

RECIPE

Gentilly Cake

From Justine Harris

“Gentilly Cake is named after the historic New Orleans Gentilly neighborhood, one of the prettiest spots in the city.”

Add a little sparkle to this gem-filled dessert by serving it with a crisp Prosecco, Rosé, or Champagne!

White Almond Cake

- White cake mix
 - Almond extract
1. Make your favorite almond cake from scratch, or use any white cake mix. Prepare to the box directions and add a few drops of almond extract for two 8 inch layers.
 2. Bake and let cool.

Gentilly Icing

- 8 oz cream cheese, room temperature
 - 8 oz mascarpone cheese, room temperature
 - 1 cup confectioners sugar
 - 2 cup heavy whipping cream
 - 1 tsp vanilla extract
1. Using a hand mixer, food processor or whisk, whip the first three ingredients together until light and fluffy.
 2. In a separate bowl, whip the last two ingredients until stiff peaks form.
 3. Gently fold the whipped cream into the mascarpone cream cheese mixture until fully incorporated.

Berry Syrup

- ½ cup water
 - ¼ cup sugar
 - 2 heaping tbsp strawberry jam
1. In a small saucepot, mix together ingredients and cook over medium heat until the sugar has completely dissolved. Let cool.

Apricot Glaze

- 3 tbsp apricot jam
 - Splash of water
1. Heat jam in a small microwave-safe bowl or ramekin. Stir in water to combine.

Assembly

- 2 8-inch almond cakes
 - Gentilly icing
 - Berry syrup
 - 1 cup sliced strawberries or raspberries
 - 1 cup blueberries
 - 1 cup whole strawberries or raspberries
 - Apricot glaze
1. Transfer one cake layer from the pan to a plate on a cake stand. Spread a layer of the berry syrup on top. Cover with a thick layer of icing and evenly distribute all of the sliced berries and ½ cup whole blueberries.
 2. Place the second cake centered on top of the berries. Pipe or spread remaining icing to cover the whole cake and garnish with whole berries. Use a brush to glaze berries with apricot glaze. Let dry and refrigerate cake until serving.