

## **My family's favourite recipe**

### **Sponge cake with fruits/berries, jelly and sour milk cheese**



1. First of all, we have to bring right ingredients. We need 4 eggs, 400g of sugar, one cup of flour, 500g of sour milk cheese, 100g of milk, 350g of sour cream, 1 packet of vanilla sugar, 2 tablespoons of gelatin and one packet of jelly powder.

2. After getting all needs, we can start baking. The first step is beating the eggs and sugar for 10 minutes. Then we add one cup of flour and continue to beat. After that, we need to put the mixture in a preheated oven at 180 degrees and bake it for 20 minutes.

3. While our base is baking, let's prepare other layers. 500g of sour milk cheese, 100g of sugar and 100g of milk need whizzing to the perfect consistence.

4. Also, we need to pour 2 tablespoons of gelatin with pre-boiled cold water until it swells.

5. At that time, we also beat 300g of sour cream, 100g of sugar and the vanilla sugar.

6. And then we mix the cheese and sour cream mass, heated gelatin really well. Moreover, ripe fruits or berries are appreciated, they can add more flavor and benefits with their vitamins. For example, we can use banana for sweet taste and orange for sourness.

7. Our biscuit for cake have to be cooled and moisten with sweet syrup (or cognac). Thereafter, we apply the cheese-cream mass on it and take our almost done cake to the refrigerator for 2 hours.

8. Nextly, we take jelly powder. For example, strawberry one. Then we pour hot water over the jelly powder and wait until it gets cooled. During waiting, we can place fruits or berries on the top layer of our almost-done cake. At instance, strawberries. In the end we pour the jelly on top and put it in the refrigerator again. And ta-da! Our gorgeous sponge cake is ready!

Daryna Murina

Form 10B

Rivne, Ukraine