

STRAWBERRY LAYER CAKE

INGREDIENTS:

FOR APRICOT FILLING:

120 g dried apricots
50 g Cointreau
75 g water
1 g **Apricot Super-Strength flavoring**

FOR CITRUS HAZELNUT CRUNCH:

110 g granulated sugar
25 g light brown sugar
80 g cake flour
2 g baking powder
2 g kosher salt
50 g grapeseed oil
18 g finely chopped hazelnuts
1 g grapefruit oil

FOR CAKE SPONGE:

57 g unsalted butter, room temperature
60 g vegetable shortening
225 g granulated sugar
50 g light brown sugar
3 eggs, room temperature
128 g buttermilk
65 g grapeseed oil
16 g **Organic Strawberry Bakery Emulsion**
240 g cake flour
6.5 g baking powder
3 g kosher salt
50 g finely chopped hazelnuts

FOR STRAWBERRY FROSTING:

226 g unsalted butter, room temperature
90 g vegetable shortening
110 g cream cheese, room temperature
35 g corn syrup
30 g **Organic Strawberry Bakery Emulsion**
275 g confectioners' sugar



2.5 g kosher salt
1 g baking powder
1 g citric acid

Strawberry Soak

50 g whole milk

2 g **Organic Strawberry Bakery Emulsion**

DIRECTIONS:

FOR APRICOT FILLING:

1. In small bowl add dried apricots, Cointreau, and water. Cover and allow to soak for 8 hours.
2. In a small saucepan, add apricots and soaking liquid. Simmer on low heat for 20 minutes, or until very tender.
3. Add to food processor and puree.
4. Add **apricot flavoring** and pulse 2 times.
5. Scrape puree into container with a lid and set aside to cool.

FOR CITRUS HAZELNUT CRUNCH:

1. Preheat oven to 320 degrees Fahrenheit.
2. Line quarter sheet pan with parchment paper.
3. To the bowl of a stand mixer, add all ingredients.
4. Mix on low until small crumbles form. About 2 minutes.
5. Spread onto prepared pan and bake for 20 minutes or until the crumbles begin to brown.
6. Set aside to cool.

FOR CAKE SPONGE:

1. Preheat oven to 350 degrees Fahrenheit.
2. Prepare quarter sheet pan by spraying with nonstick spray, line with parchment, and spray parchment.
3. In bowl of stand mixer, add butter, vegetable shortening, granulated sugar and brown sugar. Beat on high for 5 minutes, scraping down the sides of the bowl halfway through.
4. One at a time, add eggs, making sure each one is completely mixed before adding the next. Scrape sides of bowl.

5. To a measuring cup with pour spout, add buttermilk and grapeseed oil.
6. Turn the mixer to low speed and slowly stream in the buttermilk oil mixture. Mix for another minute. Scrape sides of bowl.
7. Add [**organic strawberry emulsion**](#) and mix for 30 seconds.
8. In medium sized bowl, whisk cake flour, baking powder, and salt.
9. Add to mixing bowl and beat on low speed until it is just combined, and no streaks remain. About 2 minutes.
10. Fold in hazelnuts.
11. Spread evenly onto prepared quarter sheet pan and bake for 30-35 minutes.
12. Remove from oven and allow to cool completely before making frosting and assembling.

FOR STRAWBERRY FROSTING:

1. To the bowl of a stand mixer, add unsalted butter, vegetable shortening, and cream cheese. Beat on medium high for 5 minutes, periodically scraping the bowl.
2. Add granulated sugar and brown sugar. Beat for another 5 minutes, until mixture is pale and fluffy.
3. Add corn syrup and [**organic strawberry emulsion**](#). Beat for 1 minute.
4. In medium bowl, whisk together confectioners' sugar, kosher salt, baking powder, and citric acid.
5. With the mixer off, add the sugar mix. On low speed, allow mix the butter with the dry ingredients until just combined, then turn the speed to med/high and mix for 5 minutes, stopping to scrape the bowl as needed.

FOR STRAWBERRY SOAK:

1. In a small bowl, mix the whole milk and [**organic strawberry emulsion**](#). Set aside.

ASSEMBLY:

1. Once the cake is completely cooled, invert onto flat surface and remove parchment.
2. Starting in the lower left corner, use a 6-inch pastry ring to cut a round. Repeat in the upper right corner.
3. With the larger scraps, cut half circles.
4. Clean your pastry ring.
5. Place 6-inch cake board onto quarter sheet pan and place clean pastry ring over the cake board. Line with 6-inch tall acetate collar.

6. Create your first layer of sponge by arranging the half circles into prepared ring. Press firmly to make sure surface is even. If there is any open space, fill in with cake scraps.
7. Using a pastry brush, brush strawberry soak onto layer, being careful to not over saturate.
8. Add half the apricot puree and spread evenly making sure to push the puree up to the collar.
9. Sprinkle a layer of citrus crunch onto the puree, pressing the crunch into the puree.
10. Spread $\frac{1}{3}$ of the frosting onto the puree.
11. Add second circle of cake, pressing to make even.
12. Repeat the soak, puree, crunch, and frosting layers.
13. Add your third and last layer of sponge, flat bottom side up. Press to make sure it is even.
14. Add remaining frosting, taking care to make this layer nice and smooth.
15. At this point, you can garnish the top layer with the remaining citrus crunch.
16. Place in freezer for at least 6 hours.
17. When ready to serve, remove from freezer. Slide off ring and remove acetate collar. Allow to come to room temperature before slicing.