

German Strawberry Tart

For this post, I chose a common German cake that can be bought in almost any German supermarket, already baked (like a piecrust in this country). I don't care much for the commercial variety, preferring to bake my own. These cakes are called *Tortenboden* or *Obstkuchenboden* (try to pronounce that!) which translated means "the bottom for a cake" like you would use for a strawberry shortcake. Once you bake this shortcake, you can be creative and use any fresh fruit you want. In my recipe, I decided to use vanilla pudding for the bottom. Creme anglaise would be fantastic, but I wanted to keep it simple and easy to make. Personally, I think it is just as good with a layer of strawberry jam. My husband preferred the one with the custard. In Germany, the cake is covered with a glaze that you can buy. Here in the US, you can buy *Dr. Oetker's* glaze for fresh fruit tarts at Cost Plus or Walmart. It comes in small individual packages. I made my own glaze by using some sweetened strawberry/rhubarb juice that I cooked and thickened with pectin. Even though the glaze is traditionally used, I think you can do without it. What makes this cake even tastier is a dollop of *Schlag* (whipped cream). And a handful of sliced almonds sprinkled over the cake. I added some blueberries for color.

The *Tortenboden* and the custard can be prepared a day ahead of time. The pan has to be thoroughly buttered and then dusted with flour to prevent the cake from sticking. The eggs and butter need to be at room temperature. The original German recipe called for an 11-inch cake pan, although I used a 9-inch form and had enough dough left to make three little mini-tarts. My strawberries were very large, but smaller ones would be fine too. For the butter, I like to use European-style butter like *Kerrygold*. For the glaze, I used some sweetened strawberry and rhubarb juice, but you can use cherry juice or any dark fruit juice. There will be some leftover pudding and strawberries, which makes a great snack.

Ingredients

The cake:

1 ½ sticks (13 TBS) butter (180g)
1 cup (180g) sugar
3 eggs (at room temperature)
1 tsp vanilla extract
1 1/3 cup flour (180g)
1 tsp baking powder

The filling:

1 package 6½ -cup Jello Cook-and-Serve pudding & pie filling
1½ - 2 pounds of strawberries.

The glaze:

¾ cup fruit juice
3 TBS sugar

1 TBS powdered pectin

Directions

Preheat the oven to 350°F/ 180°C.

Cover all the surface of the baking pan thoroughly with softened butter.

Sprinkle with flour, shaking off the excess.

Beat the soft butter in a stand-up mixer with the whisk attachment. Add the sugar and beat until creamy for several minutes. Add the vanilla extract and one egg at a time, continuing to beat after each addition until the dough is well combined. In a separate bowl, mix the flour with the baking powder and add to the dough in several additions. Add the dough into a well-greased and floured cake pan. Smooth the top of the cake.

Bake the cake in the middle of the oven for about 20 minutes.

Allow the cake to cool slightly and very carefully remove the cake. I ran a knife around the edges before turning it over. Let the cake cool completely. At this point, you can keep it wrapped in the fridge for a day.

The pudding:

Prepare the pudding according to the directions on the package. You want your pudding to be stiff. This can also be done a day ahead of time.

The glaze:

Whisk together the sugar and the powdered pectin. In a small pan, bring the juice to a boil and drizzle the sugar-pectin mixture into the boiling juice whisking constantly. Boil for 2 minutes. Cool until just barely warm. Drizzle the glaze over the strawberry tart.

Assembling the cake:

Rinse and dry the strawberries. Cut the top off each strawberry to make a flat edge. Spread about a cup of pudding over the cake, leaving the edges free. Beginning on the outside of the cake, arrange the strawberries in a circle with the cut side down. Play with this a little bit and have fun. Drizzle the cooled glaze over the strawberries and allow to set for an hour before serving. The torte can be kept in the fridge covered for a couple of days. Before serving, whip some cream and decorate the cake with it or just serve it on the side.

Guten Appetit

recipe from a German website

adapted by ©Sunnycovechef

