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

ø29 cm round TopClean baking tray

Wire shelf

Yderligere oplysninger

Oprettet den	12.04.2023