



## **Pineapple Cream Gateau** (Serves 4 to 6)

### *Sponge mixture:*

6 Eggs, separated  
200g Castor sugar  
160ml Flour  
75ml Cornflour  
100ml Cocoa  
50g Ground almonds  
50g Margarine

### *Filing and Topping:*

50ml Cornflour  
200ml Castor sugar in GRINDER  
250g Margarine  
500ml Milk  
12.5ml Rum  
Pineapple slices  
80g Toasted flaked almonds  
Glaced cherries

### Method:

Preheat oven to 190°C. Beat with the MINCER blade the egg yolks with 60g sugar until thick and creamy. Beat the egg whites with BEATER until stiff and gradually add the remaining sugar. Sift flour, cornflour and cocoa and add ground almonds. Fold the egg whites into the egg yolks, then carefully fold into the flour mixture. Melt the margarine, cool slightly and stir into the mixture. Pour into a greased cake tin and bake. Cool in tin then cool on wire rack for at least two hours. Mix the cornflour and sugar with a little milk. Heat the remaining milk and pour over blended cornflour. Return to saucepan and bring to the boil stirring continuously. Allow to thicken then cool. Beat margarine with MINCER blade until creamy and add rum. Gradually beat cooled mixture into the margarine. Slice the cake to make three layers. Spread the bottom layer with filling, arrange pineapple slices on top and cover with more of the filling. Place the second layer on top and fill as first layer. Place last layer on top. Spread the sides and top of the cake with filling. Place the remainder in a piping bag. Cover the cake with toasted almonds and pipe rosettes from filing. Place a pineapple slice and cherry on each one.