

Red Currant Cake

<http://userealbutter.com/2009/08/01/red-currant-cake-recipe/>

inspired by [Palachinka](#)

dacquoise
red currant cream
red currants for garnish

daquoise

from the *Daring Bakers* [French yule log](#) recipe

2.8 oz. (3/4 cup + 1 tbsp/80g) almond meal
1.75 oz. (1/2 cup/50g) confectioner's sugar
2 tbsps (15g) all-purpose flour
3.5 oz. (100g/100ml) about 3 medium egg whites
1.75 oz. (4 tbsps/50g) granulated sugar

In a food processor, pulse the almond meal and confectioner's sugar together until well blended (if you have blanched almonds to make the meal, pulse those first into a meal and then add the confectioner's sugar). Pulse the flour into the mix. Beat the egg whites in a stand mixer, gradually adding the granulated sugar until stiff. Pour the almond meal mixture into the egg whites and blend delicately with a spatula. Grease a piece of parchment paper and line your baking pan with it. Spread the batter on a piece of parchment paper to an area slightly larger than your desired shape (circle, long strip etc...) and to a height of 1/3 inches (8mm). Bake at 350°F (180°C) for approximately 15 minutes (depends on your oven), until golden. Let cool and cut to the desired shape. You will want three layers of dacquoise.

red currant cream

1.5 cups heavy whipping cream
1-2 tbsps granulated sugar
1/2 vanilla bean, split
1/4 tsp almond extract
1/2 cup red currants, rinsed

Scrape the seeds from the vanilla bean and place in the bowl of a stand mixer with the cream, sugar, and almond extract. Whip on high until stiff peaks form. Gently fold in the red currants. Fill a pastry bag fitted with a large plain piping tip (I used 809 so the currants would pass through without any whipped cream explosions).

Assembly: Set the first layer of dacquoise down and pipe half the whipped cream over it. Set the second layer of dacquoise down and pipe the remaining whipped cream over it. Top with the third layer of dacquoise and garnish with red currants. Serves 4-6. I made six 3-inch round servings.