

Louise cake

Ingredients

- 125 g butter
- 2 cups flour
- 2 tsp baking powder
- 3/4 cup castor sugar
- 3 eggs, separated
- 1/2 tsp vanilla essence
- 3/4 cup raspberry jam

For the Meringue topping

- 3 egg whites (from separated eggs see above)
- 1/4 c castor sugar
- 1 cup desiccated coconut
- 1 tsp vanilla essence

Method

Pre-heat oven to 180 C.

Take the butter out of the fridge so it has time to soften. Lightly grease and line with baking paper a 27 cm x 17 cm rectangular cake tin.

Then cream the butter and sugar until light and fluffy. I do it in our Kenwood chef as it is a bit hard on the elbow.

Add the egg yolks, one at a time, beating well after each addition.

Sift flour and baking powder together and fold through the mixture.

Then press the dough into lined cake tin and spread a thin layer of jam over the cake base.

Now make the meringue topping:

Beat the egg whites until they form soft peaks.

Gradually add the castor sugar, 1 tablespoon at a time, beating the whites until they form stiff, glossy peaks.

Gently fold in the vanilla essence and desiccated coconut with a metal spoon.
(leave a bit of coconut over as a topping)

Spread the meringue topping all over the jam but try and keep an even thickness and sprinkle the extra coconut over it all and bake for 20-25 minutes or until the coconut is turning a golden brown colour.

Cool in tin for 2-3 minutes then carefully lift from the tin using the edges of the baking paper.

Cool on a wire rack and cut into squares. Enjoy