

Sunflower cake



Ingredients

For sponge cake:

7 eggs

120 g wheat flour cake

190 g sugar

2 spoon of kakao

1 teaspoon of baking powder



For roasted sunflower:

250 g sunflower seeds (husked)

100 g sugar

80 g butter

For a cream:

600 ml cream (30%)

400 g butterscotch mass (fudge mass flavour)- 1 can of sweet condensed milk cooked for 3-4 hours

3 spoon of gelatine

80 ml hot water for gelatine

For a punch:

200 ml boiled water

1 spoon of sugar

For a chocolate glaze :

2 plate milk chocolate

5 – 6 spoon of milk

Steps:

1. Separate yolk from protein.
2. Whip the protein rigidly. Add sugar and mixed. Add singly yolk and still mixed. Put off the mixer. Sift the flour, baking powder and kakao to one bowl. Add them to the mass, and mixed all gently by the wooden spoon.
3. Cover rectangular baking tray (24 x 38 cm) with baking paper. Pour the mass to the baking tray. And put it to the oven (heated to the 160-170°C, using the top and down heater) and bake it about 15 min. If you stick the stick into the cake and it will be dry, that means the cake is baked.
4. Leave the sponge cake for 15 min in turned off and closed oven.
5. Then take off sponge cake from the oven and from the bakery tray. Pull off the baking paper from the cake, and leave it to complete cool down. Then cut the skin from top and cut the sponge cake for half (for two equal cakes)

Now we do the roasted sunflower.

1. Put away about 60 g sunflower seeds in the bowl. We need sprinkle with it top of the cake.
2. Put the frying pan on the gas and add the butter with sugar. Mixed until the butter will melt and connect with sugar. Add the rest of the sunflower seeds and roasted everything for few minutes. Mixed all until the sunflower will be stick with caramel.
3. Cover plate from the oven with baking paper and put on it the sunflower in caramel. Spread it all over the surface of plate.
4. Put the plate to the oven (heated to the 180°C) and roasted it about 10 minutes. (mixed from time to time), until sunflower will be gold. Then pull the plate from oven and cool it down. Next initially break the caramel's sunflower and put it to the bowl. Now caramel's sunflower should be thoroughly crumble by wooden spoon, for example.

It's time for a cream.

1. Boil the water, add the gelatine, mixed and leave it to cool down
2. Beat cream in a bowl (it should be straight from the fridge). When it starts to thicken, add butterscotch mass and mixed it all the time. Now add the sunflower in caramel and mixed, but not too much. Only to mixed cream with sunflower.
3. Pour the cool gelatin to the cream and mixed short time. Only to spread gelatin all over the cream.

It is time to fold the cake

1. Put one of the sponge cake on the bottom. Soak it with the punch. Put on it the cream and spread it all over the cake. Cover it with the second sponge cake. Press it gently. Soak it with the puch too. Aglin sides by spatula.
2. Dissolve chocolate with milk in water bath. Cover the top of the cake by chocolate glaze.
3. Sprinkle the glaze with roasted seed's sunflowers.
4. Put the cake to the fridge for few hours.

Bon appetit!

The recipe is derived from Kuchnia Magdy webpage

<http://kuchniamagdy.pl>

