



Quick ladyfinger cake

20'
Hands on

8 hours'
Hands off

8-10
Portion(s)

1
Difficulty



Ingredients

- 500 g cream cheese
- 500 g heavy cream 35%, chilled
- 1 teaspoon(s) [vanilla extract](#)
- 50 g icing sugar
- lemon zest, of 1 lemon
- 250 g [ladyfingers](#)

To serve

- 100 g chocolate couverture, melted
- sour cherry spoon sweet
- mint
- cocoa powder

Διατροφικός πίνακας

Nutrition information per portion

413 Calories (kcal)	31.0 Total Fat (g)	20.0 Saturated Fat (g)	29.0 Total Carbs (g)
21%	44%	100%	11%
21.0 Sugars (g)	5.4 Protein (g)	0.5 Fibre (g)	0.39 Sodium (g)
23%	11%	2%	7%

Method

- In a mixer's bowl add the cream cheese, the heavy cream, the vanilla extract, the icing sugar, the lemon zest, and beat with the whisk attachment at high speed, for 2-3 minutes, until the mixture thickens.
- Line a [20 cm baking pan](#) with plastic wrap.
- Spread $\frac{1}{4}$ of the cream on the bottom and cover with $\frac{1}{3}$ of the ladyfingers.
- Follow the same process for the remaining ingredients, cover with plastic wrap, and refrigerate. Allow 6-8 hours for the cake to chill and set well.
- Take the cake out of the pan and serve with melted chocolate, sour cherry spoon sweet, mint, and cocoa powder.