



Mini Strawberry Cake

1 Preheat the oven to 200°C (390 °F). Thoroughly grease the cake molds (with butter) and dredge with flour to keep the cake from sticking to the molds (the ones I used measured 10 cm/4 inch in diameter).

2 For the dough, divide 4 eggs and beat the egg whites. When they start to become stiff, add two tablespoons of sugar and continue to beat until really stiff - *ever tried holding the bowl over your head - upside down?*

3 In a separate bowl beat the remaining sugar with the egg yolks until creamy, add a little lemon zest (for a mere hint of lemon) and slowly pour in the melted, but cooled down butter.

4 Sieve in the flour, then carefully fold in the flour as well as the stiff egg whites just until well combined. Fill the molds to within one-fourth of the top and bake on the middle level for about 10 minutes or until the edges turn golden brown. Remove from the oven and let cool down on a rack for about 10 minutes, then flip and release. Allow to cool down completely.

5 Rinse the strawberries and carefully pat them dry on a paper towel. Cut away the green and either halve or quarter each, depending on their size. Now arrange them on each cake until they are evenly covered (you can go as creative as you want, but really any pattern should be o.k.)

6 If you make these in advance and would like to keep them fresh for one or two days, use some clear cake glaze. Just follow the instructions that come with the glaze & let cool in the fridge.

7 Serve with plenty of freshly whipped cream and some pistachios and be sure to have a few extra servings...



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Recipe source: my grandma

Prep time: 30min., baking: 10min., finishing: 15min.

Ingredients (yields 6-7 small cake shells):

- * 4 (large) eggs, divided
- * 100g white sugar
- * 30g butter, melted and slightly browned
- * 100 g flour
- * fresh lemon zest to taste
- * 300g-400g fresh strawberries
- * clear cake glaze, sugar and water (per package instructions)
- * for decoration: whipped cream and pistachios