

## Mary Ann Cake

Provided by Chef Ron Oliver



### Ingredients:

- 4 large egg yolks
- 4 large egg whites
- 1/4 cup granulated sugar, divided
- 1 pinch kosher salt
- 1/2 teaspoon ground cardamom
- 1 teaspoon vanilla extract
- 1/2 cup potato starch
- 1 tablespoon water
- 4 teaspoons cocoa powder
- as needed canola oil spray
- 1/2 cup jackies jam of your choice

### Instructions:

Spray a 8 or 9 inch nonstick Mary Ann cake pan. Refrigerate until needed. Preheat oven to 325F.

Beat egg yolks and half of the sugar in mixing bowl until thick, ribbony and light yellow.

Beat in salt, cardamom and vanilla.

Stir in water.

Sift potato starch over yolk mixture.

Fold in gently but thoroughly.

*(recipes continue on the back)*

# Jackie's Jams

In separate mixing bowl, with clean beaters, whip egg whites until foamy. Add other half of sugar. Continue beating to stiff peaks.

Add whites to yolk mixture. Fold in gently but thoroughly.

Transfer half of the mixture back to the bowl the egg whites were in.

Sift cocoa powder over the top. Fold in thoroughly.

Add this dark batter back to the bowl of the light batter. Give it a few stirs to swirl the two batters.

Pour into the prepared pan.

Bake 25 minutes or until cake rebounds to the touch when pressed in the center.

Transfer to wire rack to cool. Unmold cake.

Spread Jackie's Jam in the center indentation.

Best served at room temperature.

**Option:** Any flavor of Jackie's Jam will work.

**Note:** In absence of a Mary Ann pan use a 9 inch round cake pan.

*Recipe From:*

*Chef Ron Oliver*

*Events and Special Occasion Catering*

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*Jackie's Jams*