

# Norwegian Birthday Cake

## “Part 2 – Round Marzipan Cake”

<i>Servings</i>	<i>Preparation Time</i>	<i>Mixer Time</i>	-	-
24+ People	15 minutes	3 minutes	-	-

This is the second part of my Norwegian Birthday Cake Special. In this part I will show you how to fill the cake with cream, jam and everything to make this a perfect moist and sweet cake! Here I'll use marzipan as the last layer. Before you can go to next part that will teach you how to decorate. There will be different versions on Part 2 so keep a watch out for up



### Ingredients

European Measurements	US Measurements
1 round cake sponge 24cm	1 round cake sponge 24cm
1 liter heavy cream	33.8 oz. heavy cream
½ tsp. vanilla	½ tsp. vanilla
5 dl. orange juice	16.9 oz. orange juice
700g cake marzipan	24.7 oz. cake marzipan
200g sugar	7 oz. sugar
400g apricot jam (strawberry or Raspberry)	14.1 oz. apricot jam (strawberry or Raspberry)

### Directions

1. Add heavy cream, sugar and vanilla to a mixer bowl and whip everything until the cream is stiff.
2. With a bread knife cut the sponge into three layers. Begin at the bottom.
3. Place the cake on the plate or stand you're serving the cake on. Turn over the two top layers and leave on the kitchen counter.
4. I recommend using a palette knife for the next steps.
5. Sprinkle orange juice on the bottom layer of the sponge.
6. Add 4-5 tbsp. jam and smear this out.
7. Add two scoops of heavy cream
8. Smear the cream out, but it's not too important that you get it all the way out and over the edge.
9. Add the next layer on top of the cake
10. Repeat steps from previous layer.
11. Add top layer, with bottom side up. Add orange juice, and 4-5 scoops of whipped cream.
12. Take some cream from the top and begin covering the sides. Try to cover all the brown spots, but marzipan will cover the smaller ones.
13. Finally smear the cream out on top. Try to get it flat and even. Make sure to get the edges as well
14. Now you need to make the marzipan layer. Use a rolling pin, to roll it out.
15. Add a little flour, to make it easier to work with. Fix holes and "dried out" edges while working.
16. When it's about 5mm thick. Lay marzipan carefully over the cake.
17. Carefully push down the sides while you make sure it doesn't bunch up or get uneven around.
18. A little bit flour on your hands makes the job easier.
19. Cut off the edge at the bottom with a pizza cutter.
20. Now it's ready to be decorated!! Place in a cold place until you are ready for this.