

# my recipe of simple mango cake

## Meringue

7 egg whites

1 tsp vinegar  
(5g)

3/4 cup sugar  
(150g)

## Ingredients

1 $\frac{3}{4}$  cup  
all purpose flour

(218g) 3/4  
cup sugar (150g)

1 tbsp baking  
powder (15g)

1 tsp salt  
(5g)

7 egg yolks

1/2 cup oil  
(120g)

2/3 cup water  
(78g) 1 tsp vanilla (5g)

**Bake for**  
**25-30 min. 180 C**

**For the**

### **toppings and filling:**

1 cup sweet  
mango, diced (more if needed)

1 cup mango  
puree(more if needed)

### **Whipped cream**

#### **frosting ingredients:**

2 cups  
whipping cream (chilled overnight)

1/2 cup white  
sugar

1 tsp vanilla  
extract

2 tsp  
gelatine (clear and unflavored)

1/4 cup hot  
water

### **Whipped Cream**

#### **Frosting procedure:**

1) Chill  
mixing bowl and beaters for 15-30 minutes

2) Combine  
gelatine and hot water. Mix until it dissolves

3) Whip until  
soft peaks form on medium speed

4) Add  
vanilla extract and sugar

- 5) Increase  
speed to medium high and add dissolved gelatine
- 6) Whip until stiff peaks form