

Creamed cottage cheese cake with rose flavoured meringue icing

Makes 1 large cake

butter, or non-stick spray, for greasing

360g cream flour

375g butter, softened

200ml cottage cheese (preferably smooth)

630g caster sugar

2tsp Goodall's vanilla essence

6 eggs, at room temperature

Rose-flavoured meringue icing

200g caster sugar

125ml water

4 egg whites

10ml rose water

To decorate

Fresh or candied rose petals

1 Preheat the oven to 180C/gas mark 4 and grease a 30cm ring tin with butter or non-stick cooking spray.

2 Sift the flour into a mixing bowl and set aside. Cream the butter, cottage cheese, caster sugar and vanilla essence until light and creamy.

3 Beat in the eggs one at a time, beating thoroughly after each addition. Sift the flour into the mixture and fold it in with a large metal spoon. Transfer the batter into the ring tin and bake for about 1½ hours or until an inserted skewer comes out clean. Watch that the cake doesn't brown too quickly. It's a good idea to cover it with foil after half an hour, and then bake it with the foil on for the rest of the time.

4 Now prepare the icing. Pour the caster sugar and water into a saucepan and heat over a low heat until the sugar has dissolved. Bring to the boil and cook without stirring until it reaches 120°C on a sugar thermometer.

5 In the meantime beat the egg whites until stiff, preferably with an electric beater. Gradually pour in the warm syrup, beating continuously. Remember to let the syrup run directly onto the egg white, to prevent it from sticking to the sides of the mixing bowl.

6 Continue beating until the meringue is completely stiff (this will take about 5 minutes). Add the rose water.

7 Turn out the cake and ice it. Scatter torn or sugared rose petals on top.

Note: The icing can be made the day before and kept in the fridge until needed. You can also leave out the rose water, if you'd prefer a plain meringue icing.



Fat	23g	Carbs	69g	Energy	497kcal
Protein	8g	Sodium	.3g	Fibre	2g