Layered Meringue Cake

DIFFICULTY: MEDIUM

PREPARATION TIME: 40 MINUTES

COOKING TIME: 40-45 MINUTES

SERVES: 10

Ingredients

Cake Mixture

180g butter, softened
¾ cup caster sugar
1 tsp vanilla essence
4 egg yolks
1 cup buttermilk
1 ½ cups flour
2tsps baking powder

Meringue

4 egg whites
¾ cup caster sugar

Topping

½ cup slivered almonds
2 tbsp caster sugar
½ tsp cinnamon

Custard Filling

1/4 cup custard powder
½ cup caster sugar
1 ½ cups milk
1 egg, lightly beaten
90g butter, softened
1 tsp vanilla essence

Method

- Preheat oven on CircoTherm 160˚c. Grease & line the base of two 20cm shallow cake pans.
- Cream the butter, sugar and vanilla with an electric mixer until pale and creamy. Add the egg yolks and beat well. Mix in half the buttermilk then the sifted flour and baking powder. Add the remaining buttermilk and mix to form a smooth batter.
- Spread the mix evenly between the two pans.
- Beat the egg whites for the meringue in a large bowl with an electric mixer until stiff peaks form. Gradually beat in the sugar to form a meringue.
- Spread the meringue over the cake batter then sprinkle with the combined topping ingredients. Place the cakes into the oven and bake for 40 to 45 minutes or until cake is cooked when tested with a skewer. Rest slightly in the pan before turning out onto wire racks to cool.
- To prepare the custard filling, combine the custard powder and sugar in a medium sized saucepan and gradually blend in some of the milk to form a smooth paste. Blend in remaining milk and egg. Cook over a medium heat, induction level 6 until mixture thickens and just comes to the boil. Pour the mixture into a bowl and cover directly with plastic wrap to prevent the custard forming a skin. Allow to cool completely.
- Cream the butter and vanilla with an electric mixer. Gradually add the cooled custard mixture, beating well after each addition.
- To assemble the torte, join the two cake surfaces with the custard filling. The meringue should be on the top and bottom of the cake.

Notes