

## CAKES

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### WINE CREAM WITH FRUIT CAKE†

#### (WEINCREME MIT FRUCHT KUCHEN)

##### **Cake:**

- 1/3 cup flour
- 1/3 cup cornstarch
- 1/2 teaspoon baking powder
- 1/4 cup cocoa
- 3 eggs
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 1 sheet puff pastry

##### **Filling and Topping:**

- 3/4 cup sugar
- 1 package lemon pudding (4-4 1/2 oz. cook & serve not instant)
- 1 cup white wine
- 1/2 cup water
- 1 cup whipping cream
- 2 tablespoons powdered sugar
- 1 envelope unflavored gelatine
- 3 tablespoons cold water
- 3 tablespoons jelly
- 2 cans fruit cocktail (15 oz. each)
- 3 teaspoons cornstarch

##### **Cake:**

Grease and flour a springform pan (10" X 3"). Sprinkle some flour on the countertop and lay the of puff pastry sheet on it to thaw for about 40 minutes. Mix flour, cornstarch, cocoa and baking power and sift into a bowl. Set aside. Beat eggs, 1/2 cup sugar and vanilla extract for 10 minutes. Fold in flour mixture and spread in the springform pan. Bake in a preheated oven at 350° for 20-23 minutes. Remove the pan and let it cool for 1 hour. Sprinkle some flour on a countertop place the thawed puff pastry sheet on top and roll it out just enough to place it on the non-greased bottom of a 10" X 3" springform

pan making sure the seams stay together. Cut the excess around the bottom and secure the side. Bake at 400° for 10-12 minutes. Remove from the pan and place it on a platter to cool. It may have some air bubbles which you just have to push down.

##### **Filling and Topping:**

In a saucepan stir the lemon pudding with wine, water and 1/2 cup sugar, bring to a boil, cook for 1 minute and pour into a bowl. Using a double boiler add 1/2 teaspoons of gelatine and stir in 1 tablespoon cold water over hot water until gelatine is dissolved. Stir into the pudding making sure it is mixed well and place the bowl in the refrigerator to cool. Stir ever so often so it doesn't form a skin. Pour the cans of fruit cocktail in a sieve reserving the juice. Place the fruit on paper towels to drain completely. Cut the cake into two layers. Spread jelly on the baked puff pastry bottom and place one layer on top pressing down lightly all around. Wait until the pudding is cold then place 1 tablespoon cold water in a small saucepan and sprinkle the remaining gelatine over it. Using a double boiler stir over the hot water until the gelatine is dissolved. Cool slightly. Beat 1 cup whipping cream with powdered sugar until fairly stiff and add gelatine slowly beating it until stiff. Stir mixture into cold pudding and spread half over the cake layer. Place the second layer on top and spread the remaining pudding mixture over it evenly. Lay the drained fruit over the pudding and place the cake in the refrigerator. Take the reserved juice (approximately 1 cup) and place in a small saucepan. Make a paste with the cornstarch and 2 tablespoons from the juice. Stir the paste and 1/4 cup sugar into the saucepan with the juice. Bring to a boil stirring continuously. Let it boil for 1 minute while you continue to stir. Take off the heat. Remove the cake from the refrigerator and spoon mixture over the fruit evenly starting from the middle. Place the cake in the refrigerator for 2 hours.

Makes 1 cake

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