

A Recipe From *tikkido*

Spinach Moss Cake

<https://tikkido.com/blog/spinach-moss-cake-recipe>

Moss Cake Recipe:

- 3 cups flour
- 2 cups sugar
- 1 Tablespoon baking powder
- 1 teaspoon salt
- 3 eggs
- 2/3 cup oil
- 2 teaspoons vanilla
- 2 cups spinach puree

Instructions:

1. Defrost 1 pound of frozen spinach, reserving the liquid, and blend into a puree. Measure two cups of the spinach puree. If it doesn't quite equal two cups of volume, add water to the two cup line.
2. Preheat oven to 350 degrees Fahrenheit.
3. Beat eggs, sugar, and oil together.
4. Mix the vanilla and spinach puree in with the mixture.
5. Combine remaining dry ingredients, and mix into the liquid mixture to create a vibrant green cake batter.
6. Place cake batter in two parchment-lined 8" round cake pans. Bake at 350 for 25-30 minutes, until a wooden skewer comes out of the cake clean.
7. Let cakes cool, then trim off the domed tops of the cake layers.
8. Crumble trimmed cake tops to make the mossy covering for the cake.
9. Assemble cake with whipped mascarpone filling and berries, and frost with more of the same filling.
10. Press cake crumbs into the freshly covered cake to create the moss effect. Top with fresh berries, meringue mushrooms, and edible flowers.

