

More than 1 hour

Serves 8-20

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Ingredients

Cake:

- 7 extra-large eggs, at room temperature, separated
- 1 tsp (5ml) vanilla essence or extract
- 2 cups (440g) castor sugar
- ½ cup (125ml) milk
- 2 cups (300g) self-raising flour
- ½ tsp (3ml) fine salt
- 1 can (385g) evaporated milk
- 1 can (380g) condensed milk
- ¾ cup (180ml) cream

Raspberry cream:

- 300g frozen raspberries
- ½ cup (110g) castor sugar
- 2 cups (500ml) cream, ice cold

For decorating:

- 2 punnets (100g each) fresh raspberries
- 1-2 punnets (20g) PnP edible flowers

Method

1. Whisk egg yolks, vanilla and half the sugar together using an electric whisk for about 7 minutes, or until pale and fluffy, then whisk in milk.
2. Combine flour and ½ tsp (3ml) salt, add egg mixture and stir to form a smooth mixture. Set batter aside.

3. Preheat oven to 180°C.
4. Line a 30cm x 28cm deep dish with baking paper and lightly spray with nonstick spray.
5. Whisk egg whites and ½ tsp (3ml) salt in a separate bowl using an electric beater until stiff-peak stage - this should take 5-7 minutes.
6. Add remaining sugar gradually, 1 tablespoon at a time, whisking for about 2 minutes before adding the next spoon. Continue until mixture is glossy and grain-free when rubbed between your fingertips. (This means all the sugar has dissolved.)
7. Lightly mix a third of the meringue mixture into batter, then fold in remaining meringue carefully until well incorporated.
8. Spoon into prepared tray and bake for 25-30 minutes.
9. Combine evaporated milk, condensed milk and cream and heat - on the stove or in the microwave - until warm to the touch.
10. Remove cake from oven and pierce all over with the tip of a knife.
11. Pour warm milky cream mixture over cake.
12. Cover and set aside to infuse for 2 hours (or overnight).
13. Combine frozen raspberries and castor sugar in a saucepan and simmer until a syrup forms, about 8-10 minutes. Leave to cool.
14. Whisk cream until stiff peaks.
15. Fold cold berry mixture into whisked cream for a marbled effect.
16. Remove cake from baking dish and slice into squares.
17. Layer half the cake and whipped cream in a 25cm-high and 18cm-wide trifle bowl.
18. Decorate with fresh berries and edible flowers.

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