

# *Tatiana's Famous Spinach Cake*

*Paired with Novi 2018*

## **Ingredients:**

- Eggs (2)
- Sugar (9 oz.)
- Lemon (1)
- Baby spinach (7 oz.)
- Oil (5.5 oz.)
- Vanilla Extract (1 tsp.)
- Baking Powder (2 tbsp.)
- Flour (7 oz.)
- Whipped Cream Cheese (9 oz.)
- Heavy Cream (9 oz.)
- Raspberries (6-12 oz. package)

## **Preparation:**

1. **For the dough:** 2 eggs whip with 160g (about 5.5 oz.) of sugar, add zest of one lemon.
2. In a separate bowl (she uses a large- 2 cups- measuring cup) chop with a blender 200 g (7 oz.) of spinach, with the juice of one lemon (2-3 tablespoons) and 160 g (about 5.5 oz.) of oil. Try not to overwork it, because if the blades get hot, spinach can turn brown.
3. Add the liquefied spinach mixture to the egg mixture and mix with a silicone spatula.
4. Add 1 teaspoon of vanilla extract.
5. Add 11g (2 tbsp.) of baking powder and 200 g (7 oz.) of flour. Mix with the spatula.
6. Line the bottom of your baking forms with parchment paper and pour the dough. I usually make the cake as the sheet and use one large baking tray (13.5x19.5") and then cut it in 4 (makes 4 layers).
7. Bake for about 15min in hot oven at 350 degrees.
8. Cool the cake.
9. **Make the cream:** whip 250 g (almost 9 oz.) of cream cheese (I used whipped cream cheese) with 100 g (3.5 oz.) of sugar, add 250g (almost 9oz.) of heavy cream and continue whipping until soft peaks (it will look like whipped cream cheese did.)
10. Assemble your cake. Spread cream on each layer and top and sides. You can put raspberries in between layers on the cream, if you wish, plus more on top. Or, just put it all on top!

***Enjoy the most delicious & nutrient-packed cake EVER!***