

Ingredients:

For the cake:

225g unsalted butter, at room temperature

225g caster sugar

4 eggs

225g self raising flour

2 teaspoons vanilla extract

For the topping:

6 tablespoons raspberry jam

200g desiccated coconut – this is an approximate amount

6 glace cherries

How to make:

- Preheat the oven to 160°C/fan oven 140°C/325°F/Gas mark 3.
- Grease 12 dariole moulds with either cake release or butter.
- Cream together the butter and sugar until light and fluffy. Do not skimp on this stage as it's the key to a lovely sponge.
- Gradually add the eggs and flour until fully combined and you have a smooth, thick batter.
- Add the vanilla and stir well.
- Spoon the batter into the dariole moulds. Fill each one about two-thirds full.
- Stand the moulds on an oven tray and bake for 20-25 minutes or until a skewer comes out cleanly. This is a Genoese sponge mix and I find it always takes longer to cook than other sponges; possible as it's a dense texture. Don't be alarmed if it takes 30 minutes.
- When baked, leave to cool on a wire rack. When they are cool enough to handle, level the surface of the sponge using a knife, and turn out of the moulds. Leave to cool completely.
- When cold, brush each sponge all over with some warmed jam and roll in desiccated coconut. I found this easiest to achieve by holding the sponge on a fork – it allowed me easy coverage, even to the bottom, with my brush and meant my fingers didn't get sticky and make a mess of the coconut!

- Top with half a glace cherry.
- Bask in glory at the wonderful thing you have made.
- Eat.

Posted by The Caked Crusader at 18:57

Labels: cake, coconut, genoese, jam, sponge, vanilla

34 comments: