

Strawberry Cloud Cake

This stunning dessert is a piece of magic. It looks really impressive with very little effort and you can get it ready early in the day, or a few days ahead so that you are free to relax when your friends arrive. You can use any kind of berries for the topping. The coconut lends a tropical taste and interesting texture to the base. As it is a frozen dessert it does not like to sit around, and is designed to be eaten straight away!

Prep time:

15 mins

Cook time:

4 hours (in the freezer)

Serves:

10-12

- 150g plain sweet biscuits
- ½ cup desiccated coconut
- 1½ tsp ground cinnamon
- 100g butter, melted

To fill:

- 2 egg whites, at room temperature
- 1 cup sugar
- 250g (1 punnet) ripe strawberries, hulled and sliced
- 1 tbsp lemon juice
- 1 tsp vanilla extract

To garnish:

- fresh raspberries

Berry Syrup:

- 3 cups raspberries, fresh or thawed from frozen
- ½ cup caster sugar
- 2 tbsp water

Line the base of a 26-28cm spring form cake tin with baking paper or waxed paper. This makes it easy to lift the cake out later.

Make the base by putting the biscuits in a brown paper bag and crushing them into crumbs by beating carefully with a rolling pin. Pour the crumbs into a medium bowl and add the coconut, cinnamon and melted butter. Stir well to combine.

Press firmly into the base of the prepared tin. It doesn't need to be a thick layer – just enough to cover the bottom of the tin. Refrigerate the base while you prepare the filling.

Place egg whites, sugar, sliced strawberries, lemon juice and vanilla in the clean, dry bowl of an electric mixer. Beat on high speed for about 6-8 minutes until the mixture is very thick and fluffy and the sugar has dissolved. To test whether it is ready, rub a bit of the mixture between your fingers. You should not feel any gritty sugar. If you do, beat a little longer.

Spoon the filling over the chilled base, smooth the top, cover with a sheet of baking paper and freeze for at least 4 hours. The cake will keep in an airtight container in the freezer for up to a month.

To serve, cut cake into wedges using a knife that has been warmed in hot water. Garnish with fresh raspberries on top and drizzle with Berry Syrup to serve.

Berry Syrup:

Put the berries in a pot and add the sugar and water. Bring to a simmer. Remove the pot from the heat and press the berries through a sieve or mouli to extract the juice and remove the pips. Berry Syrup will keep for up to 10 days covered in the fridge.

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