

FRUITY CAKE PLEASURE FOR MIDSUMMER

DONAUWELLE WITH FRESH STRAWBERRIES



The Donauwelle is a true classic that @sallyswelt has adapted for warm summer days with tasty strawberries. The result is a wonderfully fruity taste experience that is particularly light thanks to the inclusion of a quark cream.

INGREDIENTS

Sponge mix

- » 4 eggs
- » 200 g sugar
- » 1 pinch of salt
- » 1 tsp vanilla extract
- » 200 g sunflower oil
- » 200 g buttermilk
- » 350 g flour
- » 3 tsp baking powder

For the chocolate mix

- » 50 g cocoa
- » 100 g buttermilk
- » 50 g chocolate drops (for baking)

Strawberry cream

- » 500 g quark
- » 80 g icing sugar
- » 1 tsp vanilla extract
- » 4 drops caramel flavour
- » 500 g cream
- » 10 tsp whipping cream stabiliser
- » 500 g strawberries

Chocolate glaze

- » 100 g cream
- » 200 g dark chocolate

Garnish

- » 200 g strawberries
- » 5 g cake glaze spray



METHOD

- 01. Preparation:** Pre-heat the oven to 170°C top/bottom heat. Place a baking frame on a perforated tray covered with baking foil.
- 02. Sponge mix:** Whisk together the eggs, sugar, salt and vanilla extract for 5–10 minutes until light and creamy. Add the oil and buttermilk briefly, mixing at a low level. Sift together the flour and baking powder and fold in. Pour two-thirds of the mix into the baking frame. Stir the cocoa, buttermilk and chocolate drops into the remaining one-third of the mix. Spread this dark mix over the light base, then take a fork and marble the two together. Bake the cake in the preheated oven for 30 minutes. Test with a cocktail stick for doneness. Remove the cake from the oven and leave in the baking frame until completely cold.
- 03. Strawberry cream:** Stir together the quark, icing sugar, vanilla extract and caramel aroma until well combined. Now slowly add the cream, then whip the quark cream with the whipping cream stiffener until stiff. Hull and dice the strawberries, then gently fold into the cream. Carefully spread the cream over the cooled cake. Smooth the surface, then cover and place in the refrigerator for 2–4 hours.
- 04. Chocolate glaze:** Briefly boil the cream. Switch off the heat and stir in the chocolate until completely melted. Leave the glaze until lukewarm, then carefully pour over the cream and spread over the surface. Remove the baking frame with a palette knife. Use a zigzag baking scraper or a fork to draw a wavy pattern in the chocolate glaze. Place the cake in the refrigerator for about 30 minutes.
- 05. Garnish:** Halve the strawberries. Cut the cake into rectangles or squares, and arrange the strawberry pieces on top. Spray the cut edge of the strawberries with a little cake glaze so they stay fresh even if they aren't going to be eaten for a little while.

WE HOPE YOU ENJOY MAKING THIS CAKE!