

Gooseberry Almond Cream Cake

A perfect combination of sour berries with a sweet sponge

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INGREDIENTS

(makes 10-12 portions)

- 100g butter
- 3 eggs
- 150g sugar (I used cane sugar)
- 1 tsp vanilla paste or vanilla extract
- 180g flour
- 2 tsp baking powder
- 1 ½ tsp baking soda
- 50g almond meal
- 150g natural flavoured yogurt
- 130-150g gooseberries

- 200g whipping cream
- 200g quark or cream cheese
- 50g sugar
- 1 tsp vanilla paste or vanilla extract
- 30g slivered almonds
- edible flowers for decoration (optional)



DIRECTIONS

1. Melt the butter and leave aside to cool.
2. Whisk the eggs with the sugar in a standing mixer (or with a hand mixer, this will take longer) for 5-10 minutes until pale and foamy. You can check if you have mixed enough by drawing an eight on the foam with the whisk and if the figure keeps its shape for a couple of seconds then it is ready. Make sure you use eggs at room temperature.
3. Add the melted and cooled butter and the vanilla paste and mix shortly on a low setting.
4. Combine the dry ingredients in a separate bowl and start sifting into the wet ingredients, about 1/3 at a time, folding in carefully with a spatula in between additions. When the dry ingredients have almost been incorporated, add in the almond meal and continue folding in carefully until you have a smooth batter.
5. Add in the yogurt and continue folding in the yogurt until combined.

6. Wash the gooseberries, dry them lightly and remove the dry parts (the flower part).
7. Lay a 23cm baking tin with parchment paper and butter well.
8. Transfer the batter into the buttered cake tin, spread the gooseberries over the top and bake the cake in 175°C in the middle shelf of the oven for about 50-60 minutes. Check the cake with a toothpick before removing it from the oven.
9. Remove the cake from the the oven and allow to cool completely. For extra flavour, wrap the cooled cake with cling film and store in the fridge over night before frosting.
10. To make the cream topping, whip the whipping cream until stiff. Mix quark with the sugar and vanilla paste in a medium bowl shortly. Then fold in the whipping cream in two additions until you have a smooth mix.
11. In a dry pan, over medium heat toast the almonds until they have a beautiful caramel like shade. Remove from heat and allow to cool.
12. Spread the cream carefully over the top of the chilled cake. Decorate with toasted almonds and edible flowers.
13. If you chilled the cake base in the fridge over night then chill the cake in the fridge for another 2-3 hours before serving. If you didn't chill the cake base over night then chill it over night before serving for the best flavour.