



# Raspberry cake with rosemary

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 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

### **(For)varm ovnrummet til 170°C i Varmluft fugtig**

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.

### **Sæt retten ind**

Icing sugar

Allow the cake to cool before dusting with icing sugar.





## Tilbehør

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ø29 cm round TopClean baking tray

Wire shelf

## Yderligere oplysninger

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