TATUA
Specialised Dairy

Coconut And Berry Sponge Cake

Ingredients

Cake batter:
6x free range eggs, separated
220g caster sugar
250g flour, sifted

Frosting:
250g Tatua Creme Fraiche (half a pack)
Rind of 1 lemon
1/2 cup butter, softened
500g Icing sugar
1 punnet of strawberries
1 punnet of blueberries
200g shredded coconut
100g white chocolate, shaved into thin shards with a potato peeler

Method

Cake batter:

1. Preheat the oven to 180°C on bake. Grease a 22cm diameter cake tin with butter and powder with flour - or line tin with baking paper.
2. After separating the egg whites and yolks, beat yolks and sugar together with an electric beater until very thick, pale and creamy. In a separate bowl, beat egg whites with an electric beater to form stiff peaks, then fold into the yolks and sugar. Sift the flour in and fold into the mixture.
3. Pour mixture into cake tin and bake for 30 minutes until well-cooked or until a skewer inserted into the middle of the cake comes out clean.
4. Remove from oven and after 5 minutes remove cake from tin and leave to cool on a cooling rack. If cake has not completely cooled - the frosting will run! Once completely cool, cut sponge lengthwise through the middle so cake is in two halves. They will be stacked on top of each other later.

Frosting:

1. In a medium-sized bowl, add Tatua Creme Fraiche, lemon rind, and icing sugar. Mix together with electric beater until the frosting is thick.
2. Place one of the cakes onto a serving plate and spread 1/4 of the frosting on top. Sprinkle 1/2 cup of coconut, 1/2 of the blueberries and 1/2 of the strawberries and 1/2 of the shaved chocolate over

the frosting.

3. On the other half of the sponge, cover the cake with frosting. Then press this layer on top of the bottom half so they are stacked on top of one another.
4. Spread the remaining frosting evenly over the sponge, the top and sides! Then sprinkle remaining coconut, berries and chocolate over the frosting. Slice and enjoy!

Please consider the environment before printing this recipe