



11 STUNNING AND CREATIVE CAKE RECIPES



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By Katalina Kastravet

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"My first eCookbook is dedicated to my grandparents who I love dearly. Unfortunately I lost my grandfather in June 2015 to cancer, but he still continues to live in my heart and thru my creations. His words of wisdom and love for sweets inspire me every single day."



Recipes

1. [Clementine Mousse Cake with Peach Jelly](#)
2. [Rosewater Chiffon Cake with Fresh Strawberry Glaze](#)
3. [Chocolate Flourless Cake with Raspberry Sauce](#)
4. [Summery Meyer Lemon Blueberry Cheesecake Recipe](#)
5. [Bundt Jelly Cake with a Creamy Layer](#)
6. [Vanilla Purple Cake with Lemon Buttercream](#)
7. [Mascarpone Chocolate Chip Banana Cake](#)
8. [Dark and White Chocolate Truffle Cake Recipe](#)
9. [Almond Joy Gluten Free Cake](#)
10. [Lemon Bar Raspberry Mousse Cake with Mint Sugar](#)
11. [Triple Chocolate Fig Pound Cake](#)



Clementine Mousse Cake with Peach Jelly

A delightfully airy, creamy and aromatic clementine mousse cake over delicious yellow cake and topped with sweet and flavorful peach jelly.

Prep Time
30 Mins.

Cook Time
30 Mins.

Total Time
1 Hour

Author: Katalina Kastravet
Recipe: Dessert
Cuisine: American
Serves: 12-16 slices

Ingredients:

Yellow Cake:

2¼ cups all-purpose flour
1½ cups granulated sugar
3½ teaspoons baking powder
1 teaspoon salt
1 stick butter, softened + more for buttering the pans
1 cup heavy whipping cream
¼ cup vegetable oil
3 large eggs
1 vanilla bean, seeds only
1 tablespoons clementine zest

Clementine Mousse:

2 envelopes unflavored gelatin, 7 grams each
2½ cups clementine juice
½ cup sugar
2 cups heavy whipping cream, cold
Peach Jelly:
1 Peach Jelly box



Instructions:**Yellow Cake:**

1. Preheat oven to 350F.
2. Butter two 8 inch cake pans and set side.
3. In a medium bowl mix dry ingredients: flour, sugar, baking powder and salt.
4. In the large bowl of an electric mixer, whisk softened butter on medium speed for 1-2 minutes.
5. Add dry ingredients and combine with butter for 30-40 seconds.
6. Add heavy cream, oil, clementine zest, vanilla bean seeds and eggs one at a time, mix on medium-high for one minute.
7. Pour batter into prepared pans. Bake for 20-25 minutes, a tooth stick inserted into the center of the cake must come clean.

Clementine Mousse:

1. Add clementine juice to a medium sauce pan and sprinkle the gelatin over it. Let it sit for 1-2 minutes. Turn the stove on, and on low heat stir in the sugar into the juice and gelatin mixture. Cook stirring for 3-5 minutes, just until all the sugar and gelatin has dissolved.
2. Transfer the mixture to a glass bowl and refrigerate for 30-40 minutes, or just until settled. Its important to check on the mixture every 5 minutes after 30 minutes have passed and give it a few stirs. The mixture is ready when it has a pudding texture.
3. Whisk the heavy whipping cream on high speed until stiff, when soft peaks have been formed, reduce the mixer speed to low and add the gelatin mixture to it. Whisk on low until combined. Make sure to scrape the walls of the bowl with a spatula, to make sure the mixture is fully combined.
4. Place the yellow cake into the center of a 9 inch spring form pan, there will be space around it. Pour the mousse over the cake letting it fill in around the side. Refrigerate at least for 1 hour before adding the peach jelly layer.
5. NOTE: if you have a higher spring form pan, or a cake ring, pour some of the mousse over the cake, top it with the second layer, and cover with the remaining mousse mixture.

Peach Jelly:

1. Follow instructions on the box on how to prepare the jelly. Let the jelly cool to almost room temperature, I usually give the bowl an ice bath to speed up the process. Watch the jelly closely, and stir it often, to make sure it doesn't fully settle. After the ice bath, when the jelly temperature has reached almost room temperature, pour it over the mousse.
2. Refrigerate for at least 4-6 hours before serving the cake. Remove cake from the fridge and run knife around inside rim of pan to loosen cake; remove side of pan, slice and serve.

NOTES:

Preparation time does not include refrigeration time.

Vanilla bean seeds can be replaced with 1 teaspoon vanilla extract.

If you plan using only one yellow cake layer just like me, you can halve the ingredients for the yellow cake.



Rosewater Chiffon Cake with Fresh Strawberry Glaze

Gorgeous and indulgent, rich rosewater chiffon cake with fresh strawberry glaze perfectly marries the most aromatic summer flavors together.

Prep Time
15 Mins.

Cook Time
55 Mins.

Total Time
1 Hour 10 Mins.

Author: Katalina Kastravet
Recipe: Dessert
Cuisine: American
Serves: 12

Ingredients:

7 eggs, whites and yolks separated
2 cups all-purpose flour
1½ cups sugar
3 teaspoons baking powder
1 teaspoon salt
¾ cup water
½ cup canola oil
1 tablespoon rosewater
½ teaspoon cream of tartar



Strawberry Glaze:

½ cup fresh strawberries
2 cups confectioners' sugar
Dash salt

Instructions:

1. Preheat oven to 325F.
2. Place egg whites in a large bowl and let stand at room temperature 30 minutes.
3. Place oven rack in the middle position. Grease a bundt pan or 10 inch tube pan with a little melted butter or baking spray.
4. In a large bowl, combine dry ingredients: flour, sugar, baking powder and salt.
5. In another bowl, using an electric mixer fitted with the wire attachment, whisk the egg yolks, water, oil and rosewater until combined.
6. Add to dry ingredients and beat until well blended.
7. Add cream of tartar and egg whites to a clean bowl and with clean beaters, beat on medium speed until stiff peaks form. Using a spatula, carefully and slowly fold half of the whites into batter, and then fold in remaining whites.
8. Gently spoon into the greased pan. Cut through batter with a knife to remove air pockets. Bake 50-55 minutes or until cake springs back when lightly touched or a wood tester comes out clean, with just a few crumbs attached.
9. Cool completely, about 1 hour, before adding the glaze.
10. Remove cake to a serving plate that has some high edges to avoid spilling the strawberry syrup.

Strawberry Glaze:

1. Add the berries to a food processor and blend until completely pureed.
2. Transfer the strawberry puree to a bowl and add the salt and powdered sugar 1 cup at a time until well combined and the desired thickness of the glaze has been achieved.
3. Pour the glaze on top of the cake, let it run down the bottom of the cake, the cake will partially absorb the strawberry syrup.



Chocolate Flourless Cake with Raspberry Sauce

Rich, velvety, chocolate flourless cake with raspberry sauce, that is a breeze to make with a dense and silky smooth texture that will please anyone.

Prep Time
20 Mins.

Cook Time
40 Mins.

Total Time
1 Hour

Author: Adapted from America's Test Kitchen Best-Ever Dessert
Recipe: Dessert
Cuisine: American
Serves: 12

Ingredients:

8 large eggs, cold
1 pound semisweet chocolate, chopped
½ pound unsalted butter (2 sticks), cut into chunks
¼ cup strong coffee

For Raspberry Sauce:

1 pint raspberries
¼ cup sugar
1 teaspoon cornstarch



Instructions:

1. Preheat oven to 325F.
2. Adjust oven rack to lower middle position.
3. Bring kettle of water to a boil.
4. Grease and 8 inch spring form pan with butter and set aside.
5. In the bowl of an electric mixer fitted with the wire whip attachment, beat eggs at medium speed for about 5 minutes.
6. In a large heat-proof bowl set over a sauce pan of almost simmering water, melt chocolate and butter (adding coffee or liqueur, if using) until smooth and very warm, stirring once or twice.
7. Using a rubber spatula, fold $\frac{1}{3}$ of the egg foam into the chocolate mixture, until only a few streaks of egg are visible; fold in half of remaining foam, then last of remaining foam, until mixture is totally homogenous.
8. Transfer batter into the prepared spring form pan and smooth surface with a rubber spatula.
9. Place the cake pan into a roasting pan, transfer to the oven and pour enough boiling water to come about halfway up of spring form pan.
10. Bake for about 25-30 minutes, until cake has risen slightly, edges are just beginning to set, an instant thermometer inserted in the center of cake must read 140 degrees.
11. Remove cake pan from water bath and set on wire rack; cool to room temperature.

For Raspberry Sauce:

1. Combine raspberries and sugar in a small saucepan set over low heat. Cook until berries release their juices and just start to break down, about 4-5 minutes.
2. Stir in cornstarch, and cook until mixture comes to a boil. Let cool. Store, refrigerated, in an airtight container for up to 3 days.
3. Slice the cake and serve with raspberry sauce.



Summery Meyer Lemon Blueberry Cheesecake Recipe

A foolproof and easy recipe for a bright and summery Meyer lemon blueberry cheesecake, that is sweet, refreshing and looks gorgeous.

Prep Time
30 Mins.

Cook Time
1 Hour 40 Mins.

Total Time
2 Hours 10 Mins.

Author: Katalina Kastravet
Recipe: Dessert
Cuisine: American
Serves: 10



Ingredients:

Blueberry Sauce:

2 cups fresh blueberries (frozen work too)
 ½ cup water
 ½ cup sugar
 2 tablespoons cornstarch, mixed with 2 tablespoons cold water
 1 tablespoons vanilla extract
 (You need only ½ cup of sauce for the recipe, there will be leftover sauce)

For the Crust:

2 cups graham cracker crumbs
 8 tablespoons unsalted butter, melted
 2 tablespoons granulated sugar

Cheesecake Filling:

4 packages (8 oz.) cream cheese, softened
 1 cup sour cream
 2 tablespoons cornstarch
 3 eggs
 1⅓ cups sugar
 ½ cup graham cracker crumbs
 Juice of one Meyer lemon
 Zest from one Meyer lemon

Instructions:**Preparing the Blueberry Sauce:**

1. The sauce can be made while the cake is cooking or many days in advance.
2. In a large saucepan over medium heat, combine blueberries, water and sugar. Stir frequently, but careful not to crush the berries, bring to a low boil.
3. In a small bowl, mix the cornstarch with cold water until combined.
4. Slowly stir the cornstarch into the blueberries, careful not to crush them. Simmer until the homemade blueberry sauce is thick enough to coat the back of a metal spoon, about 10 minutes.
5. Remove from heat and gently stir in vanilla.
6. Let the sauce cool at room temperature. Measure ½ cup for your recipe; store the rest in jars in the fridge.

Preparing the Crust:

1. In a large bowl, mix the crumbs with melted butter and granulated sugar with a rubber spatula until combined.
2. Press the mixture into the bottom of a 9inch spring form cake pan and slightly up the sides. Make sure it is tight and compact.
3. Chill the crust for 15 minutes.

Cheesecake Filling:

1. Preheat oven to 325F.
2. In the bowl of an electric mixer fitted with the wire attachment beat cream cheese on medium speed until fluffy. Add the sugar, cornstarch, lemon juice, lemon zest and beat until combined.
3. Add eggs, one at a time, beating until just combined after each addition. On low speed beat in sour cream just until combined.
4. Remove crust from the fridge and pour the batter into the crust.
5. In circles pour the blueberry sauce over the cheesecake and with the edge of a spatula create swirls and mix the blueberry sauce into the cheesecake filling. Carefully not to over mix.
6. Bake for about 1¼ hours or until center is almost set. Cool on a wire rack for 15 minutes. Sprinkle graham crackers on top and loosen sides of pan and continue cooling on wire rack until the cheesecake is at room temperature.
7. Transfer to the fridge. Refrigerate overnight or at least 6 hours before serving.
8. The cheesecake can be served with warm blueberry sauce.
9. Store in refrigerator.



Bundt Jelly Cake with a Creamy Layer

Gorgeous and easy to make jelly cake with fresh summer flavors and a creamy condensed milk sweet layer.

Prep Time
3 Hours

Total Time
3 Hours

Author: Katalina Kastravet
Recipe: Dessert
Cuisine: American
Serves: 8

Ingredients:

1 box raspberry Jell-O
1 box peach Jell-O
2 cans Sweetened Condensed Milk
4 envelopes Plain Knox Gelatin
Nonstick Cooking Spray



Instructions:

1. Spray a bundt cake pan with cooking spray and set aside.
2. First start with the Peach layer, follow instructions on the package as they may differ based on the brand you use. Usually you just have to mix the package mixture with cold water. Once done, pour it into the bundt pan layer and set in the fridge until jelly is set, 20-30min.
3. In a bowl pour one cup of cold water and add in 4 envelopes of plain gelatin, stir to dissolve. Pour sweetened condensed milk into a medium-sized mixing bowl. Add 2 cups of boiling water and whisk by hand until well combined. Pour dissolved gelatin mixture into the condensed milk mixture, and whisk until combined. The mixture is too warm now, leave it on the counter to cool a little, but make sure it doesn't settle. When the mixture cooled a bit, pour it on top of the peach layer. Place in the fridge for 40 minutes, until the creamy milk layer is set. Once its set, start on the Raspberry layer.

Raspberry Layer:

1. Follow the instructions on the package as they may differ based on the brand you use. Usually you just have to mix the package mixture with cold water. Pour it on top of the creamy milk layer and set in the fridge until jelly is set, 20-30min.
2. To remove cake from the pan, place the cake into a bowl of hot water for a few seconds, cover with the desired serving dish and turn upside down. Place again in the fridge for one hour before serving.



Vanilla Purple Cake with Lemon Buttercream

Vanilla Purple Cake with Lemon Buttercream is cut into mini individual cakes decorated with fresh blackberries, for a beautiful and tasty dessert.

Prep Time
1 Hour

Cook Time
45 Mins.

Total Time
1 Hour 45 Mins.

Author: Katalina Kastravet
Recipe: Dessert
Cuisine: American
Serves: 7



Ingredients:

Vanilla Purple Cake:

3 sticks unsalted butter, at room temperature, plus more for the pans
4½ cups all-purpose flour, plus more for the pans
1½ tablespoon baking powder
1 teaspoon salt
2½ cups sugar
6 large eggs, at room temperature
2 vanilla beans, seeds only
1½ cup heavy cream
15 drops purple food gel color, you can use more or less, depending in the color you want to achieve

Lemon Buttercream:

½ cup butter, softened
4½ cups confectioners' sugar
1 tablespoon lemon zest
6 tablespoons fresh lemon juice
1 vanilla bean, seeds only
Pint of fresh blackberries

Instructions:

1. Preheat oven to 350 degrees F.
2. Butter a half sheet pan (18"x13"x1") and line the bottom with parchment paper, butter the parchment paper and dust the pan with a little flour, tapping out the excess.
3. In a large bowl, whisk together flour, baking powder and salt, set aside.
4. In the bowl of an electric mixer, beat together butter and sugar on medium-high speed until light and fluffy, about 3 minutes. Reduce the mixer speed to medium and beat in the eggs, one at a time, scraping down the sides of the bowl as needed. Beat in vanilla seeds and gel food coloring.
5. On low speed, start beating in the flour mixture into the butter in 3 batches, alternating with the heavy cream, beginning and ending with the flour mixture, until just smooth. Add more food gel color if needed for the desired color.
6. Transfer the batter to the prepared pan and bake until the cake is lightly golden on top and the center springs back when pressed, 30 - 40 minutes.
7. Remove from the oven and let it cool in the pan for 15 minutes, after that, with the help of the parchment paper, slide the cake from the pan, to the counter to cool completely.
8. Once completely cooled, trim the top of the cake with a long serrated knife or a cake leveler to make it even. Trim the sides of the cake.
9. Using a stainless steel square form, cut the cake into mini cakes and set aside.

Lemon Buttercream:

1. In the bowl of an electric mixer, beat butter until creamy. Beat in the confectioners' sugar, lemon zest, vanilla bean seeds and lemon juice to achieve the desired consistency. Yields about 3 cups.
2. Assemble:
3. Pipe lemon frosting over a layer of cake, top with another layer of cake, followed by the last (top layer) of lemon frosting and decorate with fresh blackberries. Repeat with the remaining cakes.
4. Refrigerate at least one hour before serving.



Mascarpone Chocolate Chip Banana Cake

A gorgeous and easy to make naked mascarpone chocolate chip banana cake that is light, flavorful and topped with a sweet and creamy mascarpone frosting.

Prep Time
2 Hour

Cook Time
40 Mins.

Total Time
2 Hour 40 Mins.

Author: Katalina Kastravet
Recipe: Dessert
Cuisine: American
Serves: 12



Ingredients:

Banana Cake:

2½ cups all-purpose flour
1 tablespoon baking soda
1 pinch salt
¾ cup unsalted butter (1½ sticks), room temperature
1¾ cup white sugar
2 eggs
4 ripe bananas, mashed
⅔ cup heavy cream
1 vanilla bean, halved and seeds removed
½ cup mini dark chocolate chips

Mascarpone Frosting:

4 egg yolks, organic
½ lb. mascarpone cheese
¾ cups heavy cream
1 cups powdered sugar +
1 tablespoons granulated sugar
½ cup sour cream
1 vanilla bean, halved and seeds removed

Instructions:

1. Preheat oven to 350F degrees.
2. Spray with baking spray 2 - 8 inch round pans.
3. In a small bowl, whisk together dry ingredients: flour, baking soda and salt, set aside.
4. In a large bowl or in the bowl of an electric mixer fitted with the wire attachment, cream butter and sugar until light and fluffy. Beat in eggs, one at a time, stop to scrape the sides of the bowl and mix until well combined. Mix in the mashed bananas, vanilla bean seeds and heavy cream, whisk until well combined.
5. Using a spatula, fold in the flour mixture and stir until well combined. Stir in the mini chocolate chips. Pour batter into the prepared pans and bake for 30 - 35 minutes. The cakes must look golden brown and a wooded toothpick when inserted in the middle must come out clean. Remove from oven, cool the pans at room temperature, after that transfer cake layers to a cooling wire rack. The cake must be completely cooled down before assembling.

Mascarpone Frosting:

1. In the bowl of an electric mixer fitted with the wire attachment, mix together the heavy cream and granulated sugar until stiff peaks form. Transfer to a bowl and refrigerate until ready to use.
2. In the bowl of an electric mixer fitted with the wire attachment (or just a large bowl if using a hand mixer) whisk the egg yolks, sugar and vanilla bean seeds until light and creamy. Pause a few times, to scrape the sides of the bowl, and continue mixing until well combined. Add the powdered sugar, whisk until well combined. Add the sour cream and again mix until well combined. Whisk in the mascarpone cheese spoon by spoon and mix until fully incorporated.
3. Once all the mascarpone cheese has been incorporated, remove the whipped cream from the fridge and using a spatula; gently fold it into the mascarpone mixture.
4. Place the frosting into the fridge for one hour.
5. Using a cake leveler, level the cake layers surface.
6. Place the first banana cake layer on a cake dish or stand, top with the mascarpone frosting, followed by the second banana cake layer and a hefty amount of frosting.
7. Store leftover frosting in the fridge for up to 3 days. It can be used on cupcakes, muffins; bundt cakes, or just eat it by spoon.



Dark and White Chocolate Truffle Cake Recipe

A rich and indulgent dark and white chocolate truffle cake topped with cake truffles, which celebrates chocolate of all types and flavors.

Prep Time
4 Hours

Cook Time
1 Hour

Total Time
5 Hours

Author: Katalina Kastravet
Recipe: Dessert
Cuisine: American
Serves: 16



Ingredients:

Cake Layers:

6 ounces bittersweet chocolate, finely chopped
1 stick unsalted butter
½ cup unsweetened cocoa powder
1 cup water
⅔ cup mascarpone cheese, room temperature
3 large eggs
3 large egg yolks
1 cup granulated sugar
1 cup light brown sugar
1¼ cups all-purpose flour
1 tablespoon baking soda
2 teaspoons baking powder
1 teaspoon salt

Cake Truffles:

1 cup milk chocolate ganache
Cake edges and top
10 ounces dark chocolate

White Chocolate Whipped Ganache:

1 pound white chocolate, chopped
¾ cup heavy cream
2 tablespoons unsalted butter
2 cups powdered sugar

Dark Chocolate Frosting:

4 ounces dark chocolate, chopped
3 tablespoons granulated sugar
¼ cup corn syrup
6 tablespoons unsweetened cocoa powder
¼ cup plus 2 tablespoons water
1 pound (4 sticks) unsalted butter, softened
¾ cup powdered sugar

Milk Chocolate Whipped Ganache:

1⅓ cups heavy cream
10 ounces milk chocolate, chopped
3 cups powdered sugar

Instructions:

1. Preheat the oven to 350°.
2. Spray with nonstick baking spray a 18x13 inch sheet cake pan and line with parchment paper, spray the parchment paper with baking spray. Set aside.
3. In a medium saucepan, melt the chopped chocolate with the butter over very low heat, stirring gently. Once chocolate has completely melted, remove the mixture from the heat and let cool slightly.
4. In a small saucepan, combine cocoa powder with the water and bring to a boil, whisking constantly. Let it cool slightly and then whisk the mixture into the melted chocolate. Whisk in the mascarpone cream cheese.
5. In a large bowl or in the bowl of an electric mixer fitted with the wire attachment, beat the whole eggs, egg yolks and both sugars at medium speed until pale and fluffy, about 5 minutes. Beat in the chocolate mixture.
6. In a medium bowl, whisk together the dry ingredients: flour, baking soda, baking powder and salt. Using a spatula, gently fold in the dry ingredients into the cake batter until fully incorporated.
7. Transfer the batter to the prepared pan and bake the cake in the lower third of the oven for 25 to 30 minutes, until the centers spring back when lightly pressed.
8. Let the cake cool completely in the pans.

White Chocolate Whipped Ganache:

1. In a medium bowl set over a medium saucepan of simmering water, melt the white chocolate. Remove from the heat and set aside. Discard the water from the sauce pan, add the heavy cream and butter to the saucepan and heat until the butter is melted and small bubbles appear around the edges. Whisk the hot cream mixture into the white chocolate. Lumps will start to appear, don't be afraid, continue to quickly mix until the mixtures combine and the lumps disappear. Set the bowl in a cool place for at least 1 hour.
2. Once the ganache has cooled down, using a hand mixer or an electric mixer whisk in the powdered sugar. Once you did this cool the mixture for a few minutes only and start layering it on the cake as if placed in the fridge it will stiffen.

Milk Chocolate Whipped Ganache:

1. In a medium saucepan, heat the cream until small bubbles appear around the edges. Put the chopped chocolate in a heatproof bowl and pour the hot cream on top. Let stand for 2 to 3 minutes, until the chocolate has melted, then whisk until shiny and smooth. Set the bowl in a cool place for at least 1 hour.
2. Once the ganache has cooled down, measure 1½ cups of chocolate ganache and set aside for the cake truffles.
3. Using a hand mixer or an electric mixer whisk in the powdered sugar into the remaining chocolate ganache. Once you did this cool the mixture for a few minutes only and start layering it on the cake as if placed in the fridge it will stiffen.

Instructions Continued:**Dark Chocolate Frosting:**

1. In a medium saucepan, melt the chocolate over very low heat, stirring frequently. In a small saucepan, whisk together the granulated sugar, corn syrup, cocoa and water and bring to a boil, whisking constantly. Remove from the heat and whisk in the melted chocolate. Let cool completely, about 30 minutes.
2. In the bowl of an electric mixer fitted with a wire whisk, beat the butter at medium speed until light and fluffy. Add the cooled chocolate mixture. With a spatula scrape the bowl and whisk until fully combined. With the mixer on low speed, beat in the confectioners' sugar, scraping and beating until fully combined.

Cake Arrangement:

1. Cut out a 5-by-11-inch cardboard rectangle.
2. Carefully transfer the cake from the pan to a working area. You will need someone's help on this one, as its easier if you carefully hold the parchment paper with the cake up and someone is pulling the pan.
3. Once the cake was transferred on a working area, place the cardboard one inch from the left corner and cut a rectangle. Repeat moving to the right, you will end up with 3 rectangles.
4. Using a cake leveler, level the top of the rectangles.
5. Transfer the cake edges and removed tops to a medium bowl and crumble with your hands. Set aside as thats what we will be using for the cake truffles.
6. Using a cake lifter, transfer one of the rectangles to a flat rectangle platter, that is our first layer.
7. Spoon dollops of milk chocolate whipped ganache onto the cake and spread it evenly, make the layer as thick as you want, you must have just a little chocolate whipped ganache leftover.
8. Top with another cake rectangle and top it with white chocolate whipped ganache. Top with the final layer; if you have chocolate whipped ganache left spread it on the top layer.
9. Coat the sides and top of the cake with a thick layer of chocolate frosting and refrigerate to set the frosting.

Cake Truffles:

1. Mix cake leftovers with chocolate ganache in a bowl using a fork until well combined, you can make small golf ball sized cake balls and place them on parchment paper and refrigerate until firm.
2. Or you can use a silicone petit four cakes or truffles form, press the cake truffle batter which is soft at this point into the form, refrigerate for a few hours and when ready remove from silicone form and top the cake. I made 16 truffles.
3. In a medium bowl set over a medium saucepan of simmering water, melt the dark chocolate. Remove from the heat and set aside for a few minutes to cool down. Pour the melted chocolate over the cake truffles and cake.
4. When serving the cake run a knife thru hot water before slicing it while the cake is cold, and let the slices come to room temperature before serving.

NOTES

Specialty tools used: cake leveler and cake lifter.



Almond Joy Gluten Free Cake

This Almond Joy Gluten Free Cake has only two tablespoons of coconut flour and is packed with coconut balls that are covered in a light chocolate cake.

Prep Time
30 Mins.

Cook Time
35 Mins.

Total Time
1 Hour 5 Mins.

Author: Katalina Kastravet
Recipe: Dessert
Cuisine: American
Serves: 12

Ingredients:

Coconut Balls:

1 cup ricotta cheese
2 eggs
 $\frac{1}{3}$ cup granulated sugar
3 tablespoons corn starch
3 cups unsweetened coconut flakes

Chocolate Batter:

4 eggs
 $\frac{1}{3}$ cup granulated sugar + $\frac{1}{4}$ cup granulated sugar
4.4 ounces milk chocolate, chopped
2 tablespoons coconut flour
3 tablespoons unsweetened cocoa powder
 $\frac{1}{2}$ teaspoon coconut extract
1 tablespoons corn starch
3 tablespoons unsalted butter, melted
pinch of salt

Toppings:

$\frac{1}{2}$ cup unsalted almonds
 $\frac{1}{3}$ cup unsweetened coconut flakes
4.4 ounces dark chocolate, chopped
pinch of baking powder



Instructions:

1. Preheat oven to 350F degrees.
2. Spray a 8 inch spring form pan with baking spray.
3. Separate egg yolks from egg whites. Set aside.
4. In a large bowl combine ricotta with egg yolks, sugar and corn starch, mixing with a whisk or fork. Once combined, mix in the coconut flakes.
5. Make 12 balls and place 9 of them in a circle, 1 inch from the sides of the pan, and about ½ inch from each other. The remaining 3 balls, place them in the middle of the circle, also ½ inch from each other. The idea is to distribute the balls evenly in the pan. Set aside.

Chocolate Batter:

1. Separate eggs yolks from egg white and set aside.
2. Bring a medium saucepan half filled with water to a boil. Place the chocolate in a medium bowl set over the saucepan of simmering water, let it melt, stir just a few times. Remove from heat and set aside.
3. In a large bowl if using a hand mixer, or in the bowl of an electric mixer fitted with the wire attachment, start by mixing on medium-high speed the egg yolks and ⅓ cup of sugar until light in color and smooth. Mix in the melted chocolate. Stop the mixer and scrape the sides of the bowl with a spatula, continue to mix until well combined.
4. Mix in the melted butter, coconut extract, cocoa powder, corn starch and salt.
5. Remove the bowl from the mixer, wash the wire attachment and dry it with a towel, reattach it to the mixer.
6. Add the remaining 6 egg whites and ¼ cup of granulated sugar to the bowl and mix on high medium speed until light soft peaks start to form.
7. Using a spatula, gently fold the egg whites mixture into the chocolate batter until fully combined.
8. Pour the batter into the pan over the coconut balls.
9. Bake it for 30-40 minutes. Do not over bake.
10. Remove from oven and let it cool at room temperature.

Toppings:

1. Bring a medium saucepan half filled with water to a boil. Place the chocolate in a medium bowl set over the saucepan of simmering water, let it melt, stir just a few times. Remove from heat and pour on top of the cake. Garnish with almonds and coconut flakes.
2. Refrigerate for one hour before serving for the chocolate to settle.



Lemon Bar Raspberry Mousse Cake with Mint Sugar

A creamy and easy Lemon Bar Raspberry Mousse Cake with layers of buttery shortbread, lemon curd, and raspberry mousse and topped with sweet mint sugar.

Prep Time
1 Hour

Cook Time
50 Mins.

Total Time
1 Hour 50 Mins.

Author: Katalina Kastravet
Recipe: Dessert
Cuisine: American
Serves: 10

Ingredients:

Shortbread Crust:

2 cups all-purpose flour
½ cup confectioners' sugar
2 sticks cold butter
½ teaspoon sea salt
Nonstick baking spray, for greasing the pan

Lemon Filling:

1¼ cups granulated sugar
¼ cup all-purpose flour
4 eggs
Lemon zest from one lemon
⅔ cup freshly squeezed lemon juice, I used 4 Meyer lemons

Raspberry Mousse:

3 tablespoons fresh lemon juice
2¼ teaspoons powdered gelatin
2 cups fresh raspberries
½ cup plus 3 tablespoons sugar
2 cups cold heavy cream

Mint Sugar:

¼ cup fresh mint leaves
1 tablespoon sugar



Instructions:**Shortbread Crust:**

1. Preheat oven to 350.
2. In a large bowl combine the confectioners' sugar, flour and sea salt. Cut the cold butter into cubes and add it to the flour mixture. Using your fingers work the mixture until it resembles cornmeal and the butter is completely combined with the flour. Press into a greased spring form cake pan and bake for 20 minutes, or until golden.

Lemon Filling:

1. In the bowl of an electric mixer fitted with the wire attachment add sugar, flour and the eggs one at a time. Whisk on low speed until just combined. Add the zest and the lemon juice, mix until everything is combined.
2. Pour the lemon filling over the hot crust and return to oven. Bake for another 20-25 minutes. The lemon filling must be settled and it shouldn't jiggle.
3. When done, remove from oven and cool completely at room temperature IN THE PAN (do not remove the lemon bars from the pan) before topping with the mousse.

Raspberry Mousse:

1. In a small bowl, place lemon juice and sprinkle with gelatin, let sit until gelatin softens about 2 - 3 minutes. Using a food processor or blender, puree the raspberries until smooth. Pour the raspberry puree through a fine-mesh sieve, pressing on solids and discarding the solids. You should have approximately 1 cup of raspberry puree.
2. In a small sauce pan, over medium heat add the raspberry puree and ½ cup of sugar, stir and cook just until you see bubbles forming at the edge.
3. Add gelatin mixture to the raspberry sauce and continue cooking, stirring constantly until the gelatin dissolves, about 1 - 2 minutes. Whisk if needed, to ensure gelatin dissolved. Remove the mixture from heat and let cool to room temperature, about 30-40 minutes.
4. Add cream and remaining 2 tablespoons of sugar to the bowl of an electric mixer fitted with the wire attachment, beat on medium-high speed until firm peaks form, about 3 minutes.
5. Using a rubber spatula, gently fold in the raspberry puree mixture and gently stir until all combined. Pour over the lemon bar cake, smooth the top and refrigerate for at least 3-4 hours (better overnight) before serving.

Mint Sugar:

1. Combine mint leaves and sugar in a food processor and pulse until the leaves are finely chopped. Sprinkle over the cake.
2. Serving:
3. Before removing the cake from the pan, run a sharp knife thru cold water and run it over the edges of the cake.



Triple Chocolate Fig Pound Cake

A rich and indulgent triple chocolate fig pound cake that is topped with honey roasted figs makes for an easy, decadent and stunning dessert.

Prep Time
1 Hour

Cook Time
1 Hour 15 Mins.

Total Time
2 Hour 15 Mins.

Author: Katalina Kastravet
Recipe: Dessert
Cuisine: American
Serves: 10

Ingredients:

Triple Chocolate Pound Cake:

2 sticks butter, room temperature, plus more for greasing the pan
3 cups all-purpose flour
½ teaspoon baking powder
½ teaspoon salt
⅓ cup cocoa
10 oz dark chocolate, chopped
1 cup heavy cream
3 cups sugar
5 large eggs, room temperature
½ cup mini chocolate chips

Honey Roasted Figs:

1 pint fresh figs, halved
3 tablespoons butter, melted
4 tablespoons honey



Instructions:

1. Preheat the oven to 350 degrees F.
2. Grease a 10-inch loaf pan with butter.
3. In medium bowl mix together flour, baking powder, salt and cocoa and set aside.
4. Pour heavy cream into a microwavable dish and add 5 ounces of chocolate to it. Microwave for 40 seconds, stir and microwave again for 30 seconds and stir until the chocolate is completely melted and combined. The mixture must be well combined and shiny. Set aside.
5. In the bowl of an electric mixer, fitted with the wire attachment, cream together butter and sugar on medium speed until fluffy. Add the eggs one a time, beating well after each addition. With the motor running on low, add the flour mixture followed by the chocolate mixture. Mix on low until combined.
6. Using a spatula stir in the chocolate chips.
7. Pour the batter into the prepared pan and bake for 1 hour - 1 hour 10 minutes. Check for doneness by inserting a toothpick into the cake, it should come out clean.
8. Once baked, cool the pound cake in the pan for 30 minutes before transferring onto a wire rack to cool completely.
9. Once the pound cake has cooled, fill a small saucepan with water and bring to a boil and let the water simmer, choose a heat safe bowl that would sit nicely over the sauce pan and add the remaining 5 ounces of chopped chocolate to it.
10. The bowl should not come into contact with the water in the saucepan as this can cause overheating. Remove the bowl from the saucepan while there are still a couple of small lumps of unmelted chocolate, stir until completely melted and smooth. If there are a few lumps that didn't melt just put the bowl back over the saucepan of hot water for a minute or two and stir again.
11. Pour melted chocolate over the pound cake.

Honey Roasted Figs:

1. Heat the oven to 350 degrees F.
2. Wash and stem the figs and slice in half. In a large bowl combined figs with melted butter and honey, gently mix until the figs fully coated into the honey butter mixture.
3. Arrange the figs side up in a baking dish and drizzle the remaining honey butter mixture from the bowl on top of the figs.
4. Roast for about 10-15 minutes. The figs should not be too soft or mushy; you must be able to pick them up with your fingers.
5. Place some of the figs on top of the cake, and set the others aside on a dish to serve with the pound cake.
6. Serve the pound cake with vanilla ice cream and top with honey roasted figs.



I will forever love you, Katalina