

## Strawberry Spiral Cake



This cake was taken from Rachael Ray's 2010 Christmas issue. It's a super fun cake because it's assembled like a jellyroll which results in a vertical layer cake when sliced. I won't tell anyone your secret if you want to keep your guests guessing. Also included is a French Buttercream recipe which I pulled out of one of my school cookbooks. The original Rachael Ray recipe did include a variation of French Buttercream but I decided to work with an icing I was already familiar with. The cake is nice and tough so it holds up well to being rolled up but can be a little dry. Some people feel it tastes like angel food cake but if you want you should be able to add some simple syrup after you have the jellyroll shape assembled.

## Cake

All-Purpose	11 ounces
Baking Powder	¼ ounce
Salt	Pinch
Egg Whites	10
Egg Yolks	10
Vanilla Extract	To Taste (1 tablespoon)
Granulated Sugar	14 ounces (divide into 2 bowls, 7 ounces each)
Butter, melted	2 ounces
Fresh Orange Juice	1 ¾ ounces
Powdered Sugar	For dusting
Cigarette Cookies / Piroline Cookies / Pirouette Cookies	About 60-70 pieces

1. Preheat oven to 325-350 degrees F. You will need to empty racks so position your racks accordingly. In a 5 rack oven you will want to use the second rack from the top and the fourth rack from the top.
2. Prepare your two sheets pans with pan release and parchment paper.
3. Sift together flour, baking powder, and salt and place in a small bowl.
4. Wipe out your electric mixer bowl with a paper towel dampened with vinegar as well as the whip attachment. Place your egg whites in the electric mixer bowl and whip up to create a meringue with 7 ounces of sugar: Begin whipping your egg whites and as they get frothy slowly and continuously pour in the granulated sugar. Whip up until they reach medium to stiff peaks. Take out of the electric mixer bowl and place in a separate bowl to the side. (**This creates a lot of meringue.** It may be easier to whip up the egg whites half at a time.)
5. In the same electric mixer bowl, without washing it out first, place the egg yolks, with the vanilla extract, and remaining 7 ounces of granulated sugar. Whip until ribbon stage: The egg yolks will be light and pale in color, and when the beater is lifted the egg yolks will pour back into the bowl piling on top of itself (forming ribbons) before it is absorbed back into the egg yolks.
6. Stir in the flour mixture by hand until it is just incorporated – do not over stir. Then fold in the butter and the orange juice.
7. Fold the egg whites into the egg yolks a ¼-1/3 of the meringue at a time (fold the egg whites in parts). Do not fold in all the egg whites at once. Make sure there are no streaks of unmixed ingredients remaining, taking care not to over mix.
8. Bake the cakes in the oven rotating every 8-10 minutes. The total baking time should be about 25-30 minutes. Pay attention during the last 8-10 minutes. The cakes should be firm and springy (like angel food cake), not crispy or hard (like a cracker.)
9. Remove from the oven and allow to cool in the sheet pans on wire racks for about 10-15 minutes or cool enough to handle with bare hands.
10. Loosen the edges of the cake with a knife making sure there are no areas that stick. Dust the top of the cake with powdered sugar, place a kitchen towel on top, and then another sheet pan right on top (as if you were going to stack the sheet pans to put away). Flip the entire package over so that the sheet pan with the jellyroll is on top and facing down. Slowly lift the sheet pan and release the cake.
11. Dust the cake with more powdered sugar and roll up somewhat tightly (be careful not to tear it!) with the kitchen towel. This will help keep the cake flexible as it cools. Repeat with the other cake and allow to cool completely. Prepare the icing recipe below as the cakes cool.

12. After preparing the icing carefully unroll the cakes onto a cutting board and trim the edges. Then divide each cake into four even strips. You should have eight strips, all the same size, altogether. Keep each set of 4 strips together (this makes icing easier).
13. Set up your turn table with a 10" cake cardboard. If you don't have a turn table you may need assistance.
14. Working with one set of four strips ice with a thin layer of icing. You shouldn't be able to see through it however. After covering with icing pick a piece and begin rolling it up again like a jelly roll. Place this "jelly roll" on the center of the cake cardboard.
15. Continue adding to the center by taking another strip of iced cake and placing it on the center. Start where the last piece left off continuing to wrap around the center. Repeat steps 14-15 using all eight strips.
16. If desired use simple syrup here to moisten the cake.
17. Ice the cake as you normally would with the remaining icing – going a little thinner along the sides. Remember to compensate for the jellyroll end with extra icing so you have a perfectly round cake.
18. Decorate the sides with the piroline cookies, using a serrated knife to create a variety of heights. If desired you can also pipe a 1/3 of the cake with a basketweave design as I did (you will need about 35-40 cookies for this). Continue to decorate the cake as desired.
19. Cake can be left out at room temperature and can also be refrigerated. If refrigerated remember to allow to warm up to room temperature before serving.

## Strawberry French Buttercream

Unlike other buttercreams, French buttercream is made with egg yolks only. This results in several differences. First, the icing is denser and heavier than other icings. This creates a more paste like icing which results in an easy to work with icing that pipes very well. Second, the icing is richer in flavor. The egg yolks combined with the butter result in a fat heavy icing. Remember to add a little extra flavor to compensate for the high amount of fat. Lastly, the icing will be an off-yellow color. Be sure to keep this in mind when using food coloring. Remember like with all icings that this is temperature sensitive. It is always easier to ice a cake in a cool environment (65-70 degrees) so if it's during the summer months get your icing cold if you notice it's soupy.

Granulated Sugar	1# 4 ounces
Egg yolks	6
Cream of tartar	Pinch (Up to 1/8 ounce max)
Unsalted butter, room temperature	1# 4 ounces (5 sticks)
Water	As needed
Strawberry compound or Natural Oil or Extract	To Taste

1. Combine 1# of granulated sugar in a pot with cream of tartar. Add up to 8 ounces of water to wet the sugar. Be sure to use your hands to make sure all the sugar is wet. Take care not to get sugar crystals up the sides of the pot. If there are sugar crystals along the sides use water to wash down the sides or while boiling use the pot's lid to use steam to wash the sides down. Place on stove on high and allow to boil.
2. While the sugar mixture boils, place the egg yolks and remaining 4 ounces of granulated sugar in an electric mixer bowl and whip on high until it reaches ribbon stage. Continue to whip the egg yolks on a medium speed.
3. While the egg yolks whip up heat the sugar to 250-255 degrees F. Once the sugar has reached this temperature slowly drizzle in the sugar syrup into the ribbon stage egg yolks while whipping on a low to medium speed taking care not to hit the whip or the sides of the bowl. This creates a pate a bombe.
4. Continue to whip until the pate a bombe is cool to touch. You can add the flavoring in at this time or during the next step.
5. Add the butter in pieces to the pate a bombe and whip on a low to medium speed. Scrape down the sides of the bowl and add butter until all the butter is incorporated and there are no streaks in the icing. Then whip on high until it reaches desired consistency and volume.

Note: As in the video, if you walk away and forget the pate a bombe it may crystallize or dry out forming a paste. If this is the case switch to a paddle attachment and continue. Be sure to beat the icing for an extra period of time until all the little chunks are gone. The water in the butter will help melt the paste down into icing again.