Ube Purple Yam Cream Cake

12 servingsPrep time: 25 minutes (includes chill time)Cook time: 30 minutes

Ingredients

(Ube Cake batter)- *extra lard and extra all-purpose flour for greasing and dusting prepared pans, 2 1/4 cups all-purpose flour, 2 1/2 teaspoons baking powder, 1/2 teaspoon kosher salt, 3/4 cup *Lard 1 1/2 cups granulated sugar, 2/3 cup skinned, cooked and mashed purple yams, 1 1/3 cup buttermilk, 3 large eggs, lightly beaten, 4 teaspoons purple food coloring or ube

extract flavoring, 1 1/2 teaspoons almond extract, (Mascarpone Cream Frosting)-A 8-ounce container mascarpone cream cheese, softened, 1/2 cup *Lard, softened, 1 1/2 teaspoons almond extract, 4 cups powdered sugar, (Ube Purple Cream Frosting), 2/3 cup *Lard 1/3 cup ube jam or blueberry jam, 3 to 4 teaspoons purple food coloring or ube extract flavoring, 4 to 5 cups powdered sugar, (add garnish and decoration needs)- white sugared snowflakes or pearl shapes, for cake toppings, purple colored decorated sugar crystals 2 star tipped large size pipping bags,

Directions

1.) Heat oven to 350 degrees F. Using the extra lard, grease bottoms and sides of two 8-inch round cake pans; and lightly dust bottom and sides with the extra flour, as well; set aside. 2.) In a medium bowl, whisk 2 1/4 cups flour, baking powder and salt together until combined. In a large bowl, beat 3/4 cup lard and 1 1/2 cups granulated sugar together using an electric mixer on medium speed for 2 to 3 minutes, or until creamy and blended. Add mashed yams and buttermilk in with sweetened creamy lard mixture, continue beating medium speed for an additional minute, or until blended. Add eggs, 4 teaspoons purple food coloring or ube extract flavoring, 1 1/2 teaspoons almond extract and add 1 cup at a time flour mixture, each addition, beating on low increasing to medium speed, beating for an additional 2 to 3 minutes longer or until all cake batter ingredients have been added and blended into cake batter mixture. Divide cake batter evenly into the two prepared cake pans. 3.) Bake cake layers for 25 to 30 minutes, or until baked through and cakes both springs back when touched lightly in centers. Cool in pans over a wire rack. Remove from pans and continue to cool completely over a wire rack. 4.) Meanwhile, prepare the two frostings, during cake cooling time. First prepare mascarpone cream frosting. In a large bowl, using clean mixer attachments with an electric mixer over medium speed, mix mascarpone cheese, 1/2 cup lard and 1 1/2 teaspoons almond extract together until creamy and blended, about 1 to 2 minutes. Gradually, add 1 cup powdered sugar, at a time, beating over low and increasing to medium speeds until all 4 cups powdered sugar have been added to make mascarpone cream frosting. Place most of mascarpone frosting in one of the piping bags, tie top of bag to seal; and set aside,(refilling bag when needed). Prepare ube purple cream frosting. In an additional large bowl, using clean mixer attachments with an electric mixer over medium speed, mix remaining 2/3 cup lard, ube or blueberry jam and 3 to 4 teaspoons purple food coloring or ube extract flavoring, mixing and beating until blended and creamy, about a minute. Gradually, add 1 cup powdered frosting to purple frosting, at a time, blending on low speed and increasing to medium speed until blended and all 5 cups powdered sugar have been add and frosting is blended to a creamy texture. Place half of the ube purple cream frosting in the remaining piping bag and tie top to seal. 5.) Prepare and assemble cake. Place one of the cake layers top side down, over a cake plate, centered in the middle. Pipe half of the mascarpone frosting over top of bottom layer only, and evenly spread if needed over top. Carefully, top remaining cake layer top side up, over top of frosted bottom layer of cake. With remaining half of mascarpone frosting pipe and spread over top of cake only. Spread evenly a layer around side of cake to frost with ube purple cream frosting, then pipe with remaining purple frosting to decorate edge top and bottoms of cake. Place sugared snowflakes or pearls over top edges of cake and sprinkle over top of cake with a little purple colored sugar to complete. Cut into 12 even serving slices and serve.