

Kiwitorte

The original recipe calls for kiwis and green Jell-o 'Waldmeister' (sweet woodruff) taste. You can, however, use other fruit, e.g. all types of berries, bananas, canned peaches; and you can pick your own Jell-o flavour and colour if you cannot find 'Waldmeister'. I am excited to see variations of this delicious torte!

Step 1: Biskuitteig - "Spongy Dough":

This recipe is enough for two dough bases = two cakes if you use a round cake pan of approximately 10inch diameter. You can cut baked spongy dough in half (horizontally) and freeze one half for later use = efficiency, Germans love that. If you only want to make one base and try one cake, use only half of the ingredients.

- Preheat the oven to 350-400 Fahrenheit

Ingredients:	4	eggs
	4 tbsp	warm water
	200g or 1 cup	sugar
	1-2 tbsp	vanilla flavour
	1	pinch of salt

- Put ingredients listed above into a medium size bowl and mix with a hand mixer (highest setting) for approx. 10min. until foamy.

Ingredients: 100g or 2/3 cup flour
100g or 1 cup corn starch
2 tsp baking powder

- Add flour, corn starch, and baking powder to egg mixture using a sieve and fold under with a spatula or on the lowest mixer setting.
- Put dough into a cake pan and bake for about 20-30min. Spongy dough is supposed to turn golden, but make sure it doesn't get too brown on the side and on top, then the dough won't be nice and soft.

Step 2: Filling

Ingredients:

1 Jell-O (green, red, yellow - whatever you prefer and depending on what type of fruit you will be using)

1 cup water

200g plain cream cheese

2 tbsp vanilla flavour

3 tbsp lemon juice

10 tbsp sugar

500ml whipping cream

2 tbsp corn starch

- Put Jell-O powder into 1 cup of cold water, stir briefly, and let sit for 10min.
- Put Jell-O-water mix into a small pot, add 4tbsp sugar, bring to a high heat but do NOT bring to a boil, and then take off stove and let cool.
- In a medium bowl, mix cream cheese, 4tbsp sugar, lemon juice, 1 tbsp vanilla flavour with hand mixer until foamy, then add cooled Jell-O liquid and mix briefly
- In another bowl, add 1bsp vanilla flavour, 2 tbsp sugar, and 2 tbsp corn starch to whipping cream and whip till stiff.
- Fold whipped cream under Jell-O-cream cheese mix.
- Spongy dough should be in a mold (it can remain in the cake pan or do the filling in a special cake mold aka "Tortenring"), then fill the mold with the cream spreading it evenly on top of the spongy dough base.
- Refrigerate for approximately 2 hours until cream has thickened.

Step 3: Fruit and glaze

Ingredients:

4 kiwis or any fruit you prefer - strawberries, raspberries, bananas, canned peaches, ...

250ml water or juice

1-2 tbsp sugar

1-2 tbsp corn starch or potato starch

or use German
'Tortenguss'

- Peel kiwi and cut into slices.

- Distribute kiwi (or other fresh fruit) on top of the thickened cake cream.
- Mix sugar and corn starch with just a little bit of the water (or juice).
- Bring the rest of the 250ml water (or juice) to a boil. Once boiling, add the sugar-corn starch mix and let boil for only 30-45seconds stirring often.
- Take off stove and let cool for just a minute, then immediately distribute glaze evenly on top of the fruit (the glaze is our last layer that is supposed to "preserve" the fruit).
- Let cool briefly outside and then refrigerate for about 20-30 min. before serving the cake.

Guten Appetit! 😊

