

## **Blackberry Lemon Elderflower Cake**

<http://userealbutter.com/2011/05/11/blackberry-lemon-elderflower-cake-recipe/>

2 9×3-inch rounds of lemon chiffon cake, cut horizontally  
12 oz. elderflower simple syrup  
1 cup blackberry curd  
4 cups blackberry swiss meringue buttercream frosting, room temperature  
fresh blackberries for garnish

### **lemon chiffon cake**

(makes 2 11×17 sheets or 2 9×3 rounds)

14.5 oz. cake flour (I use all-purpose at 8500 ft.)  
8.75 oz. confectioner's sugar  
6.75 oz. whole milk  
6 oz. canola oil  
3.25 oz. eggs  
0.5 oz. baking powder (omitted at 8500 ft.)  
13 oz. egg whites  
9.5 oz. granulated sugar  
1 tsp vanilla extract  
3-4 oz. lemon juice

Oven 375°F. Prep pans by buttering bottom and sides. Place parchment in pan and butter the parchment. Sift dry ingredients (except granulated sugar) into a large bowl. Mix all ingredients (except the 13 ounces of egg whites and granulated sugar) in the large bowl until combined. Whip whites and granulated sugar to medium peaks. Fold into batter gently. Bake until set, about 20-25 minutes. Remove from oven and remove from pan. Let cool on a rack. With a large serrated knife, cut four even layers (I went for 3/4 inch layers) from the two 9×3 rounds (or the sheets if you like quadrangular cakes). If cutting from the 9×3 rounds, you'll likely have leftover cake from the tops.

### **elderflower simple syrup**

1 cup sugar  
8 oz. water  
4 oz. St. Germain elderflower liqueur

Heat water and sugar in a pot until sugar is dissolved. Bring to boil and turn off heat. Let cool. Mix in elderflower liqueur.

### **blackberry curd**

2-4 cups blackberries, fresh or thawed (I used 4 cups)  
1/2 cup water  
1 tsp orange zest  
1 cup sugar  
2 oz. butter

4 tbsps cornstarch

4 tbsps cold water (originally 2 tbsps, but was impossible to mix)

Place the blackberries, water, and orange zest in a pan and bring to a boil. Reduce to a simmer for 5 minutes. Press the mixture through a food mill or you can purée the berry mixture in a food processor and press through a sieve. Pour the berry liquid back into the saucepan over medium heat. Stir in 1 cup sugar and 2 ounces butter. Mix the cornstarch and water together in a small bowl. While whisking the berry mixture, pour the cornstarch into the pan. Stir until thick and bubbly and stir for another 3 minutes. Remove from heat. Pour the contents into a bowl or vessel and cover with plastic wrap. Let cool. Makes about a pint.

### **blackberry swiss meringue buttercream**

makes about 4 cups (you will have some leftover)

8 oz. egg whites

16 oz. sugar

16 oz. butter, room temperature

1 tsp vanilla extract

4-6 oz. blackberry purée

Combine egg whites and sugar in a Kitchenaid mixing bowl. Whisk constantly over a simmering water bath until 140°F is reached. Place on mixer with whisk and whip until stiff. Turn down whip speed to 3rd and whip until cool to the touch (this takes a while – should be cooler than your hand). Change to a paddle and gradually add soft butter by tablespoon pieces. Mix to emulsify. Once desired consistency has been reached, add vanilla and blackberry purée. Mix until evenly blended.

**Assembly:** Set a cake base layer, browned-side down, onto your serving plate. Reserve the other base for the top of your cake. Cut 3-inch wide strips of wax or parchment paper and tuck them under the perimeter of the cake layer so that the edge of the entire cake is not touching the serving plate. Pour or brush the elderflower simple syrup onto the cake layer (use about 2-3 ounces – use more than you think). Spread a layer of blackberry curd over the cake. Gently spread a layer of buttercream over the curd. Because the curd will move around, I find it easiest to either pipe buttercream on top and smooth it over with a spatula, or plop some in the center and carefully spread it out with a spatula. This part might make you crazy. Place the second cake layer on top. Repeat the soaking syrup, curd, and frosting process. With the last (nominally fourth) cake layer which should be the other base – soak the rough side (the cut side) with elderflower simple syrup, but not too much because you'll have to flip this over onto the main cake. Set the layer – browned-side up – on the cake and make sure all of the layers are lined up. Spread buttercream around the sides of the cake for the crumb-coat and to fill in any gaps between layers. When the crumb coat is smooth, finish frosting the sides and top of the cake. Garnish with blackberries. Serves 16-20 people.