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

Decoration:
♥ 1 tbsp powdered sugar
♥ 50 g raspberries

Mascarpone Cream with Lime:
♥ 3 dl heavy cream
♥ 125 g mascarpone cheese

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

Instructions

Cake Batter:
Beat eggs, sugar, and vanilla sugar until a thick egg mixture.

Melt the butter. Add the heavy cream. Fold the butter mixture into the egg mixture.

Mix flour, coconut, and baking powder in a separate bowl. Then fold this into the egg mixture.

Add finely grated zest and squeezed juice from 1 lime.

Put the raspberries in a bowl and mix them with a little potato flour (this prevents the raspberries from sinking to the bottom of the cake during baking). Gently fold the berries into the batter.

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

Topping:
Melt the butter for the topping. Stir in sugar, coconut, flour, and finely grated zest from 1 lime. Crumble the topping over the cake batter in the pan.

Bake the cake in the middle of the oven at 175°C for about 40 minutes (check with a cake tester that the cake is baked through in the center before you take it out of the oven). Let the cake cool slightly in the pan before transferring it to a plate.

Decorate the cake with a sprinkle of powdered sugar and a few more raspberries.

Mascarpone Lime Cream:
Put heavy cream, mascarpone cheese, powdered sugar, and vanilla paste in a bowl and whisk until you get a thick cream. Fold in finely grated lime zest.

Serving:
Serve the cake freshly baked and preferably a little warm with the mascarpone cream as a side.

Tips

♥ It's just as fine to use fresh and frozen raspberries. Frozen raspberries do not need to be thawed before mixing with potato starch.

♥ Stir as little as possible in the cake batter after adding the dry ingredients. It's best to stir by hand with a balloon whisk. This ensures that the cake becomes soft and airy.

♥ Vanilla paste gives a very good vanilla flavor to the mascarpone cream. Available in most large grocery stores. Alternatively, you can use seeds from a vanilla pod or vanilla extract, or possibly vanilla sugar, but personally, I think vanilla paste gives the best result for this cream.

♥ Mascarpone is an Italian fresh cheese available in most grocery stores.

♥ Mascarpone cream can be substituted with regular whipped cream or vanilla ice cream.

♥ Raspberry cake stays soft for several days if wrapped well in plastic. It also freezes well.

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