



Berry Limoncello Charlotte Cake

INGREDIENTS

- For a 10" lemon cake:
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- 6 large eggs, room temperature
- 1 2/3 cup sugar
- 1 stick (4 Oz) butter, melted and cooled
- Zest and juice from a large lemon (or two small)
- 1 tsp lemon extract
- 3 cups flour, sifted
- 3 tsps baking powder
- Pinch of salt

DIRECTIONS

- Generously grease and flour a 10" springform cake pan.
- Sift together flour, baking powder and salt. Set aside.
- Preheat oven to 350 degrees.
- Place the eggs and sugar in the bowl of a stand mixer with whisk.
- Beat on medium speed for a minimum of 5 minutes, until light and fluffy.
- Add melted and cooled butter.
- Mix on low speed for one minute.
- Add lemon juice, zest and lemon extract.
- Continue to mix for an additional minute.
- Remove bowl from stand mixer, wiping off whisk.
- Gently fold sifted flour, a little at a time, until fully incorporated. Do not overwork the batter.
- Pour batter in prepared pan.
- Evenly spread batter to sides of pan.
- This step will help achieve a cake with even height.
- Bake in preheated oven for about 50 minutes or until golden and when a toothpick inserted in the middle of cake comes out clean
- .Remove cake from oven and allow to cool before removing it from pan.



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DIRECTIONS (CONT.)

- Pour the half and half into a small pan and place on low heat until warm.
- Meanwhile, place the eggs, sugar, vanilla and lemon extract in a separate pan. Whisk until well-blended. Add sifted flour and continue to whisk until creamy and smooth.
- Add 1/3 of the warm milk to the egg mixture while stirring constantly until fully mixed. Repeat this step 2 more times so that all the milk is incorporated.
- Place pan back on burner on low heat, stirring the entire time to avoid sticking and formation of lumps.
- Bring to a gentle boil (about 5-7 minutes) and cook two more minutes, until the cream thickens to a pudding consistency.
- Remove pan from stove and pour the cream into a glass bowl. Immediately cover with plastic wrap (sticking to the top of the cream) to avoid the formation of a “dry skin”.
- Refrigerate until needed.

Berry Cake continued...

INGREDIENTS:

- For the custard:
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- 1 quart half and half (whole milk can be substituted)
- 4 eggs
- $\frac{3}{4}$ cup sugar
- 1 $\frac{1}{4}$ cup flour
- 1 tsp vanilla extract
- 1 $\frac{1}{2}$ tsp lemon extract

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DIRECTIONS (CONT.)

- Wash, dry and slice strawberries in 4 pieces each.
- Mix strawberry slices with lemon juice and sugar.
- Set aside.
- Mix cold custard with whipped topping until fully blended.
- Place some of the custard mix into a piping bag and set aside to decorate top.
- Slice lemon cake horizontally in two equal circles.
- Place top circle upside-down on a 12" round tray.
- Drizzle limoncello over cake layer according to your taste.
- Generously spread enough custard mix to cover entire cake layer.
- Top with half of the strawberry slices, placing them at random to add color once cake is sliced.
- Drizzle some limoncello on the other cake circle.
- Place on top of berries/custard layer making sure that the bottom crust layer of cake is now the top.
- This is done to achieve a flat top, which is easier to decorate.
- Spread a thin layer of custard to top and sides of cake.



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Berry Cake continued...

INGREDIENTS:

- Additional ingredients to assemble cake:
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- 8 Oz container whipped topping (like Cool Whip), defrosted
- 1 quart fresh strawberries (or other berries of your choice)
- Juice from 1/2 lemon
- 1 TBSP sugar
- 2 packages Italian Ladyfingers, aka Savoirdi
- Limoncello liqueur, as needed
- Ribbon

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DIRECTIONS (CONT.)

- Gently attach each ladyfinger around the cake.
- The custard will act as glue.
- When finished, tie a clean ribbon of your choice around the cake.
- Place the remaining strawberries, drained of any juice, in the center of the cake top.
- Pipe roses around the strawberries with the reserved custard.
- Make a ribbon in front of the cake to finish the look.
- Refrigerate until ready to serve.
- Enjoy!

Berry Cake continued...

NONNA'S TIPS

- I recommend baking the lemon cake and making the custard the day before assembling the Charlotte Cake. In fact, refrigerated cake is easier to slice in half than a freshly baked cake.
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- You can substitute the whipped topping with freshly made whipped cream.
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- You can substitute strawberries with any other berry or combination of.
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- If a ladyfinger doesn't stick to the side of the cake, just spread a little custard on the inside of the cookie and try again.