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Oma's Strawberry Cream Torte

Ingredients:

Cake

- 2 eggs
- ½ cup granulated sugar
- 1 Tbsp hot water
- 1 cups cake flour
- ½ tsp baking powder

Filling

- 3 Tbsp apricot (or strawberry) jam
- 1½ pounds fresh strawberries
- ½ cup granulated sugar
- 1 Tbsp sweet red wine (optional)
- 2 cups Greek Yogurt
- 4 Tbsp cold water
- 3 packages Knox gelatin
- 2 cups whipping cream

Cake Instructions:

1. Preheat oven to 350°F. Grease a 10-inch springform pan.
2. Beat eggs, sugar, and hot water together for about 10 - 15 minutes until frothy.
3. Combine the flour and baking powder.
4. Gently fold the flour mixture into the egg mixture.
5. Gently pour dough into springform pan.
6. Bake for about 20 - 30 minutes or until wooden toothpick inserted into centre comes out clean.
7. Cool on wire rack.

<http://www.quick-german-recipes.com/strawberry-cream-cake.html>

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Filling & Assembly Instructions:

1. Place the cake onto the serving platter. Brush with the heated apricot jam. Grease the cake ring with butter and place the ring around the cake.
2. Slice enough strawberries and place around the edge of the cake ring (see photo). Set aside a nice strawberry for garnishing.
3. Puree the remaining strawberries together with the sugar and wine (if using). You should have about 2 cups of pureed strawberries. Stir in the Greek yogurt.
4. Place 4 Tbsp cold water into a small saucepan. Mix in gelatin powder and let sit about 10 minutes.
5. In the meantime, whip the whipping cream until stiff peaks form.
6. Slowly heat gelatin until liquid, stirring to dissolve. Once the powder has been totally dissolved, whisk in about ½ cup of the strawberry/yogurt mixture.
7. Using a whisk or mixer, immediately pour this gelatin mixture into the remaining strawberry/yogurt mixture, until fully incorporated.
8. Fold whipped cream into yogurt/gelatin mixture.
9. Spoon this filling onto cake and smooth the top.
10. Cover with plastic wrap and refrigerate at least 4 hours before serving.
11. Remove the ring and smooth the cream sides if needed.
12. Slice the reserved strawberry in thin slices almost to its top (with the leaves). Fan out the slices and place on top of your cake.
13. Makes 12 servings.
14. The cake keeps several days in the fridge.