



LOUISE CAKE WITH CHERRY GUAVA JAM

Season:	Autumn, winter
From the garden:	Guavas (from Tanya Bench), eggs
Type:	Dessert
Difficulty:	Moderate
Country of origin:	England
Serves:	10 serves or 30 tastes
Source:	chelsea.co.nz

Equipment

- *mixing bowls and spoon
- *electric hand mixer
- *scales
- *measuring cup and spoons
- *spatula
- *baking tin (30x20 cm)
- *saucepan
- *citrus zester and juicer

Ingredients

Base:

- *125 g butter or margarine
- * $\frac{1}{2}$ cup sugar
- *2 egg yolks
- *1 $\frac{3}{4}$ self raising flour

Topping:

- *2 egg whites
- * $\frac{1}{4}$ cup sugar
- *pinch of salt
- *1 tsp vanilla extract
- *1 cup desiccated coconut

Jam:

- *1 cup cherry guava puree
- * $\frac{1}{2}$ cup sugar
- *zest and juice of 1 lemon

Method

- 1.preheat the oven to 180 degrees**
- 2.start with the jam: Combine the guava puree, sugar, lemon juice and zest in a saucepan. Bring to the boil and simmer with the lid off for around 15 minutes until the mixture thickens`**
- 3.for the base, cream the margarine with the sugar until pale, then add the egg yolks and beat for another minute**
- 4.add the flour and mix with a wooden spoon until the mixture comes together**
- 5.press the dough into the lined tin and bake for 10 minutes until slightly golden**
- 6.while the base is baking, start on the topping**
- 7.in a clean bowl beat the egg whites and the salt until they form stiff peaks**
- 8.while beating, add the sugar, little by little until the egg whites are thick and glossy**
- 9.add the coconut and mix with a wooden spoon**
- 10.spread the jam on the cooled base and then spread the egg white topping over the jam**
- 11.return to the oven for another 15 minutes**
- 12.cut into squares when cool**

Note: Louise cake is traditionally made with raspberry jam, but any tart jam or jelly works well

Skills: *measuring, mixing, juicing, zesting*