



Raspberry cake with rosemary

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 12

Preparation

- 3 g rosemary
- 1 lemon
- 250 g butter, soft
- 250 g sugar
- 20 g vanilla sugar
- 4 eggs
- 100 ml full cream
- 300 g plain flour
- 1 pinch of Salt
- 7 g baking powder

(Pre-)heat cooking space to 170 °C with Hot air humid

Finely mix the rosemary with a blender. Wash, zest and juice the lemon.

Mix together with the rest of the ingredients for the cake to form a smooth cake mixture.

- 200 g raspberries

Grease the round baking tray with butter. Turn the cake mixture into the baking tray. Arrange the raspberries on top, pressing them down lightly into the cake mixture. Put the round baking tray on the wire shelf in the preheated cooking space. Bake.

Put the food in

- Icing sugar

Allow the cake to cool before dusting with icing sugar.





Accessories

ø29 cm round TopClean baking tray

Wire shelf

Additional information

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