

## Raspberries & Cream Chiffon Sponge



### **Profitability:**

### **Steps:**

Sift together flour, baking powder and salt. Mix lemon zest and sugar through the flour

Add egg yolks and lemon juice

Place all ingredients in the bowl of a mixer. Using the paddle attachment, mix on a medium speed and pour on sunflower oil slowly until fully incorporated

In a clean separate bowl, whisk egg whites with 50g of caster sugar to form soft peaks

Fold the egg whites into the cake mix. Grease and line a 10-inch cake ring. Preheat the oven to 170C. Place the cake mix into the cake ring and bake for 35 – 40 minutes

Once baked, remove cake and invert cake ring immediately onto a clean baking tray and allow to cool

Once cake has cooled, cut in half lengthwise. Spread one half with raspberry jam and cover with whipped cream

Sandwich the second layer on top, dust with icing sugar, decorate with fresh raspberries and serve

### **Ingredients:**

Plain flour 225g

Baking powder 20g

Salt pinch

Caster sugar 250g

Lemon 1 zest and juice

Eggs 6, separated - yolks and white

Vegetable oil 120ml

Caster sugar 50g - to be used with the egg whites

Whipping cream 100ml

Raspberry jam 100g

Raspberries fresh, handful

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