

BUBBLE CAKE RECIPE

A cake fit for a prince and those who happen to fall into magical lands

‘A vast majority of *A Clock of Stars* was written while visiting my husband’s family in the Czech Republic. Some elements of the magic kingdom were inspired by our time there. Bublanina cake didn’t quite make it into the story, but it is one of my favourite Czech treats and it’s just the kind of thing Imogen, Marie and Miro would devour. Too good to not share’ – Francesca Gibbons

The popular Czech / Slovakian cake, called Bublanina, varies with the season and the fruit that is available. It’s sometimes served as a breakfast pastry. The name “Bublanina” comes from the Czech word for bubble and might refer to the fact that the cake batter bubbles up around the fruit.

Czech bublanina cake (‘bubble cake’) recipe

THE DOUGH:

- 1 mug of water or milk
- 1 package of baking powder
- 4-5 eggs
- A bit of vanilla essence
- 250g of melted butter or olive oil
- 2 cups of caster sugar
- 3 cups of flour

FRUIT:

Fresh fruit or thawed frozen fruit of your choice (strawberries, raspberries, redcurrant or a mix of forest fruits work well)

PREPARATION PROCESS:

1. Heat the butter or pour olive oil into a bowl. Add all other dough ingredients into it and mix thoroughly. The dough will be liquidy.
2. Pour the dough into a tall baking tray - not more than half full (it will rise quite a bit).
3. Spread the fruit on top (it will sink into the dough).
4. Put the tray into an oven heated to 180C and bake for about 30 minutes. Check occasionally to make sure it is not burning - move to a lower tier in the oven if needed.
5. At the end, check if the middle of the cake has baked through with a stick or a toothpick.
6. Enjoy!

