

CLASSIC SWEDISH PRINCESS CAKE

(Prinsesstårta)

With layers of raspberry, decadent vanilla whipped cream, and luscious crème pâtissière, this Swedish princess cake is the very definition of a showstopper.



PREP TIME
1 HR



COOK TIME
35 MIN



SERVINGS
12 SLICES

Instructions

Preheat the oven to 350 F. Grease a 9-inch round cake pan with cooking spray, line the bottom with parchment paper, and set aside.

To make the sponge cake, sift the flour, baking powder, and salt into a bowl.

In another large bowl, use an electric mixer to beat the eggs and sugar together until the mixture is very light, thickened, and pale in color. The mixture should create ribbons as it falls onto itself.

Fold the melted butter and vanilla extract into the egg mixture. Gradually fold the dry ingredients into the egg mixture until just combined, being sure not to over-mix.

Pour the batter into the prepared cake pan and bake for 25–30 minutes, or until a toothpick inserted into the center comes out clean.

Remove the cake from the oven and allow it to cool in the pan for a few minutes, then remove it from the pan and transfer it to a wire rack to cool completely. Once the cake has cooled completely, slice it into 3 even, horizontal layers and set aside.

To make the crème pâtissière, whisk the egg yolks, sugar, and cornstarch in a medium bowl until pale and creamy.

Slice the vanilla bean lengthwise and scrape out the seeds. Place the pod, seeds, and milk in a saucepan over medium heat, removing the pan from the flame just before the milk begins to boil. Discard the vanilla pod.

Gradually pour the hot milk into the egg yolk mixture in a slow, steady stream, whisking constantly, until well combined.

Pour the mixture back into the saucepan and cook over low heat, whisking constantly, until the mixture thickens and comes to a gentle boil. Once thick, immediately remove from heat and pour into a mixing bowl.

Allow the custard to cool until just warm, then whisk in the softened butter until thoroughly combined.

Let the custard cool to room temperature, then cover the surface with plastic wrap to prevent a skin from forming. Refrigerate until ready to use.

To make the whipped cream, whisk together the cream, sugar, and vanilla extract in a large bowl until stiff peaks form. Set aside until ready to use.

To assemble the princess cake, place 1 cake layer onto a serving plate. Evenly spread ½ of the raspberry jam over the top, followed by ½ of the crème pâtissière.

Place the second cake layer on top of the pastry cream, then spread the remaining raspberry jam and crème pâtissière over the top.

Cover the pastry cream with a large mound of whipped cream, shaping it as much as possible into a dome with a spatula.

Top the cream with the final layer of sponge cake, continuing the line of the whipped cream dome. Cover the entire cake with the remaining whipped cream filling, patting down the top and sides with a spatula to reinforce the dome shape.

Dust a clean work surface with powdered sugar and roll the green marzipan out into a large, thin circle.

Carefully drape the rolled marzipan over the cake, using your hands to smooth it and mold it onto the dome shape created by the whipped cream and sponge below.

Trim off any excess marzipan, decorate the top of the cake with the pink marzipan rose and green marzipan leaves, and serve.

To create a marzipan rose and leaves for the top of the cake:

Tint Marzipan by kneading in food coloring a bit at a time until the desired shade is reached.

Roll out Marzipan between wax paper to 1/8-inch thickness.

Cut out discs with a cookie cutter. You will need 5 discs for each rose.

For a realistic rose petal look, put a disc between wax paper and thin edges with the back of a spoon. Repeat with the remaining discs.

Roll the first disc into a tube to create the rose's center. Wrap another disc around it, gently flaring the petal.

Repeat with 3 more discs. Center each petal on the crease of the last one, gently curving the petal edge a bit wider with each disc.

Pinch off the bottom of the rose so it can sit.

Optional: Use mint leaves or green Marzipan cut into teardrop shape for leaves. Create leaf indentations with a paring knife.



Ingredients

FOR THE SPONGE CAKE:

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 4 eggs
- ¾ cup superfine sugar
- 1 ½ tablespoons butter, melted
- 2 teaspoons vanilla extract

FOR THE CRÈME PÂTISSIÈRE:

- 4 egg yolks
- 3 ounces superfine sugar
- 3 ½ tablespoons cornstarch
- 1 vanilla bean
- 1 ⅓ cups milk
- 2 tablespoons butter, chopped and softened to room temperature

FOR THE WHIPPED CREAM:

- 2 ½ cups cream
- 2 tablespoons superfine sugar
- 1 teaspoon vanilla extract

FOR ASSEMBLY:

- ½ cup raspberry jam
- 1 ½ pounds green marzipan
- 1 tablespoon powdered sugar
- 1 pink marzipan rose
- 2 green marzipan leaves