# Berry-Swirl Cake

*Recipe By  Faigy Grossman*



**Cooking and Prep:** 2 h  |  **Serves:** 26  |  **Contains:** G

**Preference:** Parve
**Difficulty:** Medium
**Occasion:** Shavuot, Tu-Bishvat
**Diet:** Vegetarian, Pescetarian, Salt Free
**Source:** Family Table by Mishpacha Magazine

Chanie Nayman (of Family Table) told me she was searching for a light, fruit-cake combo dessert that is parve and of course, delicious! I tried to prepare a cake that would fit all the requirements and really, truly be yummy: voila! Here she is: airy, fruity, parve, and absolutely delectable! And as an added bonus, it's easy — needs only one mixing bowl!

# Ingredients (10)

## Batter

- [ ] **6** eggs, separated, **plus 2** whites or **1/3 cup** Haddar Egg Whites
- [ ] **2 and 1/2 cups** sugar
- [ ] **3/4 cup** oil
- [ ] **3/4 cup** orange juice

- **1 tablespoon** Gefen Vanilla Sugar
- **3 cups** flour
- **1 tablespoon** Haddar Baking Powder
- **1 cup** lite blueberry pie filling

## Frosting

- **1 cup** parve whipping cream
- **1 cup** lite blueberry pie filling

# Start Cooking

**Make the Cake**

1. Preheat oven to 350° (180°C). Line a 10x14-inch (25x35-cm) baking pan with foil and grease lightly.

2. In a large mixing bowl, beat egg whites until frothy, using the whip attachment. Slowly add the sugar, continuing to whip until a glossy meringue has formed and mixture is stiff.

3. Add remaining ingredients except for the pie filling to bowl while the mixer is off. Mix on low speed until blended.

4. Pour approximately two thirds of batter into prepared pan. Gently combine pie filling with remaining batter, folding until incorporated. Pour over batter in pan and marbleize with a knife.

5. Bake for 1 hour and 20 minutes, or until toothpick inserted in center comes out clean. Remove from oven and cool completely.

6. For the frosting: Beat parve whipping cream until stiff. On low speed, slowly beat in pie filling, just until fully incorporated, or mix it in just until marbleized. Frost cake using a swirling motion, to achieve pretty effect. Keep refrigerated until ready to serve.