

Raffaello cake

It is an amazingly light 🍷 and refreshing cake that suits any festive occasion, with a coconut flavor and a subtle lemon accent.

Baking time: **25 mins at 180°C**

Diameter of the cake pan: **20 cm**

Ingredients:

Sponge:

- 9 egg whites

80 g sugar

100 g grated coconut

125 g plain flour

1 baking powder

-

Sponge soaking:

- 100 ml milk

1 teaspoon vanilla flavour

-

Cream:

- 60 g corn starch

150 g sugar

500 ml milk

-

- 50 ml lemon

150 g soft butter

Instructions

Sponge Cake:

1

Mix the egg whites with the sugar to form a thick foam. Using a spatula, first mix in the coconut and then the flour sprinkled through a sieve with the baking powder.

2



Pour the dough into a 20 cm diameter cake tin lined with baking paper.

3

Bake for 25 minutes at 180°C.

Moisturizing of the Sponge cake:

4

Cut the baked sponge cake and brush each half with vanilla-flavored milk.

Creme

1

Mix the starch, sugar, and milk in a bowl and heat until the cream thickens. Cover with fresh foil and leave to cool for 15 minutes.

2

Beat the cooled cream with a mixer and add 50 ml of lemon juice and 150 g of soft butter.

Assembly of the cake:

5

Place the cooled and milk-moistened sponge cake on a cake board and brush with cream. Put the other half of the moistened dough on top, spread the cream again on all sides of the cake, sprinkle with coconut, and put it in the fridge to cool for 3 hours.

6

After hardening, we decorate it with whipped cream and Raffaello's balls.

