



Goosey Butter Cake

(Ilme Rausdepp)

Yeast dough

3 tbl	Milk at room temperature
1 $\frac{3}{4}$ tsp	Dry yeast
6 tbl	Unsalted butter at room temperature
3 tbl	Sugar
1 tsp	Kosher salt
1	Large egg
1 $\frac{3}{4}$ c	All-purpose flour

For the topping

3 tbl + 1 tsp	Light corn syrup
2 $\frac{1}{2}$ tsp	Vanilla extract
12 tbl	Unsalted butter, at room temperature
1 $\frac{1}{2}$ c	Sugar
$\frac{1}{2}$ tsp	Kosher salt
1	Large egg
1 c + 3 tbl	All-propose flour
	Confectioner's sugar

1. Mix milk with 2 tbl warm water and yeast.
2. Mix with electrical mixer, cream butter, sugar and salt. Beat in the egg-add flour and milk mixture-beat until it forms a smooth mass, 7-10 min.
3. Press dough into an ungreased 9"x13" baking dish and cover with plastic wrap – allow to rise until doubled, about 2 $\frac{1}{2}$ -3 hours.
4. Heat oven to 350 F.
5. Prepare topping.
Mix corn syrup, 2 tbl water and vanilla -with a mixer, cream butter, sugar and salt until light and fluffy, 5-7 min beat in egg, flour and corn syrup mixture.
6. Evenly spread over yeast dough. To spread dough evenly, wet your fingers and smooth the surface of topping
7. Bake for 40-45 min – allow cooling before serving.



Chocolate Genoise

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3 tbl	Brown clarified butter (http://allrecipes.com/howto/clarifying-butter/detail.aspx)
1/3 c	Unsweetened Dutch-processed cocoa
1/4 c	Boiling water
1 tsp	Vanilla
5 lrg	Eggs
1/2 c	Sugar
3/4 c	Sifted cake flour

1. Preheat oven to 350 F.
2. Warm the browned clarified butter and keep at around 110 F
3. In a small bowl whisk together the cocoa, boiling water and vanilla until completely smooth.
4. In a large bowl set over simmering water, warm eggs and sugar until just lukewarm. Beat on high with electric mixture until tripled in volume.
5. Whisk 2 c of the egg mixture into chocolate quickly (with a light hand)
6. Sift flour over remaining egg mixture and whisk
7. Fold in chocolate mixture
8. Fold in browned clarified butter
9. Immediately pour into greased/floured 6 inc cake pan and bake 35 min.
10. After cake cools completely, cut into layers.

Strawberry Cloud cream

2 c	Heavy whipping Cream
1 c	Strawberry puree
2 1/2 tsp	Gelatin

1. Mix gelatin with 1/4 c puree in heat proof pan. Let sit 5 min.
2. Set over simmering water until dissolved
3. Add it to remaining puree.
4. Whip cream.
5. Add puree and mix more.

Grand Marnier syrup

3/4 c	1/2 c sugar, 1/2 c boiling water, 2 tbl Liqueur
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Chocolate Lattice:

1. Melt 3 oz. Chocolate slowly

(<http://www.ivillage.com/how-melt-chocolate/3-a-57787>)

Hint. Chocolate will go ugly touched metal, if you need dilute use small drop of glycerine (do not use water.)

2. Pipe lattice pattern onto parchment 29 inch by 3 inch (the perimeter of cake)

Assembling the cake:

1. Spread a little strawberry cloud cream a 9-inch cardboard round or cake plate to attach the cake.
2. Sprinkle each side of the cake layers with 3 tbl syrup
3. Sandwich the cake layers with 1 ½ c on the sides
4. Spread ½ c cloud cream on top and ½ c on the sides
5. Use a large #6 star tip to pipe decorative rows of shell on the top.
6. Pipe the chocolate lattice band. Allow to set, until dull-chill. Wrap chocolate lattice around the cake.
7. Refrigerate for 10 min, and then remove parchment carefully.
8. Refrigerate cake 30 min to 3 hours before serving.
9. Garnish with chocolate dipped strawberries.

