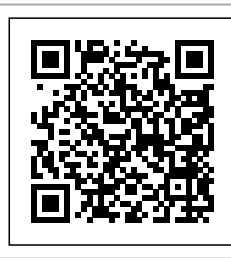


# Mimosa Cake



Scan Code To Watch Video!



Recipe by: Laura Vitale

Serves 12

**Prep Time: 30 minutes**

**Cook Time: 40 minutes**

## Ingredients

- \_\_ 6 Eggs
- \_\_ 4 Egg Yolks
- \_\_ 1 cup of Sugar
- \_\_ 1-1/4 cups of All Purpose Flour
- \_\_ 2 Tbsp of Cornstarch
- \_\_ 1 Tbsp of Baking Powder
- \_\_ 1/2 tsp of Salt

## For the Custard:

- \_\_ 4 Egg Yolks
- \_\_ 1/3 cup of Sugar
- \_\_ 1/3 cup of All Purpose Flour
- \_\_ Small Pinch of Salt
- \_\_ 2 tsp of Vanilla Extract
- \_\_ 2 cups of Whole Milk
- \_\_ Zest of 1/2 Lemon (just peel the bright yellow from the lemon into a couple strips instead of zesting it)

## For the Whipped Cream:

- \_\_ 1 1/2 cups of Heavy Cream
- \_\_ 2 Tbsp of Powdered Sugar

## For the Limoncello Mixture:

- \_\_ 1/3 cup of limoncello
- \_\_ 1/3 cup of Water

1) Let's start by making the custard. In a saucepan, add the milk and lemon peel and bring to a gentle simmer, meanwhile in a medium size bowl, add the egg yolks, flour, sugar, vanilla and salt and whisk until the mixture is thick and creamy (at first it will appear as if it will never loosen but it will, you just have to whisk for a bit) stream in the warm milk while whisking, then add it all back in the saucepan and cook on medium low while constantly whisking until the custard thickens, strain through a fine sieve, cover with plastic wrap and pop it in the fridge for a few hours or until cooled and set completely.



2) To make the cake, preheat your oven to 350 degrees, grease a 9x13 inch pan with some nonstick spray and line with parchment paper, set aside.

3) In a large bowl, using a handheld electric whisk, whisk the eggs, egg yolks and sugar until tripled in volume and it's really thick and pale in color (this can take about 5 minutes if not longer so be patient) sift in the flour, baking powder, salt and cornstarch, and fold it all in with a spatula. Pour mixture in your prepared pan, bake for about half an hour or until cooked through, allow to cool completely. Meanwhile, whip the cream and the powdered sugar until it forms stiff peaks and mix together the limoncello and water, set aside.

4) Meanwhile, whip the cream and the powdered sugar until it forms stiff peaks, mix together the limoncello and water, set aside. Take 1/4 of the whipped cream and mix it with the custard, set aside. And finally, add the remaining cream to a large piping bag fitted with a star tip, set aside until you're ready to assemble.

4) Once the cake has cooled, remove it from the pan, peel away the parchment and carefully slice the cake horizontally in half (as evenly as you can) then from the bottom layer, slice off a thin layer (which we will use for decoration later) spoon half of the limoncello mixture evenly over bottom piece, then smear half of the custard mixture, add the top piece on the custard layer (top side down, watch video to see) spoon remaining limoncello mixture over top, followed by the remaining cream.

5) Crumble the thin layer of cake we reserved (remove the crust, you just want the inside for this) over top of the cake, then take the whipped cream and pipe little rosettes all around the border on top and pipe little rosettes or stripes along the edges as well (please watch the video to see how to do this because it's hard to describe)

6) Pop the cake in the fridge for a few hours to set then serve!