TAYLOR & COLLEDGE

Vanilla Sponge Cake



Preparation: 45 mins
Total Time: 75 mins
Portions: 12 Portions

Ingredients

Cake

220 g Caster Sugar
115 g Unsalted butter room temperature
3 tsp Taylor & Colledge Vanilla Bean Extract
45 g Sunflower Oil
4 Large Eggs
300 g Plain Flour
2.5 tsp Baking Powder
250 ml Whole Milk
pinch Salt

Fruit component

400 g Mixed Stone Fruits (Peaches, Apricots)
about 100 ml White Wine
45 ml Honey
1 tbsp Taylor & Colledge Vanilla Bean Paste

Vanilla cream

800 g Full Fat Cream Cheese
250 ml Whipping Cream
150 g Icing Sugar
2 tbsp Taylor & Colledge Vanilla Bean Paste
4 leaves Gelatine Leaf

Decoration

2 Blackberries
2 g Mixed Stone Fruits (Peaches, Apricots) pieces, fresh
Thyme Leaves A few sprigs

Preparation

1. Preheat oven to 180°C / 160°C fan / gas mark 4.
2. Lightly grease and flour three 20 cm cake pans. Line the bases with baking paper.
3. To make the sponge, beat the butter and sugar on medium speed in the bowl of a stand mixer until light and fluffy. Slowly add the oil and vanilla extract. Add eggs, one at a time.
4. In a medium bowl combine flour, baking powder and salt.
5. With mixer on low speed, gradually add flour mixture to the butter mixture alternately with the whole milk beginning and ending with flour mixture, beating just until combined.
6. Pour the mixture in the prepared tins and bake until a wooden pick inserted in center comes out clean, 25-30 minutes. Remove from tins and let cool completely.
7. Cut the fruit in small chunks. In a saucepan toss together stone fruit, white wine, honey and vanilla paste. Heat over medium heat until the wine evaporated. Set aside to cool completely.
8. Soften the gelatine leaves in cold water for about 5 minutes. To make the vanilla cream, whisk cream cheese, vanilla paste and icing sugar until light and fluffy.
9. Add 3 tbsp of whipping cream to a small saucepan and bring to medium heat.

10. Squeeze the water from softened gelatin leaves, then place in the warm cream and stir until dissolved. Pour the mixture into the cream cheese and immediately mix everything together.
11. In another bowl, whisk the remaining whipping cream until stiff. Fold into cream cheese mixture using a spatula until everything combined.
12. Place 1 cake layer on a serving plate or board. Add 2-3 tbsp of fruit compote. Scoop about 1/3 of vanilla cream on top and spread evenly with a spatula.
13. Top with a second cake layer, add 2-3 tbsp fruit compote and 1/3 of vanilla cream.
14. Top with remaining cake layer. Spread a layer of vanilla cream on top layer, and a thin layer of vanilla cream on the sides of the cake. Using a spatula to smooth sides of cake. Refrigerate until ready to serve.
15. Top with fresh fruit.