



INGREDIENTS

WET INGREDIENTS

6 large eggs

3/4 cup of refined sugar

1/4 cup of water

1 dry gelatin envelope

DRY INGREDIENTS

1 1/2 cups of sifted AP flour

1 1/2 TSP of baking powder

FROSTING

2 cups of cold whipping cream

1 1/2 cups of vanilla custard

OTHER

1 cup of sliced strawberry



HEAVEN ON EARTH CAKE

By Caterina Romano's Kitchen

DIRECTIONS

1. Preheat the oven to 350 DF.
2. In a bowl of a stand mixer fitted with a paddle attachment, add the eggs and sugar and mix until the sugar breaks down and the eggs are well scrambled and the mixture turns pale yellow.
3. Bring the water to a boil.
4. Place the gelatin in a heat proof glass bowl. Add the hot water, mix well and allow it to bloom, approximately 10 minutes.
5. In a large glass bowl, combine the flour and baking powder. Mix well using a whisk.
6. With your mixer on stir, add the dry to the wet ingredients, one tablespoon at a time and continue mixing until all ingredients are well combined and the batter is nice and smooth.
7. Do a scrape down.
8. Prepare three 8" round cake pans by spraying the inside with cooking spray. Using parchment paper, cut circles and place them at the bottom of the pans. Flour the top and sides with flour and shake of the excess.
9. Fill the cake pans with 1/3 of the batter in each pan (approximately 21 Oz. each).
10. Bake in the oven for 20 minutes. Set on a cooling rack and allow to cool for 20 minutes. In the meantime, we will prepare the frosting for this cake.
11. In a bowl of a stand mixer fitted with a whisk attachment, add the whipping cream and start whipping it up.
12. Add the vanilla custard. Melt the bloomed gelatin by placing it over a pot with hot water and then stream it in the frosting mixture.
13. Start by lining the top of 1 cake with the frosting and top with the sliced berries. Top with another cake and repeat the process of the first layer. Place a third cake by turning it upside down with the straight part on top.
14. Top with frosting and finish the garnishing by adding slice berries on the outside and full berries in the inside.
15. Cover all the cake with the remaining frosting.
16. Refrigerate for 24 hours before serving.