

RYE ROLL BISCUIT CAKE



For the biscuit

4 eggs
4 tbsp finely sieved
rye breadcrumbs
4 tbsp sugar
1 tsp ground cinnamon
Sheet of parchment paper
Butter to grease the paper

300 ml lingonberry jam

For the crème

200 ml 35% sweet cream
125 cream cheese without salt
2 tbsp sugar
1 tsp vanilla sugar

For décor

Wild strawberries,
blackberries, lingonberries,
or cranberries, as you wish.

They can be frozen.

A sprinkle of powdered sugar

1. Grease the parchment paper with butter and put it on a sheet pan. Preheat the oven to 180 °C.
2. Sieve the breadcrumbs. Mix 4 tbsp of the sieved crumbs with the cinnamon and lightly toast the mixture on a pan. Allow it to cool.
3. Separate the eggs. Whip up the egg whites to stiff peaks with two tablespoons of sugar. In a different dish, whip the egg whites with 2 more tablespoons of sugar and then add the remaining breadcrumbs. Gently lift together the two mixtures and spread it out evenly on the parchment paper. Bake for about 10 minutes. Test with a toothpick. If it comes out clean, the cake is ready. Remove the cake from the oven, wrap it lightly and allow it to cool.
4. Whip the sweet cream with the cream cheese, sugar, and vanilla sugar to the consistency of a fine crème. Unwrap the biscuit and spread the jam and crème all over it, leaving one edge free. Roll up the biscuit and decorate it with the remaining crème and berries. Sprinkle powdered sugar on top.
5. You can use this same recipe for a layered cake. Triple the ingredients, bake three layers, and then stack them with jam and crème among them and on top.

A rye roll biscuit cake or layered cake filled with wild berries and whipped cream is a classic of Latvian cuisine. Depending on the season, such cakes are filled with wild or garden strawberries, blueberries, mountain-ash, cranberries, or other berries.

