Raspberry cake with rosemary

Recipe by V-ZUG Ltd.

Preparation	20 Mins
Cooking time	30 Mins
Portions	12
Appliance	Combair HSE from 2015

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

Hot air humid 170 °C for 30 Mins

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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