



**Forum: Scottish Dishes**

**Topic: recipes to share**

**Subject: Re: recipes to share**

Posted by: Annie

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Here is another yummy cake.

Tipsy Cake

You'll Need:

300ml sherry  
8 sponges fingers, split into half  
115g caster sugar  
60ml strawberry jam  
60ml apricot jam sieved  
60ml raspberry jam  
3 egg whites  
50g split blanched almonds  
1 thinly sliced lemon  
300ml cream  
Squeeze of lemon juice

Directions :

Slightly warm the sherry and stir in one tablespoon sugar and lemon juice. Place four of the sponges finger halves in an ovenproof dish and pour some of the sherry over them so that they are soaked. Spread the strawberry jam on top. Place four more sponge halves on top and soak with some more of the sherry mixture. Spread the strained apricot mixture on top. Repeat with four more sponge halves, sherry and spread the raspberry jam. Add another layer of four more halves and soak with the remaining mixture. Whisk the egg whites until they are stiff and then beat in the remaining sugar until it is thick and shiny. Spread the cream over the cake and ruffle into small peaks. Sprinkle with the blanched almonds. Bake in a pre-heated oven at 180C for about 20 minutes until the meringue top has set. Decorate the meringue with the lemon slices and serve with cream.  
Just great with a coffee.