

Raspberry cake with coconut and lime

Ingredients

Cake batter:

- ♥ 3 eggs
- ♥ 2 dl sugar
- ♥ 2 tsp vanilla sugar
- ♥ 100 g butter
- ♥ 0.5 dl heavy cream
- ♥ 3.5 dl all-purpose flour
- ♥ 2 tsp baking powder
- ♥ 0.5 dl coconut
- ♥ 1 lime
- ♥ 250 g raspberries (fresh or frozen)
- ♥ 1 tbsp potato starch

Topping:

- ♥ 100 g butter
- ♥ 1 dl sugar
- ♥ 1 dl coconut
- ♥ 1 dl all-purpose flour
- ♥ grated zest of 1 lime

Garnish:

- ♥ 1 tbsp powdered sugar
- ♥ 50 g raspberries

Mascarpone cream with lime:

- ♥ 3 dl heavy cream
- ♥ 125 g mascarpone



- ♥ 100 g powdered sugar
- ♥ 1 tsp vanilla paste (see tips)
- ♥ grated zest of 1 lime

Instructions

Caker:

Whisk eggs, sugar and vanilla sugar for thick egg dose.

Melt the butter. Add the cream. Turn the butter mixture into the egg yolk.

Mix wheat flour, coconut and baking powder in a bowl. Then turn this into the egg dose as well.

Add finely grated shell and squeezed juice from 1 lime.

Put the raspberries in a bowl and flip them with a little potato flour (this prevents the raspberries from sinking to the bottom of the cake during frying). Turn the berries into the dough.

Put the dough in a round shape (24 cm in diameter) with baking paper at the bottom.

Topping:

Melt the butter to the topping. Stir in sugar, coconut, flour and finely grated shell from 1 lime. Crumble the topping over the cake dough in the mold.

Fry the cake in the middle of the oven at 175 ° C for approx. 40 minutes (check with cake needle that the cake is cooked in the middle before removing it from the oven). Let the cake cool slightly in the mold before moving it onto a platter.

Decorate the cake with a sprinkle of flour and some more raspberries.

Mascarpone cream with lime:

Put cream, mascarpone cheese, flour and vanilla paste in a bowl and whisk until you get a thick cream. Turn in fine grated lime peel.

Serving:

Serve the cake freshly baked and preferably a little lukewarm with the mascarpone cream as an accessory.

Tips

- ♥ It is just as good to use fresh and frozen raspberries. Frozen raspberries do not need to thaw until they are mixed with potato flour.
- ♥ Stir as little as possible in the cake pipe after the dry is added. The best thing is to stir by hand with a balloon whisk. It ensures that the cake becomes soft and airy.
- ♥ Vanilla paste (vanilla paste) provides very good vanilla flavor on the mascarpone cream. Available in most large grocery stores. Alternatively, you can use seeds from vanilla bar or vanilla extract or possibly vanilla sugar, but personally I think vanilla paste clearly gives the best result to this cream.
- ♥ Mascarpone is an Italian fresh cheese available in the most grocery stores.
- ♥ Mascarpone cream can be replaced with plain, whipped cream or vanilla ice cream.
- ♥ The raspberry cake stays soft for several days if packed well in plastic. It is also nice to freeze.

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