

ARE YOU A MASTER BAKER OR DISASTER BAKER? CONTEST AND GIVEAWAY RECIPE #2

ARE YOU A MASTER BAKER OR DISASTER BAKER? CONTEST AND GIVEAWAY

My bake along challenge began last week with Recipe #1 *Mocca Meringues Ice Cream Cake*. You can find Manuela's recipe and my recreation [HERE](#). You can also view all the contestant submissions in the Woobox Gallery link at the bottom of this post.

The requirements for this week's challenge are the same as Recipe #1; and are as follows: bake the next recipe in the challenge series then take a photo of your "Masterpiece or Disaster" piece. The Woobox Submission Form is listed at the end of this post, and is also where you will share a photo of your creation. The link will be available on all my social media sites for easy access to post your photos for the duration of the contest.

NOTE

In order to be eligible to win the \$700.00 *Ankarsrum Original Mixer* you must enter a photo for ALL 6 recipes in the challenge. To win the *Baking Book: Love Manuela*, you are required to enter 3 recipe photos.

FOR THE OFFICIAL RULES CLICK [HERE](#)

RECIPE #2

BLØTEKAKE (NORWEGIAN CREAM CAKE)



BLØTEKAKE (NORWEGIAN CREAM CAKE) by Manuela Kjeilen. All photos courtesy of passionforbaking.com, Lise Sternersen, and created by Manuela Kjelien (unless otherwise noted).

This stunning creation is the work of Norwegian born award-winning blogger and “Master Home Baker” – Manuela Kjeilen.

(You can read more about Manuela and the Contests Official Rule [HERE](#))

Attached to each of the six recipes sent to me by Manuela were notes written by her as they related to each of the recipes. Below is what Manuela said about Recipe #2:

The second recipe is a *Bløtecake (Norwegian Cream Cake)* typical of a cake you would see at bakeries in Norway! Contestants can just fill it with strawberries rather than all of the fruits that I used. This is how we do cakes in Norway and I love this cake.

Manuela you're so right! Norwegians really know how to make a delicious cake! This beautiful cake is filled with all my favorite things: pastry cream, mascarpone whipped cream, chopped walnuts, dark chocolate, and a mixture of fresh fruits. This fabulous recipe is perfect for any summertime gathering, but would look great at your red, white, and blue 4th of July party. I love that the American and Norwegian flags share the same colors!

Some Thoughts on My Second Bake

I feel more accomplished as a baker after the first challenge last week. I've had less anxiety about making a traditional *sponge* for the Norwegian Cream Cake; yet I worry about my lack of technique in the decorating department. I've never made a layered cake that didn't look like the Leaning Tower of Pisa; plus I suffer from a lack of understanding when it comes to executing the perfect slice.

The use of acetate or plastic cake collar is a new technique for me as well. If you don't own acetate cake collars, you can substitute with heavy plastic wrap and use large spring form pans and outer clamping ring for the adjustable cake ring step.

This is going to be a fun bake, and I hope you all will bake along.

So now that you've seen the STUNNING photo of Manuela's BLØTEKAKE (NORWEGIAN CREAM CAKE) (see photo above), say hello to my rendition:



My Rendition of Manuela's BLØTEKAKE NORWEGIAN CREAM CAKE

You'll notice my piping on the sides of the cake are too close together, jagged, and don't look finished where the cake top meets the piped sides. You'll also see that the top of my cake resembles a mosaic or road map rather than the 6 perfect triangle slices on Manuela's cake. My rendition of the cake is pretty, but not correct if we're trying to replicate Manuel's recipe. My decoration looks more like a mosaic than Manuela's 6 perfectly piped triangles



My Rendition of Manuela's BLØTEKAKE NORWEGIAN CREAM CAKE



Leaning Tower of BLØTEKAKE (NORWEGIAN CREAM CAKE) by Rebecka Evans

My slice is leaning to the side as it almost fell onto the floor on

its way from the cake to the plate.

Manuel's recipe offers the option to use 8 or 9 inch springform pan or two – 3X8 – inch round baking tins, or 10 -inch springform pan. Recipes for both options are listed. I opted to use a 10 inch springform pan to bake my *sponge*. I over baked the cake (again), so I had to use more orange juice on the slices to moisten them. I also used an additional 4 cups of heavy cream to make my whipped icing. Finally, I used Manuel's Vanilla Frosting made with mascarpone. You can use your own favorite recipe for whipped icing, or you can find Manuela's recipe [HERE](#)

I love the color and textures of this cake. The vanilla cream is the best I've ever made. I could eat an entire bowl of the luscious cream in one sitting. The decadent whipped cream tastes so fresh, and is the perfect cover for my mistakes despite my messy execution. My rendition of Manuela's BLØTEKAKE NORWEGIAN CREAM CAKE isn't a "masterpiece," but it's not bad for my second bake.

BLØTEKAKE (NORWEGIAN CREAM CAKE) NOTES

1. You will need a 9-inch spring form pan, parchment paper, cooking spray, a metal and plastic cake collar, and acetate film. I found the metal adjustable collar and acetate cake collars at a local baking shop. Acetate is sold per piece in large sheets. If you don't care to spend money on a metal adjustable cake ring, you can use the clean, dry ring from a springform pan. (You can watch Manuela's Video [HERE](#) to get a better idea of this technique)
2. You will need medium disposable piping bags and a Wilton 1 M piping tip.
3. When the recipe calls for chopped dark chocolate, I used my favorite dark chocolate bar which is 70% cocoa.
4. The recipe conversions from European Measurements are Manuela's US converted recipes or were calculated with the iPhone APP "[Kitchen](#)

Pro”

5. The recipe calls for 2 cups whipped cream to fill the cake. I made an additional 4 cups of whipped cream to decorate my cake using Manuela’s Mascarpone Whipped Frosting. You can find the recipe [HERE](#)

WHAT I LOVE ABOUT THIS CHALLENGE

I have pushed myself to work outside my comfort zone and I’ve just added two more delicious recipes to my baking repertoire: *Norwegian Sponge Cake* and *Vanilla Pastry Cream*. The list keeps getting longer and my skills are growing with every delicious recipe.



BLØTEKAKE (NORWEGIAN CREAM CAKE)

2018-06-19 16:28:51



Serves 8

BLØTEKAKE (NORWEGIAN CREAM CAKE) Photo is Rebecka's rendition of Manuela's recipe

[Write a review](#)

[Save Recipe](#)

[Print](#)

Cook Time

20 min

Cook Time

20 min

Ingredients

1. 9- INCH SPRINGFORM
2. 1 RECIPE FOR SPONGECAKE
3. 1/3 CUP ORANGE JUICE (I used about 1 cup)
4. 1 CUP RASPBERRY JAM
5. 1 RECIPE VANILLA CREAM
6. 2 CUPS WHIPPED CREAM
7. FRESH FRUIT, STRAWBERRIES, RASPBERRIES, MANGO, BANANA
8. 1 CUP CHOPPED DARK CHOCOLATE
9. 1 CUP CHOPPED WALNUTS (optional)
10. FOR DECORATING
11. 4 CUPS ADDITIONAL WHIPPED CREAM
12. MORE FRESH FRUIT(OPTIONAL)

RECIPE FOR VANILLA PASTRY CREAM

1. 2 CUPS (500 ML) WHOLE MILK
2. 1- 2 TEASPOONS VANILLA BEAN PASTE, OR SEEDS OF ONE VANILLA POT
3. $\frac{3}{8}$ CUP (85 G) SUGAR

4. 4 TABLESPOONS CORNSTARCH
5. $\frac{1}{4}$ TEASPOON SALT
6. 6 LARGE EGG YOLKS
7. 3 TABLESPOONS (45 G) CHILLED UNSALTED BUTTER, CUT INTO PIECES

RECIPE FOR SPONGECAKE

1. 6 LARGE EGGS, ROOM TEMPERATURE
2. 1 1/4 CUPS (240 GRAM) SUPERFINE OR GRANULATED SUGAR
3. 1 TABLESPOON BUTTERMILK OR WATER
4. 1 1/2 CUPS (180 GRAM) ALL-PURPOSE FLOUR
5. 1/2 CUPS (60 GRAM) CORN STARCH, OR POTATO STARCH, SIFTED
6. 1 TEASPOON VANILLA BEAN PASTE
7. NORWEGIAN SPONGE CAKE (IF BAKED SEPARATE IN 3 X 8 -INCH BAKING ROUND BAKING TINS) OR IN A 10 INCH SPRINGFORM
8. 8 LARGE EGGS, ROOM TEMPERATURE
9. 1 2/3 CUPS (325 GRAM) SUPERFINE OR GRANULATED SUGAR
10. 2 TABLESPOONS BUTTERMILK OR WATER
11. 2 CUPS (240 GRAM) ALL-PURPOSE FLOUR
12. 2/3 CUPS (80 GRAM) CORN STARCH, OR POTATO STARCH, SIFTED
13. 1-2 TEASPOON VANILLA BEAN PASTE

Instructions

1. Start by making the vanilla cream some hours before and put it in the fridge

FOR VANILLA PASTRY CREAM

1. In a saucepan over medium heat, heat the milk and vanilla bean paste, stirring occasionally, until the milk is hot but not boiling
2. Meanwhile, in a medium bowl, combine the sugar, cornstarch, and salt.
3. Whisk in yolks all at once until light and fluffy and batter reaches the ribbon stage.
4. As you continue whisking, slowly add one-third of the hot milk to the yolk mixture to temper the egg yolks.
5. Whisk in remaining milk into yolks and return entire mixture to saucepan.
6. Place over medium heat and whisk frequently until the mixture begins to boil.
7. Whisk the mixture vigorously for 2 minutes, while boiling, until the cornstarch dissolves completely.
8. Remove the pan from the heat.
9. Strain the vanilla cream mixture through a fine-mesh strainer into a bowl.
10. Whisk in the butter.
11. With a silicon, spatula spread the vanilla cream to a thin layer on a small baking sheet.
12. Lay a sheet of plastic wrap directly over the vanilla cream.
13. Allow it to cool to room temperature, then refrigerate for a few hours.
14. When ready to use, loosen the cream with a spatula or whisk.
15. Pastry cream should be refrigerated and used within 3 days of making.

FOR SPONGECAKE

1. Make the sponge cake in a 24 cm or 25 cm (9-inch or 10-inch springform)
2. Preheat oven to 350°F (180°C). Grease the bottom of three 8- inch (20 cm) round cake pans and line with parchment paper; Or if you prefer you can use an 8-inch spring-form pan line bottom with parchment paper and spray.
3. In a medium bowl, sift the flour and cornstarch or if you use potato starch, and set aside.
4. In the bowl of a standing mixer, fitted with the whisk attachment, beat the eggs and sugar on low-medium speed for 1 minute.
5. Increase the speed to medium, and continue beating for 5 minutes.
6. Add water or buttermilk and beat for another 1-5 minutes on medium-high speed.
7. Add vanilla bean paste, and beat for one minute more.
8. The batter should be very thick. When the whisk is lifted, the batter should ribbon from it back into the batter in the bowl.
9. Pour the batter into a large wide bowl.
10. Sift in half the flour mixture. Use a large silicone spatula to stir and fold until only a few streaks of flour are visible.
11. Repeat with remaining flour mixture. Make sure to maintain the batter's volume while folding;
12. it is important to not deflate the batter.
13. Pour the batter into the prepared pan or pans using a spatula to distribute batter evenly.

BAKING TIME AND ASSEMBLE

1. 20 minutes → 3 x 8-inch pans, always check with a cake tester
2. 30 minutes for → One springform 9-inch (24cm), always check with a cake tester
3. Bake the first two cakes on the middle rack of oven until a cake tester inserted into the center comes out with a few crumbs
4. Let the cakes cool in the pan on wire racks for 10 minutes.
5. Use a knife to loosen the sides of the cakes and carefully turn them onto wire racks. Peel off the parchment paper and let cool completely.
6. Use a sharp knife and scrape away any dark crust on the sides, optional
7. If you baked this cake in one springform, Cut the cake into 3 even layers.
8. Place the first cake layer on a silicon mat or parchment paper and place it on a baking sheet that fits into a fridge!
9. Drizzle the first cake layer with some orange juice, or milk.
10. Add raspberry jam, use one with a good quality (homemade = best) with an offset spatula just spread it all over the first cake layer.
11. Add the vanilla cream, and spread it all out on the first layer.
12. Add whipped cream, with an offset spatula spread it all over the cake layer.
13. Add chopped dark chocolate and walnuts.
14. And add fruit of your choice, I used mango, banana, strawberries, raspberries.
15. Add a little more cream on top, so the next cake layer stays in place.
16. Place the second layer on top, If you have packed your cake with loads of yumminess, it might come out on the side.
17. If that happens just take your offset spatula and lift the cake layer and push it in the

cake.

18. Repeat the same thing as the first cake layer.
19. Put a cake collar (that's a plastic film for assembling cakes used inside the cake ring, and place a cake ring around the cake.
20. Add the last layer, leave it in the fridge some hours to firm up.
21. Decorate the cake with some more whipped cream and if you wish to decorate the top with some more fresh fruit!
22. Hope you are going to love it, with love from Norway.

By Manuela Kjeilen

At Home with Rebecka <http://athomewithrebecka.com/>

Now it's your turn to bake your "Master or Disaster" piece and post a photo of your completed dish to the Woobox link below by July 15, 2018 Midnight CST.

<http://>

For a list of 6 handpicked recipes and the Official Rules click [HERE](#)

CONTEST TIMELINE:

- June 18, 2018 Initial Rules and Information Post
- June 24, 2018 First recipe in the series (Recipe #1)
- July 1, 2018 First Recipe Due Midnight CST
- July 8, 2018 Second Recipe in the series (Recipe #2)
- July 15, 2018 Second Recipe Due Midnight CST
- July 22, 2018 Third Recipe in the series (Recipe #3)
- August 1, 2018 Third Recipe Due Midnight CST
- August 5, 2018 Fourth recipe in the series (Recipe #4)
- August 15, 2018 Fourth Recipe Due Midnight CST
- August 19, 2018 Fifth Recipe in series (Recipe #5)
- September 1, 2018 Fifth Recipe Due Midnight CST
- September 9, 2018 Sixth Recipe in series (Recipe #6)
- September 15, 2018 Sixth Recipe Due Midnight CST

ARE YOU A MASTER BAKER OR DISASTER BAKER? CONTEST & GIVEAWAY – RECIPE #1

Welcome to my latest contest and giveaway. *Are you a Master or a Disaster Baker?* Let's find out!

Self-proclaimed "Disaster Baker" Rebecka Evans hosts this bake along contest and giveaway. TV personality www.passionforbaking.com Manuela Kjeilen will handpick 6 recipes for the competition; the grand prize winner will walk away with a [Ankarsrum USA](#) stand mixer. Another lucky contestant will win a "Passion for Baking Cookbook, Love Manuela "The Baking Book". Are you ready to take the challenge?

CONTEST STARTS TODAY 6/24/2018:

Today marks the beginning of our contest as we start with our first recipe in the series; *Mocca Meringues Ice Cream Cake*.

RECIPE #1

Mocca Meringues Ice Cream Cake



Mocha Meringues Ice Cream Cake by Manuela Kjeilen All photos curtesy of passionforbaking.com Lise Sternersen and created by Manuela Kjelien unless otherwise noted

This stunning creation is the work of Norwegian born award-winning blogger and “Master Home Baker” – Manuela Kjeilen.

(You can read more about Manuela and the Contests Official Rule [HERE](#))

Attached to each of the six recipes sent to me by Manuela were notes written by her as they related to one of the recipes. Below is what Manuela said about Recipe #1:

The first recipe is a mocha meringues ice cream cake with a gooey almond crust, I want them [that's you] to taste how we make our cakes in Norway, Almonds crust we use a lot. I think they will love this one!

I think she is right! This ice cream cake has everything: mocha ice cream, coffee flavored meringues, and gooey almond crust; it's absolutely delicious.

The challenge begins today with my attempt to recreate Manuela's baked masterpiece: *Mocca Meringues Ice Cream Cake*. I'll post a photo of my rendition for the world to see. The contestants that choose to take the challenge will bake along with me and post a photo of their attempt to recreate Manuela's beautiful recipes.

The Woobox-Submission Form is listed at the end of this post, and is also where you will share a photo of your creation. The link will be available on all my social media sites for easy access to post your photos for the duration of the contest.

*NOTE: In order to be eligible to win the \$700.00 *Ankarsrum Original Mixer* you must enter a photo for ALL 6 recipes in the challenge. To win the *Baking Book: Love Manuela*, you are required to enter 3 recipe photos.

FOR THE OFFICIAL RULES CLICK [HERE](#)

I am an award winning home-cook and a DISASTER baker.

The fact is I want to create beautifully baked masterpieces and learn from the best. However as I get closer to recreating Manuela's recipes for the series, I begin to experience some serious anxiety. The anxious feelings led to a few sleepless nights as I wondered how I was going to feel about posting failed recipes. This has been brutal; and it even led me to call in a close friend Lisa Keys, owner of the *Good Grief Cook* to seek council for my anxiety as I was melting down over my failed *Mocca Meringues* for this recipe.

Despite all of Lisa's advice, my bad luck prevailed and the recipe didn't turn out. I was well aware the fault was my own because I didn't follow Manuela's instruction to "add 1 teaspoon of sugar at a time," so the meringue mixture lost its fluff.

Part of why baking is so difficult for me is due to the slow and tedious process of adhering to the recipe's exact measurements. It's a real struggle to stay attentive as your work you way through a recipe; especially when you have to add 2 cups of hot sugar, 1 teaspoon at a time.

Here's how my mind works as I begin my first bake:

The hot sugar comes out of the oven and I start to make the meringues. Checking and re-checking the directions I then pour the egg whites into my stunning Black Pearl *Ankarsrum* Mixer, and watch as they begin to transform. I stare mesmerized my mind wanders off: "I'm so blessed that Ankarsrum sponsored my contest with a mixer for the winner and so nice for them to send me one as well."

A few more minutes pass and then I add more sugar. I admire how beautiful the egg whites look as they dance between the beaters when a question comes to mind: "Did I heat the sugar too long and is it cooling off too fast?" I ponder for a moment, and I quickly reassure myself that everything is okay as I tell myself: "No. You followed the directions and they look fine." I add more sugar and I hear thunder crack and I begin to worry about the weather, and another question comes to mind, "Will the rain effect the barometric pressure and ruin my meringues?" Mind you, I've only added 1/2 a cup of hot sugar at this point and my blood pressure is rising. Then my mind screams at me, "Oh no, should I stop the mixer and scrape the sides of the bowl or will that mess up my meringue?" My answers, "Yes, I'll stop the mixer and scrape the sides. Dear Lord, that was a bad idea! The meringue looks weird, I should have left it alone."

More sugar is added and I hear my favorite song on the radio, "Tennessee whisky, Tennessee whisky," George Jones has such a beautiful voice, I love that song. I start singing along. George is done singing and I'm still standing there adding sugar, 1 teaspoon at a time, I want to be done. After what seems like 30 minutes (in reality probably only 12) I think, "How in the world can it hurt to add more than 1 teaspoon of sugar at a time?" I knew the minute I threw in the rest of the sugar my meringue had broken, what a disaster.

Unfortunately since I didn't follow the directions, the *Mocca Meringues* were wet and difficult to pipe, rendering them almost impossible to cook properly; they were undercooked and gooey on the inside regardless of my effort to cook them 20 minutes longer than the recipe calls for.

Even though the product didn't turn out as hoped, I still tried to present my "disaster" beautifully in my photo. My attempt to disguise the ugliness of my creation failed, as it turned out to be more like trying to put lipstick on a pig than food styling!

On the bright side, the *Mocca Meringues* get crushed up and added to the ice cream cake and were so good that my husband even mentioned how much he liked the "chewy things" in the ice cream!

You see, we never know how it's going to turn out unless we try! I promise from now on that I will follow the recipe and do as Manuela instructs because without her guidance it's seemingly impossible for me to execute the recipe with perfection.



Manuela's Mocca Meringues



My Mocca Meringues



Trying to put lipstick on a pig

I know this makes absolutely no sense to “Master Bakers,”but for someone like me, baking recipes way outside my comfort zone makes me feel like crying. Therefore, being transparent about my failed recipes is difficult to say the least. As if my disaster attempt at the recipe wasn't enough, I managed to finish my first day of baking by dropping my favorite glass mixing bowl onto the tile floor; shattering it into pieces!



As Manuela says, “Practice, practice, practice! The more you bake the more you learn,” and I intend to challenge myself because I aspire to succeed in the same way Manuela excelled until she became the Master Baker she is today!

So now that you've seen the STUNNING photo of Manuela's [Mocca Meringue Ice Cream Cake](#) above, say hello to my rendition:



Food and Photo by Rebecka Evans Recipe by [Passion for Baking.com](#)



Working to present the cake as best I could despite my set backs, the cake looks scrumptious. I even utilized my ugly *mocca meringues* to style the photo.

The almond crust was super easy to make once I got the hang of whipping egg whites and following the directions! I over baked the crust a bit and had some trouble keeping the cake frozen enough to get a good photo before the Texas heat began to creep in; and for a first attempt I think I did a pretty good job.

My family loved the flavors of the cake, but especially loved the coffee ice-cream. It's so rich and super easy to make. Plus, there is no need for an ice-cream machine! This cake is so delicious despite my failed *Mocca Meringues*. I plan to make the Meringues again to work on my technique.

WHAT I LOVE ABOUT THIS CHALLENGE:

I have pushed myself to operate outside my comfort zone and I've just added three delicious new recipes to my baking repertoire; almond cake, no churn mocca ice cream, and mocca meringues. I also feel more accomplished as a baker after my first bake, I hope you will too!

MOCCA MERINGUES ICE CREAM CAKE NOTES:

1. You will need a 9-inch spring form pan, parchment paper, and cooking spray
2. Invest in some vanilla bean paste for all of Manuela's recipes. I use [Cambie Confections Pure Vanilla Bean Paste](#)
3. Don't freak out over making the Mocca Meringues like I did.
4. Follow the recipe! When Manuela says, "Add 1 teaspoon of sugar at a time" listen!
5. The recipe conversions from European Measurements are Manuela's US converted recipes or were calculated with the iPhone APP ["Kitchen](#)

Pro”

6. Don't over bake the almond cake. Make sure you watch your timer closely to make sure you get the perfect golden brown
7. If you or your family suffer from nut allergies you can substitute crushed cookies when the recipe calls for ground almonds

I've added a few more notes in the recipe, however if you need step by step instruction after reading Manuela's recipe then please check out her helpful how to videos.

(Manuela's beautiful photos of her creations are located [HERE](#))

Now it's your turn to bake your "Master or Disaster" piece! Remember you must post a photo of your completed dish to the WooBox link (listed below) by July 1, 2018 Midnight CST.



Manuela's Mocca Meringues Ice Cream Cake

2018-06-15 18:50:58



Serves 6

Photo is my version of Manuela's recipe for the Contest and Giveaway

[Write a review](#)

[Save Recipe](#)

Print

Prep Time

20 min

Cook Time

50 min

Prep Time

20 min

Cook Time

50 min

Almond Base

1. 4 egg whites, at room temperature
2. 2 cups (220 gram) powdered sugar or confectioners' sugar
3. 1 teaspoon vanilla bean paste or vanilla extract, optional
4. 2 cups (250 gram) ground almonds (Nut Allergy: substitute your favorite crushed cookie)

Mocha Ice Cream

1. 2 1/2 cups (500 ml) heavy cream, cold
2. 5 oz(150 ml) sweetened condensed milk, cold (see note below ↓)
3. 1 teaspoon vanilla bean paste or vanilla extract
4. 2-3 tablespoon strong espresso coffee, cold (I used Via Roma Espresso Instant Coffee)
5. 12-15 Mocca meringues, crushed into small pieces (or crushed cookies)

MOCCA MERINGUES

1. Makes (40 pieces)
2. 2 cups (400-gram) superfine sugar or sugar
3. 3/4 Cups (200-gram) egg whites
4. seeds from 1/2 vanilla bean pod, optional
5. 2 tbsp. espresso powder (I used Via Roma Espresso Instant Coffee)
6. lemon juice for cleaning the bowl and whisk
7. You will need...
8. piping bag
9. wilton 1M nozzle

Before you start

1. Wipe a stainless-steel bowl and the whisk attachment, of a standing mixer, with a paper towel moistened with lemon juice.
2. This step is done to eliminate any trace of grease, which would hinder the egg whites from stiffening.

Mocca Meringues

1. Preheat your oven to 200 C° / 392 F°
2. Line two large baking trays with a silicone mat, or use parchment paper and set aside.
3. Prepare the standing mixer, by wiping the standing mixer bowl and whisk with a paper towel moistened with a little lemon juice to eliminate any trace of grease.
4. Line a medium baking tray with baking parchment, pour in the sugar and warm it in the oven for 7 minutes. (use a timer)
5. As soon as the sugar is in the oven, right away pour the egg whites into a mixer and whisk them slowly for some minutes, allowing small stabilizing bubbles to form, then increase the speed to medium so the meringues become stiff peaks.
6. When you have 30 seconds left of the sugar being in the oven, turn your mixer up to high speed.
7. Take the sugar out of the oven, and turn the oven down to 225 F° (100 C°)
8. With your mixer on full speed, very slowly add one teaspoon of the hot sugar into the beaten egg whites, take your time when you do this, and don't be tempted to add more than one teaspoon at a time. (She means it...don't lose your mind and start adding more sugar)
9. Make sure the mixture comes back up to stiff peaks after each teaspoon of sugar
10. Once you have added all the sugar, add the seeds of the vanilla bean pod, and continue to whisk on full speed until you have a smooth, stiff and glossy mixture and all of the sugar is incorporated.
11. Add the espresso powder and continue to mix for one minute more.
12. You will need a disposable piping bag and a wilton 1M nozzle, place the nozzle in the bag and cut the tip-off.
13. Spoon your meringues mixture into a large piping bag.
14. If you are using parchment paper to pipe the meringues on, you will need to add some meringues mixture underneath the parchment paper below so it sticks to the baking tray.
15. Pipe out your meringue swirls, (watch the video <https://youtu.be/ovia5m9JhEE>)
16. Bake for about 50 minutes or until the meringue bases come off the parchment paper

clean.

17. These mocca meringues keeps well for 2 weeks, in a container or wrapped in plastic wrap.

Directions for the Almond Base

1. Preheat the oven to 320°F (160°C). Line a 9-inch (24 cm) round springform pan with parchment paper, grease the sides and set aside.
2. Combine one cup of the confectioners' sugar with the ground almonds in a bowl and set aside.
3. Place the egg whites into the bowl and beat on low speed until foamy, about 30 seconds. increase the speed to medium-high and beat until soft peaks form about 1 minute.
4. Increase the speed to high then add the remaining powdered or confectioners' sugar, one spoonful at a time.
5. Beat on high speed until stiff peaks form and the meringue is glossy and thick.
6. Add the vanilla and combine with a spatula.
7. With a silicone spatula, fold in the ground almonds and powdered /confectioners' sugar mixture.
8. Pour the mixture into the prepared springform pan.
9. Use your spatula to spread evenly and to eliminate any air bubbles.
10. Bake on the middle rack of oven for 25-30 minutes.
11. Do not over bake this cake!)Manuela bakes her cake base 25 minutes because she loves her almond cake gooey on the inside. I over baked mine but it still tasted great!)
12. Let cool completely. Meanwhile, proceed to make the Mocha ice cream.

Directions for the Mocha Ice Cream

1. Pour cold heavy cream into a bowl, whisk until fluffy, and cold sweet condensed milk and with a spatula combine.
2. Add vanilla bean paste or vanilla extract and with a spatula combine. (you can skip this step if you don't have vanilla)
3. Add the cold strong espresso coffee, followed by the crushed mocca meringues and blend together with a spatula.
4. Have a taste if you feel you want more coffee flavor, add a spoonful cold espresso coffee, and with a spatula combine.
5. Pour the mixture over the cooled almond crust, tap the pan on the counter a few times to make the ice-cream layer is even.
6. Freeze for at least 5 hours or overnight, covered well.
7. This ice cream cake can be kept in the freezer for up to 6 weeks.
8. 20 minutes before serving, take the ice cream cake out of the fridge.
9. Slice and enjoy!

Notes

1. Sweet condensed milk usually comes in tins 14oz / 400g by weight, which equals 1 1/4 cups (10 oz / 300 ml by volume)
2. Have a great day you all. Love Manuela xo

By Manuela Kjeilen

At Home with Rebecka <http://athomewithrebecka.com/>

<http://>

CONTEST TIMELINE:

June 18, 2018 Initial Rules and Information Post

June 24, 2018 First Recipe in the series Announced (Recipe #1)

July 1, 2018 First Recipe Due Midnight CST

July 8, 2018 Second Recipe in the series Announced (Recipe #2)

July 15, 2018 Second Recipe Due Midnight CST

July 22, 2018 Third Recipe in the series Announced (Recipe #3)

August 1, 2018 Third Recipe Due Midnight CST

August 5, 2018 Fourth Recipe in the series Announced (Recipe #4)

August 15, 2018 Fourth Recipe Due Midnight CST

August 19, 2018 Fifth Recipe in series Announced (Recipe #5)

September 1, 2018 Fifth Recipe Due Midnight CST

September 9, 2018 Sixth Recipe in series Announced (Recipe #6)

September 15, 2018 Sixth Recipe Due Midnight CST