

Lemon Huckleberry Cake

5 whole eggs
8 egg yolks
 $\frac{3}{4}$ cup white sugar
8 egg whites
 $1\frac{1}{4}$ cups white sugar
 $\frac{3}{4}$ cup pastry flour, sifted

Lemon Curd

4 whole eggs
 $1\frac{3}{4}$ cup white sugar
 $\frac{3}{4}$ cup lemon juice
1 lemon, zested
 $\frac{3}{4}$ cup butter, cubed

Lemon Cream Filling

$\frac{1}{2}$ cup cream cheese, softened
 $\frac{1}{2}$ cup sour cream
 $\frac{1}{4}$ cup sugar
4 cups heavy cream
 $\frac{1}{2}$ cup sugar
1 lemon

1 cup huckleberries



Lemon Huckleberry Cake Instructions



In a mixer with a whisk attachment, combine whole eggs, egg yolks, and $\frac{3}{4}$ cup white sugar. Whisk on medium high until mixture thickens, doubles in volume, and turns a pale-yellow color. Pour into large bowl.

Clean mixing bowl and dry completely. Whisk the egg whites on medium high until they begin to foam. Gradually pour in the $1\frac{1}{4}$ cups sugar while continuing to mix. Whisk on medium high until stiff peaks form.

Fold the whole egg mixture from the bowl into the stiff egg whites until almost combined. Next, add in the sifted pastry flour and gently fold together until fully combined. Take care to preserve the air that has been whipped into the mixture. Do not overmix.

Divide the cake batter equally between three 9"x7" baking pans lined with greased parchment paper. Bake at 350 F until golden brown, approximately 8-10 minutes. Once the cakes have set in the fridge overnight, carefully rub and remove the brown skin from the top. Trim the edges with a knife so they are clean and straight.

Lemon Curd Instructions

Mix eggs and sugar together. Stir in lemon juice, lemon zest, and butter. Cook over a double boiler while stirring continuously to prevent lumps until thickened or 170 F. If lumps do form, pass through a fine metal sieve to remove them.

Lemon Cream Filling Instructions

In a mixer with a paddle attachment, whip together the cream cheese, sour cream, and $\frac{1}{4}$ sugar until fully combined. Set aside this mixture into a separate bowl. In the mixing bowl now combine the heavy cream and $\frac{1}{2}$ cup sugar. Using the whisk attachment, whisk together until the mixture forms stiff peaks and resembles whipped cream. Fold this together with the cream cheese mixture.

Assembly

Place one sheet of trimmed cake on a flat parchment lined sheet pan. Spread enough lemon curd over the top to give it a thin layer and let it soak in a bit. Over the lemon curd, evenly spread out $\frac{1}{3}$ of the lemon cream filling. Sprinkle half of the huckleberries over the cream filling. Place the second layer of cake over this and repeat with layering of the ingredients. After the third and final layer has been placed, spread the remaining lemon cream filling, and decorate for presentation.