

Zuccotto Rum Cake

INGREDIENTS

- 1 sponge cake, sliced in large strips (see tips)
- 1 recipe of my Crema Pasticcera (see tips)
- 4 Oz container Mascarpone cheese
- 1 pint heavy whipping cream
- 1/2 cup powdered sugar
- 3/4 cup water
- 1/3 cup sugar
- 1/2 cup rum
- 4 TBSPs red maraschino cherry juice
- Meringue cookies for decorating



DIRECTIONS

- Make rum syrup by bringing the 3/4 cup of water to a boil.
- Add the 1/3 cup sugar and stir until completely melted.
- Remove from heat and allow to cool.
- Add rum and maraschino juice.
- Stir well and set aside.
- Line a large bowl with plastic wrap, leaving the extra wrap hanging over the sides.
- Place sponge cake strips next to each other in the bowl to line the entire inner surface.
- Carefully brush to soak the sponge cake with some of the rum syrup.
- Gently press to make sure the edges are sealed together with no openings.
- Spoon crema pasticcera over the bottom of the sponge cake, making an inch-thick layer.
- Cover crema with a layer of sponge cake strips.
- Soak with rum syrup.
- Add another layer of crema.
- Finish by adding the last layer of sponge cake, making that the top layer for sealing the zuccotto.
- Fold the extra plastic wrap over the top of the cake.
- Use more wrap if needed to make sure entire surface is sealed.

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DIRECTIONS (CONT.)

- Place in refrigerator overnight.
- The next day, make the frosting by whipping the heavy cream first.
- When it's ready, add the 1/2 cup powdered sugar and mascarpone.
- Whip until well combined.
- Keep refrigerated until ready to use.
- Note: taste the frosting. If it's not sweet enough, adjust to your liking by adding more powdered sugar.
- Take cake out of the refrigerator.
- Remove the plastic wrap on top.
- Place a large round plate/platter (big enough to cover the top of the bowl, plus a couple inches more to accommodate the frosting) upside down over the top of bowl.
- With a swift move, turn cake upside down onto the plate.
- Remove all plastic wrap.
- Frost the entire surface of the Zuccotto with the mascarpone frosting.
- Decorate with meringue cookies or any type of topping you choose.
- Serve cold.

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NONNA'S TIPS

- If you don't want to make an Italian sponge cake, use any cake you prefer. In a pinch, you can even use ready-made pound cakes (you'll need 2).
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- To make the cream, follow this recipe:
<https://www.nonnaantoinette.com/recipe/crema-pasticcera>
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- I like the red color that the maraschino juice adds to the syrup. I feel it makes a better presentation when you slice the cake. Feel free not to use it if you want a clear syrup.
- Also, adjust rum quantity to your preference.