

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 *Bløtekake (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