World's Best with Blueberries (round)



Ingredients

Cake Bases:
♥ 75 g butter
♥ 75 g sugar
♥ 3 egg yolks
♥ 75 g all-purpose flour
♥ 0.5 tsp baking powder
♥ 1 tsp vanilla sugar
♥ 3 tbsp milk

Meringue:
♥ 3 egg whites
♥ 130 g sugar
♥ 50 g almond flakes

Vanilla Cream:
♥ 5 dl heavy cream
♥ 1 tsp vanilla paste
♥ 25 g cornstarch
♥ 125 g sugar
♥ 4 egg yolks

Filling:
♥ 2 dl heavy cream
♥ 2 dl blueberry jam
♥ 200 g fresh blueberries

Instructions

Vanilla Cream:
If you want to use homemade vanilla cream, it's wise to prepare it the night before (you can also use store-bought vanilla cream, see tips). Bring heavy cream and vanilla to a boil.

In another bowl, lightly whisk together egg yolks, cornstarch, and sugar.

Gradually add the hot vanilla cream to the egg mixture. Mix well with a hand whisk. Then pour the mixture back into the pot.

Reheat with constant stirring, but it is very important that the cream does not boil, as it may separate. The vanilla cream thickens as it warms. Remove the pot from the heat and let the vanilla cream cool to room temperature. Stir occasionally.

Then place the vanilla cream in the refrigerator until completely thickened (preferably overnight, covering with plastic wrap to prevent a skin from forming on the surface).

Cake Layers with Meringue:
Beat butter and sugar into a buttercream. Add egg yolks and beat in. Sift together the dry ingredients. Mix the dry ingredients and milk into the buttercream to form a smooth batter.

Whisk egg whites until stiff. Add sugar and continue to beat until stiff meringue forms.

Line the bottoms of two round cake pans, 24 cm in diameter, with parchment paper (see tips). Spread the batter thinly over the bottoms of the pans.

Evenly spread the meringue over the batter in both pans. Sprinkle almond flakes over one of the layers.

Bake the cake layers separately in the middle of the oven at 175°C for 25 minutes each or simultaneously if using a convection oven (see tips). Cool the cakes completely in the pans.

Loosen the cake layers from the pans with a sharp knife. Carefully remove the cakes from the pans and peel off the parchment paper.

Filling:
Take the vanilla cream out of the refrigerator. Whisk it to even out the consistency. Whip the heavy cream and fold it into the vanilla cream.

Place one cake layer (without almond flakes) on a suitable plate (I prefer the meringue side up).

Spread blueberry jam over it.

Then layer the fluffy vanilla cream on top in a thick layer. Add fresh blueberries.

Carefully place the second cake layer on top. Decorate with edible pansies if you like.

Keep the cake in a cool place until serving.

Tips

♥ Note that there will only be a very thin layer of cake batter in each of the forms. Use a spatula and take your time to try to spread the batter into a thin and even layer. It's intended for the batter layer to be thin, and the cake will be tall enough with two layers, meringue, and filling. □□

♥ If you don't have two cake tins of the same size, you can bake one cake layer at a time.

♥ If you have a fan oven, it's fine to bake both cake layers at the same time. However, you might want to switch the position of the cake layers halfway through baking, so that the layers are evenly baked.

♥ I prefer to use **homemade vanilla custard**, but it's also perfectly fine to use 5 dl of store-bought vanilla custard. In that case, stir as little as possible in the custard to prevent it from becoming too thin in consistency.

♥ Make sure that the blueberry jam you use is thick in consistency.

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