



MIDSUMMER CELEBRATION CAKE

Written by @therealpeterspan



Peter's
Pan

Midsummer, also known as Saint John's Day, is the period of time centered upon the summer solstice, and more specifically the northern European celebrations that accompany the actual solstice or take place on a day between June 19 and June 25 and the preceding evening. Apart from Christmas, midsummer is the most important holiday in the Swedish calendar. For some, midsummer is the most important. The successful midsummer never-ending lunch party formula involves flowers in your hair, dancing around a pole, singing songs while drinking unsweetened, flavoured schnapps. Although we are not yet there but I can guarantee this Swedish celebration cake can be the highlight of every feast.

Peter's Pan

MIDSUMMER CELEBRATION CAKE

Ingredients for the sponge:

- 6 medium eggs, at room temperature / ■ 60 g honey / ■ 50 g caster sugar / ■ 90 g plain flour / ■ 175 g ground hazelnuts /
- 40 g unsalted butter, at room temperature

Ingredients for the filling: ■ 5 tbs raspberry jam / ■ 300 ml double cream / ■ 250 g fresh raspberries / ■ 1 tbs honey / ■ 2-3 tps icing sugar

Instructions:

Pre-heat oven to 180C/350F/Gas mark 4. Line a round cake tin (30cm x 10cm) with baking paper

Whisk the eggs with the sugar until light and fluffy; add the honey to it and mix the dry ingredients together, then gently fold them to the whisked eggs. Pour the cake mixture into the prepared tin and bake for 15 to 20 minutes, until it has risen and is golden brown. Turn out of the tin and allow to cool on a wire rack.

Meanwhile, make the double cream, icing sugar and honey together until the cream holds firm peaks. Add the raspberries and whisk on low speed just for a few seconds to slightly crush the fruit. Cover it and store in the fridge until needed

When the cake is cold, carefully cut it into three slices, and place one slice on a serving plate; spoon a third of the jam as well the cream over the cake and top with the second sponge. Spread half of the remaining jam, cream on the sponge then place the third sponge layer. Use all the cream you have left on the top and decorate it with some raspberries. Enjoy!

