batter into cake pan and bake for 35 minutes.
10. Remove from oven and allow to cool for 60 minutes.
11. For assembly: Hull and thinly slice strawberries. Sprinkle with sugar and let rest for 60 minutes.
12. Whip the cream and sugar together to make whipped cream.
13. Slice cake in thirds horizontally. Remove custard from refrigerator, spread a layer of the custard over the top. Layer strawberries on top of the custard. Repeat with the next layer.
14. Place the top layer back on and cover with whipped cream and more strawberries.