Terminus Cake

Submitted by Michael Harari

The Terminus Stream was a landmark in Vuorrassi. It was an unstable wormhole which would deal damage to nearby ships, with more damage the close ships got to its exotic particle stream. With the release of Crucible, the Terminus Stream vanished. This cake was made by capsuleer pilgrims to the Terminus Stream's former site. The shape echoes the damaging emissions of the high energy particles that would tear apart even the strongest battleship. The cake itself is bright blue/purple (depends on the blackberries), light and strongly fruit flavored.

Ingredients:

200g fresh blackberries + more for decoration 110g unsalted butter 145g plain sugar 155g low protein bleached cake flour

1 1/4 tsp baking powder

1/4 tsp baking soda

1/8th tsp table salt

1/8th tsp cinnamon

55g egg whites

1 cup powdered sugar

3 tbsp lemon juice

Preheat oven to 180 C / 350F

- 1) Prepare bundt pan rub every interior surface with butter and then a light dusting of flour
- 1) Making blackberry puree Using a blender or food processor, puree the blackberries until smooth. Measure out 185g.
- 2) Beat butter, sugar, baking powder, baking soda, cinnamon and salt.

Stand mixer is recommended. Beat until fluffy, scrape bowel with a silicon spatula and beat a little more.

- 3) Add egg whites add 1/4 at a time, beat until fully incorporated.
- 4) Add flour and puree add 1/4 of one, mix, add 1/4 of the other, mix until fully incorporated and then repeat until all added
- 5) Mix with spatula until no streaks remain
- 6) Bake the exact time will depend on the characteristics of the bundt pan. It will be $^{\sim}45$ minutes but vary widely.
- 7) Cool until you are able to touch it without burning yourself.

Invert the bundt and gently remove. Cool until room temperature

- 8) Make lemon glaze mix 1 cup powdered sugar and 3 tsbp lemon juice.
- Adjust to desired thickness. Thinner glaze will absorb into the cake more, but thicker glaze will result in better coating.
- 8) Pour glaze on cake and add blackberries for decoration.