

Patterned Joconde Cake

Paste:

Butter	5.5 oz
Sugar	5.5 oz
Egg whites	5 ea
Cake flour, sift	5 oz
Food color, optional	A/N (as needed)

Directions:

- Cream butter and sugar until light and fluffy.
- Gradually add in egg whites. Fold in flour by hand.
- Color batter if using.
- Spread thin layer over pattern with silicone mat underneath.
- Freeze until step 6 of cake recipe.
- Begin making cake; recipe follows.

Joconde Sponge

Cake:

Almond flour	5 oz
Sugar	6 oz
Cake flour, sifted	1.5 oz
Eggs	5 ea
Egg whites	3.5 oz
Butter, slightly melted	1.5 oz

Directions:

- Combine almond flour, 5 oz of sugar, cake flour, and half of the eggs using the whip attachment. Whip for about 2 minutes, scrape bowl down and repeat 3 more times.
- Gradually add remaining whole eggs. Whip on medium speed about 5 minutes.
- In separate bowl, whip whites and remaining sugar to medium peaks.
- Add melted butter to flour mixture by hand gently folding.
- Fold one-third of whipped whites to lighten the batter, then fold in remaining whites in 2 more additions. BE CAREFUL NOT TO OVERMIX!!!
- Spread batter over pattern paste carefully and bake at 400F about 6 minutes. Do not overbake!!!