



Bake and Decorate

Raspberry Hazelnut Cake

This recipe was given to Le Kitchen by Pam. Yummy Christmas dessert cake.

Ingredients:

250g Butter, softened

440g Caster sugar

6 Eggs

150g Plain flour

75g Self-raising flour

110g Hazelnut meal

160g Sour cream

300g Frozen raspberries

Mascarpone cream:

250g Mascarpone cheese

40g Icing sugar

2 tbs Frangelico

120g Sour cream

75g Roasted hazelnuts, finely chopped.

Directions:

Pre-heat oven on 180c.

Prepare tin by using **Le Kitchen's cake release**, grease a 22cm round springform tin.

Beat butter and sugar until light and fluffy, add eggs one at a time, beating until just combined between additions. The mixture will curdle at this stage, but it will come together later.

Using a wooden spoon mix in all flours, hazelnut meal, sour cream and raspberries.

Pour mixture into prepared tin.

Bake cake in a moderate oven for about 1 1/2 hours.

Stand cake for 10 minutes before turning out onto wire cooling rack.

once cooled transfre to a serving plate.

Lightly beat the mascapone cream together and spread over the cake.