



Whipped Cream Lemon Savarin Cake

YIELD: ONE 10" CAKE (18 SERVINGS)

With its bright lemon flavor, plush texture, and generous size, this elegant cake is perfect for feeding a crowd. Serve each slice with whipped cream and berries.

INGREDIENTS

CAKE

3 cups (360g) King Arthur Unbleached Cake Flour
4 teaspoons baking powder
1 teaspoon salt
2 cups (454g) heavy cream, cold
2 teaspoons King Arthur Vanilla Plus or King Arthur Pure Vanilla Extract
¼ teaspoon Almond Extract
½ teaspoon Organic Lemon Emulsion
2 cups (396g) granulated sugar
4 eggs, at room temperature
½ cup (90g) Lemon Crumbles, coarsely chopped
¼ cup (43g) finely chopped white chocolate, optional

FILLING

3 tablespoons (21g) confectioners' sugar, plus more for dusting
2 teaspoons Instant ClearJel
1½ cups (340g) heavy cream, cold
1 cup (167g) fresh berries, halved or quartered as needed

INSTRUCTIONS

1. Preheat oven to 375°F with rack in the center. Thoroughly spray Savarin Cake Pan with Everbake Pan Spray or nonstick spray.
2. **For the cake:** Whisk together flour, baking powder, and salt.
3. Using the whisk attachment of an electric or stand mixer, beat cream and extracts until stiff peaks form. Add sugar and beat until combined, 30 seconds. (It's OK if the mixture looks lumpy.) Scrape bowl, then add eggs one at a time, beating well after each. Switch to flat beater attachment and briefly stir in dry ingredients. Add Lemon Crumbles and white chocolate; finish mixing until incorporated. Transfer batter to pan and smooth evenly.
4. Bake for 50-55 minutes, until cake is set and springs back lightly when prodded. Let the cake cool in the pan for 20 minutes, then turn out onto wire rack to cool.
5. **For the filling:** Whisk together confectioners' sugar and Instant ClearJel. Beat cream until just aerated, about 20 seconds, then sift in confectioners' sugar mixture. Beat on medium speed until stiff peaks form.
6. Transfer cooled cake to platter and fill center with whipped cream. Top with berries and dust with additional confectioners' sugar.