

# Mango Cake

Delicious homemade mango cake with fresh mango puree and vanilla whipped cream. Perfect for birthdays and special occasions. Easy recipe!

70	25	95	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Mango Cake

## Ingredients

- 6 egg
- 2 cup flour
- 1 cup granulated sugar
- 4 mango
- 2 cup heavy cream
- 3 cup powdered sugar
- 1 tsp vanilla extract
- 1 tsp baking powder
- 1 tsp salt

## Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Grease two 9-inch round cake pans with butter and dust with flour, tapping out excess.
- 2 Make the cake batter**

Beat 6 eggs in a large bowl with an electric mixer on medium speed for 1 minute until frothy.
- 3** Gradually add 1 cup sugar while beating continuously. Increase to high speed and beat for 4-5 minutes until mixture is thick, pale yellow, and falls in ribbons when beaters are lifted.
- 4** Sift 2 cups all-purpose flour and 1 teaspoon baking powder together into a separate bowl.
- 5** Add flour mixture to egg mixture in three additions, gently folding with a rubber spatula after each addition until just combined. Do not overmix or the cake will be tough.
- 6** Divide batter evenly between prepared pans. Bake for 23-25 minutes until tops spring back when lightly touched and a toothpick inserted in center comes out clean.
- 7** Cool cakes in pans for 10 minutes, then turn out onto wire racks to cool completely, about 1 hour.
- 8 Prepare mango filling**

Peel and dice 4 mangoes, removing pits. Puree in a food processor until completely smooth, about 2 minutes.

- 9 **Make whipped cream**  
Beat 3 cups heavy cream, 1 teaspoon vanilla extract, and 1 teaspoon powdered sugar in a chilled bowl with electric mixer until stiff peaks form, about 3-4 minutes.
- 10 **Combine mango and cream**  
Reserve 1 cup plain whipped cream for decoration. Gently fold mango puree into remaining whipped cream until evenly combined and no streaks remain.
- 11 **Assemble the cake**  
Place one cake layer on serving plate. Spread half the mango cream mixture evenly over top, leaving 1/2-inch border around edges.
- 12 Top with second cake layer and spread remaining mango cream over top and sides. Pipe or spread reserved plain whipped cream decoratively on top.
- 13 Refrigerate cake for at least 2 hours before serving to allow layers to set and flavors to meld.

## Tips

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Use mangoes that are ripe but not overripe - they should give slightly to pressure but still hold their shape when sliced for decoration.

Chill your mixing bowl and beaters in the freezer for 15 minutes before whipping cream to ensure it reaches proper peaks faster.

Don't overmix the cake batter once you add the flour, as this can result in a tough, dense cake instead of a light sponge.

Allow the cake layers to cool completely before applying the mango cream, or the cream will melt and slide off the cake.

Strain the mango puree through a fine mesh sieve to remove any fibrous bits for the smoothest possible cream filling.

Refrigerate the assembled cake for at least 2 hours before serving to allow the layers to set and the flavors to meld together.

Save some of the prettiest mango slices for the top decoration, and arrange them in an overlapping pattern for an elegant presentation.

If your mango puree is too tart, add powdered sugar gradually to taste, but be careful not to make it overly sweet.