

## Strawberry Mousse Cake

### Ingredients:

2 layers of sponge cake (recipe below)  
3 lbs strawberries, divided  
3 egg yolks  
 $\frac{3}{4}$  cup sugar and  $\frac{1}{2}$  cup for cut strawberries  
3 tsp vanilla extract  
 $\frac{3}{4}$  cup milk  
3 (2.5 teaspoon) packets of unflavored gelatin  
3 cups whipping cream

### Directions:

Wash, cap and puree half of strawberries. In a large sauce pan combine sugar, egg yolks, and vanilla. Pour strawberry puree into egg mixture and mix well. In a small sauce pan add gelatin and milk and heat over medium-low heat until gelatin dissolves. Add milk mixture to strawberry/egg mixture and put over medium low heat. Stir and cook until mixture is warm. Remove pot and place in cold water bath until strawberry mixture is room temperature. Meanwhile, whip the cream until stiff peaks form. Then fold into strawberry mixture. Place first layer of sponge cake in 10 inch spring form pan. Cover with cut strawberries tossed in sugar. Cover with mousse. Repeat with next layer. Refrigerate until set (4 hours). Top with remaining strawberries. Serve.

## Sponge Cake (makes two layers for cake above)

### Ingredients:

1 and  $\frac{1}{4}$  cup AP flour, sifted  
4 eggs  
2 tablespoons + 1 teaspoon milk  
1 cup sugar  
 $\frac{1}{2}$  teaspoon salt  
1 teaspoon vanilla extract  
2 tablespoons + 1 teaspoon vegetable oil

### Directions:

Add sugar and salt to eggs and blend in mixer (immediately). Blend until foamy and tripled in size (around five min). Add in the flour and mix well. Add milk, oil, and vanilla. Fold until well blended. Pour in 8 inch cake pan that was greased and floured. Bake at 350 for 35 min or until done. Cool and split.