Monika Nagl's recipe: Chocolate marshmallow cake with strawberries for Mother's Day

> 30 min. | Normal | Vegetarian

Zubereitung

1. **Bake the sponge base**
   Firstly, preheat your oven to 180 °C (top/bottom heat). To prevent the base from sticking, line the base of a 26 cm springform tin with baking paper.
   Beat the eggs together with the sugar and a pinch of salt for a good 5 to 7 minutes until the mixture has significantly increased in volume and is light and creamy. Mix the flour, cornflour, cocoa powder and baking powder and carefully sift over the egg foam. Gently fold in the dry ingredients with a dough scraper (do not stir!). Pour the batter into the tin and bake for approx. 30 minutes. After testing with a skewer, remove the base from the tin and leave to cool completely on a wire rack.
2. **Prepare the fruity filling**
   Prepare the strawberries: Wash, dry, remove the green parts and cut into small cubes.
   Take the chocolate kisses and carefully separate the wafer bases - set these aside for later decoration. Crush the frothy remainder of the chocolate kisses in a bowl and briefly whip it together with the quark and mascarpone. Now whip the cream with the vanilla sugar and cream stiffener and fold it into the quark and mascarpone mixture. Finally, fold in the strawberry pieces.
3. **Layering and chilling**
   Cut the sponge cake in half, place one of the bases on a plate and close a cake ring tightly around it. Spread half of the chocolate marshmallow cream evenly over the base and smooth it out. Now place the second cake layer on top, press it down lightly and spread the rest of the cream on top. The cake must now set in the fridge for at least 4 hours, ideally overnight.
4. **The finale (decoration)**
   Carefully remove the cake ring and decorate the cake with strawberries and more chocolate kisses.

Zutaten

For the sponge cake:

- 6 eggs
- 150 g sugar
- 70 g flour
- 40 g starch
- 50 g baking cocoa
- 1 sachet baking powder

For the filling:

- 450 g strawberries, diced
- 15 large chocolate biscuits
- 250 g quark
- 500 g GOLDSTEIG mascarpone
- 2 sachets of cream stiffener
- 3 sachets vanilla sugar
- 300 g whipped cream

For the decoration:

- A few strawberries
- Chocolate biscuits