

Mango Cake

Ingredients

- 4 Eggs
- 1 1/2 T Hot Water
- 1 t Vanilla Extract
- 2 T Coconut Oil (melted)
- 2/3 c Sugar (or 130 grams plus 1/2 cup or 100 grams)
- 1/3 c Flour (or 40 grams)
- 1/2 c Cornstarch (or 60 grams)
- 1/4 t Baking Powder
- 1 pn Salt
- 2 1/2 c Heavy Whipping Cream (or 600 mililiters)
- 3 Mangos (peeled and sliced)

Instructions

1. In a large bowl, whisk together the hot water and 1/3 cup or 65 grams of sugar. Separate the eggs and add the yolks to the bowl and set the whites aside. Add 2 teaspoons of vanilla to the mixture and whisk it until it doubles in size and becomes light and fluffy.
2. Whisk in the coconut oil next. Using a sieve add flour, baking powder, salt, and cornstarch. Sift into the bowl then gently fold until just combined. Preheat your oven to 320° and line the bottom of two 8-inch cake tins with parchment paper.
3. In the bowl of an electric mixture with whisk attachment, beat the egg whites until foamy. Gradually add the 1/3 cup or 65 grams of sugar and continue beating until stiff peaks form. Carefully

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fold the egg whites into the egg yolk mixture until well combined.

4. Pour the batter evenly into the prepared cake tins and bake for about 40-50 minutes, or until the cake is level and springs back when pressed in the center. Turn the cakes upside down and cool on a wire rack.

5. In the bowl of an electric mixture with whisk attachment add the heavy whipping cream, 1/2 cup or 100 grams of sugar, and 1 teaspoon vanilla.

Whisk on high speed until stiff peaks form.

Transfer the whipped cream into a piping bag fitted with a large round tip.

6. Peel the mangoes and cut one mango into large cubes then thinly slice the remaining mangos. Cut the cake into four equal layers. Place a cake

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layer on a serving plate and spread over a thin layer of whipped cream. Place the thinly sliced pieces of mango over the cream and top with more whipped cream. Top with another sheet of sponge until the final layer.

7. Spread whipped cream to cover the top of the cake in a thin layer. Then smooth out the cream around the sides. Decorate with the cubes of mango and place in the fridge to set for 1-2 hours before enjoying.