

### 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.