

## CAKES

### STRAWBERRY – STRACCIATELLA – CREAM TORTE†

#### (ERDBEER – STRACCIATELLA – SAHNETORTE)

- 7 tablespoons margarine
- 1/2 cup sugar
- 2 teaspoons vanilla extract
- 1 dash salt
- 2 eggs
- 2/3 cup flour
- 1 tablespoon cornstarch
- 1 teaspoon baking powder
- 2 lbs. fresh strawberries
- 3 1/2 oz. almond bark
- 2 cups whipping cream
- 8 oz. low fat or non-fat cream cheese
- 8 oz. low fat ricotta cheese
- 1 packet gelatine
- 3 tablespoons cold water
- 1/4 cup powdered sugar

**BOTTOM:** Grease a springform pan (10" X 3") and set aside. Cream margarine with 1/4 cup sugar, 1 teaspoon vanilla extract and a dash of salt. Add eggs one at a time. Mix flour, cornstarch and baking powder and stir into the cream. Pour in to the springform pan and bake in a preheated oven at 350° for 20 minutes. Set aside to cool. Wash and hull strawberries and put a few aside for decoration. Place the cooled bottom on a cake platter and place the rim of the springform pan around it.

Melt the almond bark in 1/3 cup whipping cream on low heat stirring continuously. Take off the heat and cool for 20 minutes. Spread over the cake bottom and cover with the strawberries. Stir cream cheese, ricotta cheese, 1/4 cup sugar and 1 teaspoon vanilla extract together with mixer on low speed. Place 3 tablespoons cold water in a saucepan, sprinkle 1 package of gelatine over it. Stir mixture over hot water in a double boiler until the gelatine is dissolved, cool slightly. Beat the remaining whipping cream with 1/4 cup powdered sugar until fairly stiff and then add gelatine slowly beating until stiff. Stir in cream cheese mixture and spread over the strawberries evenly and

decorate with strawberries. Place in a refrigerator for 1 1/2 hours. Take a knife to loosen around the rim and remove the rim.

Makes 12 portions

