

# NOROHY

• VANILLE AUDACIEUSE & ENGAGÉE •

## VANILLA LAYER CAKE



MAKES ONE 15CM CAKE FOR 10

## INGREDIENTS

### Vanilla Genoise sponge

All-purpose flour ..... 390 g  
Sugar ..... 290 g  
Salt ..... 1 pinch  
Baking powder ..... 2 tsp  
Soft butter (at room temperature) ..... 175 g  
Whole milk ..... 312 ml  
Eggs ..... 4  
NOROHY vanilla powder ..... 2 tsp

### Vanilla & mascarpone whipped cream

Mascarpone (old) ..... 160 g  
Vanilla & mascarpone whipped cream ..... 200 ml  
Confectioner's sugar ..... 25 g  
NOROHY vanilla powder ..... 1 tsp

## VANILLA GENOISE SPONGE

**Preheat** the oven to 320°F (160°C) and line 3 identical 6-inch cake pans with parchment paper.

**Mix** together the eggs and milk in a bowl. Set aside.

**Put** the flour, sugar, salt, baking powder and NOROHY vanilla powder in the bowl of a stand mixer. **Mix** them on high speed for 10/15 seconds.

**Add** the soft butter cut into pieces and mix for 1 minute on high speed until it takes on a crumbly texture.

**Add** half the liquid ingredients and mix on medium speed for 2 minutes.

**Add** the other half and mix again for a further 2 minutes.

**Divide** the mixture between the 3 cake pans and bake them for 30/45 minutes.

**Check** the cake is cooked by sticking a knife in the middle of each one – if it is ready, the blade should come out clean.

**Leave** the sponges to cool for 20 minutes before removing them from their pans.

**Leave** them upside down on a wire rack until they have cooled completely.

**Cover** the sponges with plastic wrap and set them aside in the refrigerator until you are ready to assemble your cake.

## VANILLA & MASCARPONE WHIPPED CREAM

**Place** the chilled mascarpone, chilled whipping cream, sifted confectioners' sugar and NOROHY vanilla powder in a large bowl.

**Mix** with an immersion blender for 4/5 minutes until thick and smooth.

**Set** aside in the refrigerator until you are ready to use it.

## ASSEMBLING THE CAKE

**Put** a first layer of sponge on a cake stand placed on a turntable.

**Coat** the top of the sponge with a thick layer of mascarpone whipped cream and smooth it with an angled spatula.

**Cover** with the second layer of sponge and coat again.

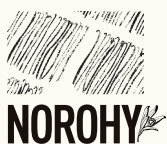
**Finish** with the third layer of sponge cake.

**Add** a final covering of mascarpone whipped cream to the whole cake, smoothing it as evenly as possible with a spatula.

**Tip:** If you have leftover mascarpone whipped cream, put the mixture in a piping bag and decorate the top of the cake with it.



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