



Crate of Berries Cake

INGREDIENTS

For the sponge cake:

- 4 eggs
- 3/4 cup sugar
- 1 1/3 cups of 00 (double zero) flour
- 1 tsp baking powder

For the custard:

- <https://www.nonnaantoinette.com/recipe/crema-pasticcera>

For the strips:

- 3 eggs
- 3/4 cup sugar
- 1/2 cup vegetable oil
- 3 3/4 cup flour
- 1 cup cornstarch

Additional ingredients for assembly:

- 8 Oz Cool Whip
- 1 cup syrup (made with sugar water, maraschino cherries liquid and Limoncello to taste)
- 1 bag dark chocolate melting wafers (can be substituted with chocolate chips)
- Assorted fresh berries, washed and thoroughly dried

DIRECTIONS

For the sponge cake:

1. Preheat oven at 375F.
2. Line the bottom of a 13" x 9" baking pan with parchment paper.
3. Grease sides of pan and set aside.
4. Beat the eggs and sugar with a hand mixer on high for 15 minutes until light and fluffy.
5. Mix the flour with the baking powder.
6. Gradually add the flour mix to the eggs, a little at a time, while continuing to blend on low speed.
7. Pour batter into prepared pan, making sure to push batter to all sides for even baking.
8. Bake in preheated oven for 30-35 minutes until golden.

For the strips:

1. Preheat oven at 350F.
2. Mix eggs and sugar by hand or with a fork.
3. Add oil and continue blending.
4. Add cornstarch and mix until absorbed.
5. Finally, add flour, a little at a time.
6. Turn pastry dough onto a cleaned surface and knead by hand until dough is shiny and smooth.
7. Roll dough into a large 1/4" thick rectangle.
8. Carefully cut the following strips:
 9. 4 strips - 11 1/2" long by 2 1/4" wide
 10. 4 strips - 8 1/2" long by 2 1/4" wide
 11. 8 strips - 4 1/2" long by 1" wide
12. Place the 8 bigger strips on a parchment paper lined cookie sheet and bake in preheated oven for about 15 minutes or until lightly golden.
13. Bake the smaller strips for about 10 minutes.

Continue on p2

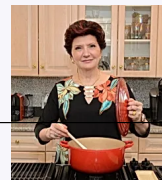


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DIRECTIONS (CONT.)

For assembly:

1. Slice the sponge cake horizontally in two equal parts.
2. Place top layer, upside down, on an 11" by 15" tray.
3. Drizzle 1/2 of the red syrup evenly over cake.
4. Cover with 1/2 of the custard.
5. Place second cake layer over custard, upside down.
6. Drizzle it with remaining syrup.
7. Begin assembling the "crate" around the cake by attaching the strips together, using the melted chocolate as the glue.
8. Note: see my attached video for better understanding.
9. Once all sides are attached, wrap with parchment paper and a ribbon to make sure that sides won't give out before chocolate has a chance to dry.
10. Mix remaining custard with Cool Whip until smooth.
11. Use all of it to frost the top of the cake.
12. Place berries on top of the whipped custard, arranging them artistically.
13. Place film wrap over top of crate and refrigerate until ready to serve.



NONNA'S TIPS

- This cake is a bit more involved but you can make it easier by baking the sponge cake and strips the day before assembly. You can also make the custard ahead of time.
- You can use any fruit you prefer but make sure not to use anything releasing juice.
- This cake is even better if it sits in the fridge overnight.