

"Kaiserschmarren" (by Wolfgang Puck)

Ingredients

**2 egg yolks
2 tablespoons sugar
4 oz. cream fraiche (1/2 cup)
2 tbsp. dark rum
3 tbsp. all-purpose flour
3 tbsp. plumped golden raisins
3 tbsp. sugar (in addition to what is listed above!)
6 egg whites**

Sauce Ingredients

**1/2 cup strawberry puree
1 cup fresh-sliced berries
sugar to taste**

Directions

In a medium size mixing bowl, whisk together the egg yolks and 2 tbsp. sugar until pale yellow. Add the cream fraiche, then the dark rum. Whisk in the sifted all-purpose flour and raisins.

In a separate mixing bowl, whisk the egg whites to soft peaks. Stream in the sugar, and continue whipping until firm peaks form. Fold the egg whites into the "Kaiser" base.

Spoon the souffléed "Kaiser" base between the two buttered and sugared pans. Bake at 425 degrees for 10-12 minutes.

For sauce: warm all ingredients in a pan and then spoon onto a plate and then place pastry on top. Add powdered sugar to taste.

2 pans make enough for 4-8 people.

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