

BLUEBERRY CHARLOTTE

INGREDIENTS

for the cake

1 3/4 cups all-purpose flour
1 1/2 teaspoons baking powder
3/4 teaspoons table salt
1 cup granulated sugar
1 1/2 sticks unsalted butter, softened but slightly cool, cut into 12 pieces
3 large eggs
3/4 cups milk
1 tablespoon lemon zest
1 1/2 teaspoons lemon extract

for the mousse filling

1 pint blueberries (fresh or frozen)
1/2 cup granulated sugar
1 cup heavy cream
1/2 teaspoon whipped cream stabilizer
pinch of salt

2 pints fresh blueberries to garnish
approximately 60 lady finger cookies

You will also need: and a long piece of ribbon.

DIRECTIONS

For the cake: Preheat oven to 350F. Prepare 2 10-inch spring form pans with cooking spray.

In the bowl of a stand mixer, combine the flour, baking powder, salt, and sugar on low speed. Add the butter, 1 piece at a time, and combine until the mixture resembles coarse sand. Add the eggs, 1 at time, and mix until fully combined. Add the milk, the lemon extract and the lemon zest, increase the speed to medium, and mix until the batter is light, fluffy and free of lumps.

Divide the batter evenly between the two cake pans. Bake until a toothpick inserted in the center of the cupcake comes out clean, about 30-35 minutes. Cool the cakes in the pan for 5 minutes, then transfer to a wire rack to cool completely.

Make your filling: Place the blueberries and the sugar in a small sauce pan over medium heat. Macerate and let the blueberries become soft and the sugar completely melt. Transfer to a food processor and pulse until smooth. Return to the sauce pan and add corn starch slurry and bring to a boil until the mixture starts to thicken. Remove from the heat and let cool completely. In the bowl of a stand mixer, whip the heavy cream with the whipped cream stabilizer. Fold together gently as not to deflate. Refrigerate while you make the frosting.

To assemble: put one cake round back in the spring form. Top with the blueberry mousse and let set in the fridge for 3-4 hours. Then place second cake round on top. Cut around the spring form to loosen and remove. Carefully line lady fingers around entire outside of cake and tie with the ribbon. Pour as many fresh blueberries on top as possible.

Keep refrigerated until ready to serve.