

Foodnity Recipes

Mango Charlotte Cake Recipe

20 min Prep time	**20 min** Total time	**8** Servings
Easy Difficulty	**Fusion** Cuisine	

Ingredients

Mango Purée

- [ ] 3 ripe mangoes, peeled and chopped
- [ ] 2 tbsp honey (optional)
- [ ] 1 tsp lemon zest

Cake Layers

- [ ] 1 sponge cake, about 1 inch thick, cut into 8 rounds
- [ ] 1 cup heavy whipping cream, chilled

Garnish

- [ ] Fresh mint leaves
- [ ] Extra mango slices for decoration
- [ ] A drizzle of honey

Instructions

1. Blend the mango chunks until smooth, then stir in honey and lemon zest. Chill the purée for at least 15 minutes.
2. In a bowl, whip the chilled cream until soft peaks form; set aside.
3. Place a sponge round in a springform pan, spoon a generous layer of mango purée over it, and let it soak for 2 minutes.
4. Spread a thin layer of whipped cream over the soaked sponge, then add another sponge round and repeat until all layers are used.
5. Cover the assembled cake and refrigerate for at least 2 hours, or overnight for deeper flavor.
6. Before serving, top with fresh mango slices, a drizzle of honey, and mint leaves for a bright finishing touch.

Nutrition per serving

320 kcal	5 g	45 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure mango purée is not too warm, or the sponge will become soggy.
- For extra shine, brush the final layer with a thin glaze of melted mango purée.
- If using ladyfingers, briefly dip them in the purée to soften.