

Lemon Cake with Mascarpone Cream + Orange Caramel

Serves 12

NOTES:

INGREDIENTS

For the Cake:

- 1 1/4 cups sifted all purpose flour
- 1 1/2 cups sifted cake flour
- 1/2 teaspoon baking soda
- 1 1/2 tsp baking powder
- 1 teaspoon salt
- 1 1/2 cups sugar
- 2/3 cup vegetable oil
- 1/3 cup vegetable shortening at room temperature
- 1 tsp good quality vanilla extract
- 2 tsp pure lemon extract
- 3 large eggs
- 1 1/2 cups buttermilk

Mascarpone Cream:

- 1 cup whipping cream
- 1/2 cup mascarpone cheese
- 1/2 tsp vanilla extract
- 3 tbsp icing sugar

Spiced Orange Caramel

- 1/3 cup sugar
- 2 tbsp water
- 1/4 cup orange juice
- 1/2 tsp orange peel
- 2 pieces star anise

For the Brandy Snap Crunch:

- 1/2 cup all-purpose flour
- 1/2 tsp ground ginger
- 5 tbsp unsalted butter
- 1/3 cup sugar
- 1/4 cup corn syrup

METHOD

For the Cake:

1. Preheat oven to 325F. Lightly coat a 9-in. springform pan or glass baking dish with olive oil, and line the bottom with parchment paper. Sift together both flours, baking soda, baking powder, salt and sugar, and set aside. In the bowl of a mixer fitted with the paddle attachment, beat together the vegetable oil, shortening, vanilla and lemon extract. Beat well at high speed with whisk attachment until light and fluffy. Add in the eggs in one at a time. Fold in the lemon zest. Fold in the dry ingredients alternately with the buttermilk, ending with the dry ingredients. Do not over mix the batter, but ensure it is free of any lumps. Bake at 325 degrees F for 30-35 minutes or until a wooden toothpick inserted in the center comes out clean. Allow the cake to cool in the pans for 10 minutes before turning out onto wire racks to cool completely.

For the Mascarpone:

1. Using an mixer fitted with a whisk attachment, whip mascarpone with cream and sugar until thick. Add vanilla. Cover and chill until needed, up to 2 days. Can also be done by hand using a whisk, and a mixing bowl.

For the Caramel:

1. Combine sugar and 1/4 cup water in heavy small saucepan. Over medium high heat bring sugar mixture to a boil without stirring until deep amber color, occasionally brushing down pan sides with wet pastry brush and swirling pan, about 8 minutes.
2. Carefully add orange juice, orange peel, and star anise (mixture will bubble vigorously). Stir over low heat until smooth and any caramel bits dissolve. Cool completely, and remove star anise before using.

For the Brandy Snap Crunch:

1. Preheat oven to 350F. Line a baking sheet with parchment paper.
2. In a small bowl, combine flour and ginger with a whisk. Melt butter in a small saucepan over medium heat. Add sugar and corn syrup; cook, stirring with a wooden spoon, until sugar is dissolved. Remove from heat; stir in flour mixture.
3. Using a small ice cream scoop, drop three level scoops of batter onto prepared baking sheets, about 2 inches apart. Bake until flat and golden brown, about 10 minutes, rotating halfway through.
4. Remove from oven and let cookies cool just slightly until firm, about 2 minutes; place each cookie on a wire rack to cool. Repeat process with remaining batter.