



Raspberry cream cheese cake

With this Wilton recipe you can easily make this delicious raspberry cream cheese cake! The only thing you have to do is make the batter, bake the cake and enjoy!

Boodschappenlijstje



Wilton Recipe Right® Biscuit/Brownie
Pan 27,5 x 17,5cm

03-3135
€7.19



FunCakes Mix for Cupcakes 500 g

F10105
€4.55

Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)
- 100 gram Raspberry jam
- 60 gram Mon Chou

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter.

Add 100 gram raspberry jam and 60 gram mon chou to the batter. Mix the batter until you have a smooth batter. Fill an ingreased baking pan with the batter and bake the cake in approx. 50-60 minutes. The cake is ready when you insert the toothpick in the center of cake that comes out clean.



Made possible by Wilton.