



## FRUIT GLASS CAKE

### Ingredients:

- ✚ 1 ready sponge cake
- ✚ fruit by your choice
- ✚ 700 ml of water (or apple, raspberry juice...)
- ✚ 5 tablespoons of sugar (80 g.)
- ✚ 5 bags of gelatin powder (13 g.)

### Preparation:

1. Cut the fruit into pieces.
2. Arrange the fruit that you previously cut into pieces on top of the sponge cake.
3. Prepare the gelatin glaze as follows:
  - ✚ Mix the contents from the gelatin powder bags with 5 tablespoons of sugar and 8 tablespoons of cold water that you took from 700 ml of water.
  - ✚ Heat the remaining water from that 700 ml until it boils, remove it from the heat, pour the prepared mixture of the gelatin into it and heat it to boiling while stirring.
  - ✚ Leave the prepared glaze to rest for 2-3 minutes.
4. Pour the gelatin glaze over the sponge cake on which you previously arranged the fruit. Start pouring the fruit from the middle towards the edges of the cake, making sure to cover the fruit well.

The cake is a fantasy, it's delicious at it looks.

Bon appetit!

