Green moss cake with spinach and mascarpone



> 30 min. | Normal | Vegetarian

Zubereitung

1. Puree the spinach leaves in a food processor and then pour the mixture into a bowl. In a second mixing bowl, whisk together the eggs and sugar, add the sunflower oil and mix again. Finally, stir in the spinach mixture, sifted flour and baking powder.
2. Divide the cake batter between two equally sized cake tins and bake in the oven at 165 °C for 45 minutes.
3. For the cream, whisk together the mascarpone, icing sugar, vanilla flavouring and cream.
4. Now cut a thin layer from one of the two cooled cake bases and crumble.
5. To finish the cake, spread the cream from step 3 between the cake layers and top with the cake crumbs from step 4, pomegranate seeds and blueberries.

Zutaten



For the cake bases:

- 400g young spinach leaves
- 3 eggs
- 200g sugar
- 180ml sunflower oil
- 260g flour
- 2 1/2 tbsp baking powder

For the cream:

- 125g GOLDSTEIG mascarpone
- 1 1/2 tbsp icing sugar
- 1 tsp vanilla flavouring
- 250g ml cream

For the decoration:

- Pomegranate seeds
- blueberries