



Pineapple Cream Gateau (Serves 4 to 6)

Sponge mixture:

6 Eggs, separated
200g Castor sugar
160ml Flour
75ml Cornflour
100ml Cocoa
50g Ground almonds
50g Margarine

Filing and Topping:

50ml Cornflour
200ml Castor sugar in GRINDER
250g Margarine
500ml Milk
12.5ml Rum
Pineapple slices
80g Toasted flaked almonds
Glaced cherries

Method:

Preheat oven to 190°C. Beat with the MINCER blade the egg yolks with 60g sugar until thick and creamy. Beat the egg whites with BEATER until stiff and gradually add the remaining sugar. Sift flour, cornflour and cocoa and add ground almonds. Fold the egg whites into the egg yolks, then carefully fold into the flour mixture. Melt the margarine, cool slightly and stir into the mixture. Pour into a greased cake tin and bake. Cool in tin then cool on wire rack for at least two hours. Mix the cornflour and sugar with a little milk. Heat the remaining milk and pour over blended cornflour. Return to saucepan and bring to the boil stirring continuously. Allow to thicken then cool. Beat margarine with MINCER blade until creamy and add rum. Gradually beat cooled mixture into the margarine. Slice the cake to make three layers. Spread the bottom layer with filling, arrange pineapple slices on top and cover with more of the filling. Place the second layer on top and fill as first layer. Place last layer on top. Spread the sides and top of the cake with filling. Place the remainder in a piping bag. Cover the cake with toasted almonds and pipe rosettes from filing. Place a pineapple slice and cherry on each one.