



## Sunny-Side Up Egg Cakes

Level: Easy

Prep & Assemble Time: 1 hour

Serves: About 16 to 20

Cooking Time: 45 minutes

### *Lemon Cream Cake Batter:*

2 $\frac{1}{4}$  cups cake flour (not self-rising)

1 Tbsp. baking powder

$\frac{3}{4}$  tsp. table salt

3 large eggs

1 $\frac{1}{4}$  cups superfine sugar

1 $\frac{1}{2}$  cups heavy whipping cream

1 tsp. pure vanilla extract

1 tsp. pure lemon extract



### *Vanilla Pudding (for "egg whites"):*

4 cups whole milk

$\frac{1}{2}$  cup superfine sugar

1 tsp. pure vanilla extract

$\frac{3}{4}$  cup + 1 Tbsp. cornstarch

### *Gelatin Glaze (to make "egg" shiny):*

1 (0.25 oz.) packet unflavored powdered gelatin (i.e. Knox®)

4 Tbsp. cold water

2 Tbsp. superfine sugar

### *Other ingredients:*

2 (15 oz.) cans apricot halves (for "egg yolks"); liquid drained and patted dry with a paper towel

Poppy Seeds (for "ground black pepper")

*For the Lemon Cream Cake Batter:* Preheat oven to 350°. Place heatproof 6-oz. glass custard cups on a large shallow baking pan (you will most likely need 2 large pans to fit all the cups). Set aside. In a medium bowl, combine cake flour, baking powder, and salt. Set aside. In a stand mixer with a whisk attachment, beat the eggs and sugar on high speed for 10 minutes. The egg mixture should turn pale yellow and triple in volume. Reduce the speed to low; then add the cream and extracts. Increase speed to medium-high and beat for 5 minutes. The mixture should become foamy and slightly thicken. Reduce speed to low; then slowly add in flour mixture and beat until batter is smooth. Scoop batter into custard cups (I used a cookie scoop for less mess), filling each cup 2/3 full. Bake for 12 to 15 minutes, until a toothpick inserted in the center of each cup comes out clean. Remove custard cups from baking pan and cool on a wire rack.

*For the Vanilla Pudding:* In a medium bowl, mix the sugar, vanilla, and cornstarch with  $\frac{3}{4}$  cup milk until mixture is clump-free and smooth. Set aside. Place the remaining 3 $\frac{1}{4}$  cups milk in a large pot and cook on medium-high until small bubbles form along the edges. Remove from heat, add the cornstarch mixture. Place pot back on heat source and continuously whisk until mixture thickens. Evenly spoon a thin layer of pudding in each custard cup so bottom cake is completely covered. Place one apricot halve in each custard cup on top of the pudding.

*For the Gelatin Glaze:* In a small saucepan, sprinkle the gelatin over the cold water & let bloom for 5 minutes. Turn on heat to low & stir constantly until the gelatin is dissolved. Add the sugar and heat until dissolved. With a pastry brush, gently brush the tops of the apricot halves ("egg yolks") and vanilla pudding ("egg whites"). If desired, sprinkle poppy seeds on top to look like "ground black pepper". Refrigerate for 30 minutes until pudding and gelatin sets. Best eaten on the day made.