

PASTRY CAKE (起酥蛋糕)

(YIELD: 2 ROLLS, ~16 SERVINGS)



INGREDIENTS

A (蛋糕體)

1. 10 egg yolk
2. 1 2/3 cups cake flour
3. ½ teaspoon salt
4. ½ teaspoon baking powder
5. ¼ teaspoon vanilla powder
6. ½ cup milk
7. ½ cup vegetable oil

B (蛋糕體)

1. 10 egg white
2. 340 g (1 ½ cup) sugar 340g
3. ½ teaspoon cream of tartar (塔塔粉 can use lemon juice to substitute)

C (其他)

1. egg yolk liquid
2. 2 pastry sheets
3. Jelly or whatever filling you like

PREPARATION (CAKE)

1. Preheat oven to 350 degrees F.
2. Separate egg white and egg yolk into two large bowls.
3. In the egg yolk bowl, sift through the powdery ingredients in A and pour in the milk and oil. Blend irregularly until consistent.
4. Using an electric hand mixer or standup mixer, blend the egg white with medium speed and consistent direction. When the big bubbles first turn into small bubbles, add in 1/3 of the dry ingredient B. Blend for a few minutes and add into another 1/3 of the dry ingredients. Repeat until the egg white is solidified completely.
5. Now that the two mixtures are done, add in 1/3 of the egg white mixture into the egg yolk mixture quickly. Blend irregularly to achieve consistency.
6. Add the rest of the egg yolk mixture into the newly formed mixture. Quickly fold the bottom up; gently while swiftly smooth out the surface. Repeat until the mixture is consistent.
7. Lay the parchment paper smoothly and evenly on a deep baking pan. Pour in the mixture and use the spatula to make sure the top surface is relatively flat. Finally, rid of bubbles by bumping the mold against the table once and bake in 350 degree F for about 20-25 minutes. Cake is done when it doesn't wobble when moved.
8. Once the cake is done and cooled. Trim off the four edges slightly and cut into 4 equal rectangular pieces.
9. Spread the filling on two pieces and cover the jellied pieces with the other two un-jellied pieces upside down to form 2 cake logs.
10. Brush the entire pastry sheets with egg yolk liquid and wrap them around the cakes with the egg liquid side touching the cake.
11. Once the pastry sheet is sealed, coat the pastry sheet with egg yolk liquid twice to ensure that nice golden brown color once baked. Use a fork to poke the cakes all the way around and send them into the oven again for another 20 to 25 minutes.