



Sarah's Moss Cake

Sarah's Servings: 10-12, Sarah's skill: Medium, Baking time: 35 mins

Ingredients

Cake

250g Fresh Baby Leaf Spinach
275g Vegetable Oil
4 Large eggs
275g Caster Sugar
275g Self Raising Flour
1 tsp Bicarbonate of Soda
Zest of a Lemon

Icing

250g Tub Full Fat Marscapone Cheese
60g Sieved Icing Sugar
Juice of a lemon
200ml Double Cream

200g Fresh Mixed berries
A few Sprigs of Fresh Mint (optional)

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan).
- Grease and line two 8" cake tins.
- Put the spinach and half the vegetable oil in a food processor and mix until smooth. Keep adding more oil as necessary until it is all used and it is nice and smooth.
- Then add the sugar, eggs and lemon zest and mix together.
- Then add the flour and bicarbonate of soda and mix until fully incorporated.
- Divide the mixture equally between the two tins and place in the pre-heated oven for 35 minutes or until a skewer comes out clean.
- Leave to cool in the tins.
- Next to make the icing - put the marscapone, icing sugar and lemon juice in the bowl of a stand mixer with a whisk attachment.
- Whisk until fully combined and then add the cream until it thick enough to make soft peaks.
- Take the cakes out of the tins and with a sharp bread knife slice a few millimetres of the top of each cake and put the crumbs into a bowl for later. Make sure the cakes are nice and flat. You need enough crumbs for the top and sides of the cake.
- Place one of the cakes on a plate or cake stand and spread half of the icing on top and level.
- Sprinkle a layer of mixed fruit on top of the icing then place the second cake on the top.
- Spread the rest of the icing evenly around the sides and on the top of the cake.
- Sprinkle the cake crumbs over the top and round the sides of the cake.
- Decorate the top with the mixed berries.
- Keep in the fridge until ready to serve.