

Minted Berry Spongecakes
Gourmet Magazine MAY 1996

YIELD: Serves 6

INGREDIENTS

1/2 cup water
2/3 cup sugar
1/2 cup packed fresh mint leaves, washed well and spun dry
1 1/2 tablespoons fresh lemon juice
1 pint strawberries, hulled and, depending on size, halved or quartered
1/2 pint blackberries or black or red raspberries, picked over
6 Individual Spongecakes
6 tablespoons sour cream
Garnish: fresh mint sprigs

PREPARATION

In a small saucepan bring water and sugar to a boil, stirring until sugar is dissolved. Add mint and simmer 1 minute. Remove pan from heat and with a wooden spoon crush mint against bottom and side of pan. Let syrup stand, covered, 20 minutes and pour through a fine sieve into a bowl, pressing hard on mint.

Add lemon juice and berries to syrup. Let berry mixture stand at least 30 minutes and up to 2 hours to blend flavors.

Peel off paper liners from spongecakes and halve horizontally. Put spongecake bottoms on 6 plates and spoon berry mixture over them. Divide sour cream among spongecakes and arrange spongecake tops on desserts.

Garnish desserts with mint.

Individual Spongecakes
Gourmet Magazine May 1996

This recipe was created to accompany *Minted Berry Spongecakes*. Can be prepared in 45 minutes or less.

Yield: 9 spongecakes

2 large eggs
1/3 cup sugar
1/3 cup all-purpose flour
1 tablespoon cornstarch
3 tablespoons unsalted butter, melted and cooled slightly

Preheat oven to 350° F and line nine 1/2-inch muffin tins with paper liners.

In a double boiler, or metal bowl set over a saucepan of barely simmering water, whisk together eggs and sugar until sugar is dissolved, 1 to 2 minutes. Remove top of double boiler or bowl from heat and with a hand-held electric mixer, beat mixture at moderately high speed until doubled in volume, about 3 minutes.

Sift flour, cornstarch, and a pinch of salt over egg mixture and fold in gently, but thoroughly. Drizzle butter over batter and fold in gently, but thoroughly.

Divide batter among muffin tins and bake in middle of oven 12 to 15 minutes, or until pale golden. Cool spongecakes in tins on a rack 10 minutes. Remove spongecakes from tins and cool completely on rack. Spongecakes may be made 1 day ahead and kept in an airtight container at room temperature.

Epicurious.com©Condé Nast Digital, Inc. All rights reserved.