



Strawberry jam cake

20'

Hands on

5'

Cook Time

8-10

Portion(s)

1

Difficulty



Method

For the strawberry jam

- Remove the stems and [quarter](#) the strawberries.
- Transfer to a [pan](#) and add the sugar, salt and cognac.
- Place pan over medium heat and cook for 8-10 minutes, until the jam thickens.
- Remove from heat and allow to cool.

For the cream cheese filling

- Beat the cream cheese, sugar and vanilla extract in a mixer for 5 minutes on high speed, until the sugar dissolves.
- Add the heavy cream and beat for 1-2 minutes until the cream thickens.

To assemble

- Place a 20 cm plate over the sponge cake and cut into a circular shape. Do not discard the parts you cut away.
- Cut 3 strips of parchment paper and place them on a serving platter in the shape of a triangle. This will help keep the serving plate clean while assembling the cake.
- Place the first layer of sponge cake on the serving platter.
- Cut the remaining strawberries in half and place all around the edges of the sponge cake like a ring.
- Spread half of the jam in the center.
- Cover with 1/3 of the cream cheese filling, spreading carefully. Add 2-3 pieces of strawberries to help stabilize the next layer of sponge cake.
- Add the second layer of sponge cake and follow the same process.
- Then add the third layer of sponge cake and spread the final 1/3 of the cream cheese filling.
- Break up the leftover pieces of sponge cake and spread them over the cream.
- Top with the remaining strawberries and serve with mint leaves and icing sugar.

Ingredients

For jam

- 500 g strawberries
- 125 g granulated sugar
- salt
- 2 tablespoons cognac

For cream cheese filling

- 400 g cream cheese, chilled
- 125 g granulated sugar
- 1 teaspoon vanilla extract
- 700 g heavy cream, chilled

To assemble

- 500 strawberries
- 400 g vanilla sponge cake

To serve

- mint leaves
- icing sugar

Διατροφικός πίνακας

Nutrition information per portion

666 Calories (kcal)	45.0 Total Fat (g)	29.0 Saturated Fat (g)	54.0 Total Carbs (g)
33%	64%	145 %	21%
46.0 Sugars (g)	6.7 Protein (g)	4.2 Fibre (g)	0.8 Sodium (g)
51%	13%	17%	13%

