



PREP: 35 MINUTES / COOK: 35 MINUTES / TOTAL: 5 HRS & 20 MINS / SERVINGS: 12

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PRINSESSTÅRTA (SWEDISH PRINCESS CAKE)

Flavored with a creamy vanilla pastry cream, bright raspberries, and an almondy marzipan, this beautifully layered sponge cake is not for the faint of heart (we even needed three pages for the entire recipe)! However, the end result is amazing, and this cake would be excellent at a dinner party, birthday party, holiday celebration, or any special occasion.



For best results, our head baker recommends assembling the [pastry cream 3-4 hours before baking the cake](#) to allow the pastry cream time to chill.

Pastry Cream Ingredients

1/2 cup white sugar
3 tablespoons cornstarch
2 cups whole milk
4 large egg yolks
4 tablespoons cold salted butter, cubed
1 teaspoon vanilla extract
baking spray

Pastry Cream Directions

- Whisk sugar and cornstarch together in a medium saucepan.
- Gradually whisk in milk and egg yolks until combined.
- Turn to medium heat and cook, stirring constantly, until mixture thickens, 5 to 7 minutes.
- Remove from heat and whisk in cold butter and vanilla until smooth.
- Strain through a fine mesh sieve into a large bowl.
- Place a piece of plastic wrap directly on top of custard and refrigerate until cold, about 3 hours or up to 24 hours.



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Cake Ingredients

4 large eggs
4 large egg yolks
1 ¼ cups white sugar
2 ¼ cups bleached cake flour, sifted
6 tablespoons salted butter, melted
2 teaspoons vanilla extract
1 cup raspberry jam, warmed
2 cups heavy cream
¼ cup powdered sugar
14 ounces marzipan
2 to 3 drops green gel food dye
1 tablespoon sifted powdered sugar, or
to taste
1 cup fresh raspberries, or more to taste

Cake Directions

- Preheat the oven to 350 degrees F (175 degrees C).
- Coat two 8-inch round cake pans with baking spray and line the bottom of each pan with parchment paper.
- Bring a medium saucepan filled with 1 inch of water to a simmer over medium heat.
- Combine eggs, egg yolks, and sugar in the bowl of a stand mixer.
- Set the mixing bowl over the pot of simmering water. Cook, whisking constantly, until a thermometer reaches 110 degrees F (43 degrees C), 5 to 6 minutes.
- Return bowl to the stand mixer. Beat with a whisk attachment on high speed until mixture is pale yellow and has tripled in volume, about 3 minutes.
- Fold in flour until just combined.
- Fold in melted butter and vanilla until combined.
- Divide batter evenly between the prepared pans.
- Bake in the preheated oven until golden brown and a wooden pick inserted in center comes out clean, 20 to 22 minutes.
- Let cool in pan 10 minutes. Invert onto a wire rack and let cool completely, about 1 hour.



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Cake Dressing

Directions

- Use a long, serrated knife to split each cake layer in half horizontally.
- Spread the cut side of each cake layer with warm raspberry jam.
- Place one cake layer, jam-side up, on a cake plate. Spread 1/2 cup pastry cream over cake.
- Repeat process with two more cake layers, ending with remaining cake layer on top, jam-side down.
- Place a 4-inch wooden skewer through the middle of the cake to hold layers in place.
- Reserve remaining pastry cream for another use.
- Beat heavy cream and 1/4 cup powdered sugar at medium-high speed with an electric mixer in a large bowl until stiff peaks form.
- Spread a thin layer of whipped cream around side of cake. Mound remaining whipped cream on top of cake, spreading to create a smooth dome.
- Knead together marzipan and gel food dye until color is evenly distributed. Roll out marzipan in between 2 sheets of parchment paper, to a 15-inch circle; gently remove top piece of parchment paper.
- Invert marzipan and drape over cake; gently remove remaining parchment paper.
- Gently press marzipan down over cake, starting at the top of cake and working your way down to create a smooth dome.
- Cut away any excess and tuck ends of marzipan under cake.
- Dust top of cake with sifted powdered sugar.
- Garnish with fresh raspberries.

Nutrition Facts

Servings Per Recipe 12 **Calories** 750 **Total Fat** 37g **Saturated Fat** 18g **Cholesterol** 282mg **Sodium** 133mg
Total Carbohydrate 98g **Dietary Fiber** 3g **Total Sugars** 70g **Protein** 11g **Vitamin C** 3mg **Calcium** 141mg
Iron 3mg **Potassium** 211mg

Nutrient information is not available for all ingredients. Amount is based on available nutrient data.