



FOR THE CAKE

- 150 g plain flour (+ *baking powder*)
- 150 g caster sugar
- 50g butter
- 3 eggs

FOR THE FILLING

- 700 g heavy whipping cream
- Raspberry jam

FOR THE VANILLA CUSTARD

- 125 g caster sugar
- 500 g whole milk
- 50 g cornstarch (*or flour if not available*)
- 50 g butter
- 3 egg yolks
- Vanilla

FOR THE DECORATION

- 500 g green marzipan
- 100 g pink marzipan (*for the rose*)

PRINCESS TORTE

PREPARATION (6 persons)

1. **Preheat your oven to 180°C.** Butter and flour a 22 cm round pan.
2. **Prepare the cake.** Whisk eggs and sugar on heat until it reaches 40°C. Add the butter off heat so that it melts. Pour this mixture into your dry ingredients (*flour and sugar*), getting as much air as you possibly can into the batter. Pour the batter into your pan and bake for 20-25 minutes. Test with a wooden skewer, if it comes out clean, the cake is ready. Let cool completely.
3. **Make the vanilla custard.** Put milk and vanilla in a saucepan. Let it come to a simmer, take off the heat and let stand 5-10 mins. In the meanwhile, whisk egg yolks with sugar and corn starch until light and fluffy. Then carefully add your hot milk to the egg yolk mixture, a little at a time. Whisk constantly until thickened. Add butter while it's still hot so that it melts. Cover custard with plastic wrap and let cool in the refrigerator.
4. **Prepare the cream.** Whip heavy cream until firm peaks. Put in the refrigerator until ready to use.
5. **Roll out your green marzipan.** Make it 2-3 mm thick. Make sure to have enough to cover the cake. Roll out the pink marzipan and make a rose. Make leaves with some of the leftover green marzipan.

ASSEMBLAGE

Using a serrated knife, cut the cake horizontally into three even layers :

1. **Layer One.** Spread raspberry jam over layer one, topping with half of the vanilla custard and half of the whipping cream. Make a border ring with raspberries to keep the custard inside. Then put on layer two.
2. **Layer Two.** Mound the rest of the vanilla custard and the rest of the creme filling on top. Then put on layer three.
3. **Layer Three.** Make a dome.
4. **Roll out the marzipan** and put it on top of the cake.
5. **Decorate with the pink rose and leaves.** Finish it off with some powdered sugar.