

CAKE

VANILLA WHITE CAKE

WITH BLACKBERRY MASCARPONE FROSTING
& BLACKBERRY-TARRAGON JAM FILLING

8 SERVINGS

1.5 HOURS

INGREDIENTS

CAKE

2 1/4 cups unbleached all purpose flour
1 cup milk, room temperature
6 lg egg whites, room temperature
2 tsp pure almond extract
1 tsp pure vanilla extract
1 3/4 cups granulated sugar
4 tsp baking powder
1 tsp table salt
1 1/2 sticks unsalted butter, softened

JAM FILLING

12 oz of blackberries
1 tbsp of lemon lemon zest
1 tbsp of freshly squeezed lemon juice
1/2 tbsp of water
3 sprigs of fresh tarragon
4 tbsp of sugar (keep 1 tbsp to mix with pectin)
2 tbsp of sugarless fruit pectin

FROSTING

1 cup of heavy cream
8 oz of mascarpone cheese, room temperature
1/2 cup of powdered sugar
1/2 vanilla bean, scraped for seeds
10 blackberries, smashed (approx – or until you achieve the desire color and flavor)



Preheat oven to 350 degrees F and prepare two 8 inch round cake pans with butter.

Add the milk, egg whites and extracts to a medium sized mixing bowl and whisk together lightly until blended.

Combine the dry ingredients together inside the bowl of an electric mixer and run at a slow speed while you dice up the butter, approximately 2-3 minutes. Slowly add the butter a few cubes at a time until all are added and combined.

Add all but a 1/2 cup of the wet mix to the dry mix and beat at a medium speed for approximately 2 minutes. Add the remaining amount of the wet mix and beat for 1 minute.

Pour the batter evenly into your prepared pans and place both into the oven,

Bake for 30-35 minutes checking with a toothpick around the 25 minute mark just in cake. (of the three times I've made this cake, one pan finishes a minute or two before the other on each occasion)

Allow cake to cool at room temperature before icing and filling.

FILLING

Prepare the blackberries and tarragon by rinsing with cold water. Place blackberries, lemon zest, lemon juice, water and 3 tablespoons of sugar in a saucepan and lightly mix. Turn the heat on medium heat for about 5 minutes to allow the berries to break down.

Once the berries have broken down and released their juices, set the heat to low and allow to lightly simmer for 15-20 minutes to reduce some of the water content.

Mix the remaining sugar and the whole amount of pectin in a small bowl and then mix into the pan. Remove the pan from heat and allow the sugar to dissolve for 1-2 minutes.

Pour the jam into a strainer over a bowl and start pushing through the jam with a spatula leaving behind the seeds and tarragon stems. However, you may also remove a few larger chunks and pieces to add to the jam for texture once strained.

Place strained jam into a small would and cover with plastic wrap. Cool in the refrigerator for at least 30 minutes.

FROSTING

In a medium sized mixing bowl, combine the cream, mascarpone, vanilla seeds and powdered sugar, and mix using a hand (or electric mixer) at medium speed until stiff peaks form.

Add smashed blackberries, juice and all, into the frosting and mix with a fork until blended.