



Raspberry cake with rosemary

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制备过程 20 分钟
烘烤的时间：烘烤时间取决于机器
份 12
电器 Comhair SE 自 2015 年

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

将发酵桶预加热，湿热风，到 **170°C**

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.

放入食物

在 湿热风 期间为 **170 30 分钟°C**

Icing sugar

Allow the cake to cool before dusting with icing sugar.





配件

ø29 cm round TopClean baking tray

Wire shelf

附加信息

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