

SWEDISH PRINCESS CAKE - RUBES VERSION

Layers of soft, delicate sponge, sandwiched between a vanilla bean pastry cream, raspberry compote and then swaddled in green marzipan. She's a posher, jazzier, sassier version of the Victoria Sponge. It's giving the old razzle dazzle, and I am bloody here for it. It's not entirely authentic but it is completely delicious. Have some patience whilst making it, as the results are so worth it.

Recipe Makes: 1 X 9 inch / 22 cm Sponge

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SPONGE

100 g Unsalted Butter*
40 ml Oil (neutral tasting)
200 g Caster Sugar
4 Large Eggs, plus 1 Yolk
140 g Potato Starch, sifted
140 g 00 Flour, sifted
1 tbsp Baking Powder, sifted
1 tsp Vanilla Bean Paste

*room temp

CUSTARD

500 ml Whole Milk
1 tsp Vanilla Bean Paste
6 Large Eggs, yolks only
100 g Caster Sugar
20 g Plain Flour, sifted
20 g Cornflour, sifted
250 ml Double Cream**

FRUIT FILLING

350 g Frozen Raspberries
15 g Caster Sugar
1 tbsp Cornflour, sifted

MOUND CREAM

100 g Mascarpone**
25 g Icing Sugar
½ tsp Vanilla Bean Paste
300 ml Double Cream**

TO FINISH

Approx. 750 g Marzipan
Green Food Colouring
Pink Food Colouring

**fridge temp

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- Preheat the oven to 150C Fan/170C/300 F/Gas Mark 4 and grease and line 1 x 9 inch / 22 cm cake tin.

- Cream together the butter, oil, and sugar in a stand mixer, using the paddle attachment. If you don't have a stand mixer, use an electric hand whisk.

- Once the base is light, creamy, and fluffy (will take about 5 minutes at least), add the eggs (plus additional yolk) in one by one, beating well between each addition. You want to work in as much air between each and ensure the mix is emulsified before adding to it.

- In a separate bowl, mix the potato starch, '00' flour and baking powder.

- Add the flour mix plus the vanilla bean paste to the mixer bowl and mix low and slow until there are no visible flour streaks. Try to keep this light as possible to guarantee a soft, light sponge.

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- Transfer the batter to the lined tin and bake for 35 to 38 minutes. The top should be golden brown and bouncy to touch – if the cake still has a wobble (is your oven ok?) then bake for a further 5 and recheck.

- Remove the cake from the oven and leave it to sit in the tin for 10 minutes before turning out onto a sheet of clingfilm/saran wrap and covering completely.

- In the meantime, prep the custard by adding the milk and vanilla to a saucepan and bring to a near boil.

- Whilst it is warming up, add the yolks, caster sugar and both flours to a bowl and use a balloon whisk to mix vigorously. You want this to go from clumpy to bitty to smooth.

- Once the milk is near boiling, pour 1/3 into the yolk bowl and mix immediately until smooth. Transfer back into the saucepan and stir until thickened. You want to take this beyond runny custard consistency and more to a dollop consistency – ya know?

- Place the cream into a bowl to cool down and cover with some clingfilm or baking paper to avoid the top forming a skin.

- Make the compote by adding the raspberries and sugar to a saucepan. Place over a medium heat and gently cook for about 10 minutes.

- Sprinkle in the cornflour, give it all a good mix and continue cooking for a further 2 to 3 minutes until the raspberries have thickened in consistency slightly. Remove from the heat and leave to cool.

- Once the sponge is cool, use a serrated knife to carefully slice the sponge into 3.

- Before using the cooled pastry cream, pour in the 250 ml double cream and whisk until thickened to a medium to stiff peak.

- Place one of the sponges onto your serving plate. Dollop 1/3 of the whipped pastry cream on top and use the back of a spoon or offset palette knife to evenly spread out.

- Add ½ of the cooled raspberry mix on top and carefully spread out.

- Place another layer of sponge on top and repeat the cream and fruit process.

- Add the last layer of sponge on top and use the remaining whipped pastry cream to crumb coat, filling in any gaps on the sides. Getting a nice even layer here on the sides really helps for a smooth finish at the end. Place the cake in the fridge to set for 30 minutes.

In the meantime, make the cream for the mound on top by adding all the ingredients to a bowl and mixing till you hit medium peak. You want this more on the stiffer than looser side.

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- Transfer $\frac{3}{4}$ of the cream on top of the cake and shape into a mound/hill using a palette knife. Use the remaining $\frac{1}{4}$ to cover the sides. Any major disasters here, don't stress, it's all going to get covered up anyway. Pop in the fridge to set.

- For the marzipan, break off an inch or so and leave to one side. For the rest, break into 3 pieces and add a drop or two of green colouring and begin kneading that in. It will take a while, but it will eventually turn green, I promise!

- Colour the remaining marzipan with pink for the roses (or just buy pre-made flower decorations from the supermarket for ease).

- Generously sprinkle icing sugar onto your worktop or silicon mats and combine all the green marzipan together before rolling out to a circular shape approx. 2mm thick.

- Carefully transfer on top of your set cake and begin to smooth down the top, before working the sides. Be patient here as the marzipan will tear. I used a cake scraper to help smooth down my sides and for a tight finish at the base.

- Make the roses out of the pink marzipan, if you are making them and place them on top.

- Pop the cake in the fridge to set (the more days, the better).