

CZECHIAN BUBLANINA

AKA BUBBLE CAKE

This little number is made up of a simple sponge, topped with seasonal fruit and then finished off with a generous dusting of icing sugar once baked. And that is it. Nothing more, nothing less. Just that. It is simple, not fussy, delicious and annoyingly moreish. This is the perfect bake for any beginners or anyone after something low key and requires zero effort. It really is a little mixy mix, make, bake, eat and repeat.

Recipe Makes: 8 by 12 inch / 20 by 30 cm baking tray

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SPONGE

3 Large Eggs, whole
200 g Caster Sugar
200 g Plain/AP Flour, sifted
90 g Potato Starch, sifted
2 tsp Baking Powder, sifted
Pinch of Salt
240 ml Double Cream
1 Lemon, zest only
1 tsp Vanilla Bean Paste

FRUIT

250 g Amarena Cherries +
2.5 tbsp Syrup

OR

300 g Sour Cherries +
2.5 tbsp Syrup +
1 tsp Almond Extract

DROBENKA

100 g Plain Flour
50 g Demerara Sugar
55 g Unsalted Butter

TO FINISH

Icing Sugar
Handful of Cherries
Syrup from Cherry Jar/Tin

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- Preheat your oven to 170°C/340°F and grease and line a deep 8 by 12 inch / 20 by 30 cm cake tin with baking paper.

- Into a mixing bowl, add the eggs and sugar and mix for 5 minutes on a high speed using the whisk attachment until you reach the ribbon stage (i.e. its doubled in volume, is aerated and the whisk leaves a trail of batter on the surface when removed).

- Whilst this is mixing, make the drobenka by adding everything to a bowl. Combine everything together until the mix resembles breadcrumbs using your fingers or a food processor (if you opt for the latter, pulse the butter and flour together first and add the sugar last to keep the sugar crystals whole). Leave to one side.

- In a separate bowl, add the flour, potato starch, baking powder and salt. Use a balloon whisk to mix well.

- Once your eggs and sugar have reached the ribbon stage, turn the mixer down to the lowest speed before going in with ¼ of the flour mix, ¼ of the cream, the lemon zest and vanilla bean.

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- When there is little to no flour visible, go in with the next $\frac{1}{4}$ of flour and $\frac{1}{4}$ and repeat until everything has been added.
- Transfer the batter to your lined cake tin and use the back of a spoon to level out.
- Roughly chop $\frac{1}{2}$ the cherries, keeping the other $\frac{1}{2}$ whole. Spoon the fruit and syrup mix over the cake batter.
- Sprinkle over the drobenka/crumble on top, evenly covering the top. Pop the tray into the oven and allow the cake to bake for 35 minutes.
- Remove the cake from the oven and let it sit in the tin for 15 minutes before carefully removing and placing on a cooling rack.
- Once the cake is lukewarm to the touch, generously dust the top with icing sugar.
- Slice the cake with a serrated knife once cool. Serve with some additional berries on top, plus a drizzling of cherry syrup.