



Red Velvet Cake with Raspberries Mascarpone Cream

A red velvet cake is easy to make with the mix for Red Velvet Cake from FunCakes. The perfect base for a delicious cake with a rich chocolate flavour. Follow the step by step instructions in this recipe to make this tasteful cake with raspberry mascarpone cream. Decorate the cake as you wish with fresh raspberries.

Boodschappenlijstje



PME Deep Round Cake Pan Ø 25 x
7,5cm

RND103
€17.09



Other necessities for the cake:

- 200 ml water
- 100 ml vegetable oil
- 3 eggs

Other necessities for the cream:

- 150 gram Crème fraîche
- 500 gram Mascarpone
- 400 gram Raspberries

Mix for the cream, the crème fraîche with 80 grams icing sugar and the vanilla flavour. Add the mascarpone and mix it light. Mash the raspberries and mix them with the cream.

For the red velvet cake, mix 500 grams of Red Velvet cake mix, the water, the eggs and the oil to a light batter in approx. 6-8 minutes. Fill the greased baking pan with the mix and bake the cake in a preheated oven on 175°C in approx. 40-45 minutes. Let the cake cool down. Cut the cake in three layers with the cake leveler.

Split the cream in three. Place a layer of the cake on the cake board and cover it with one part of the cream. Place the second layer on top of the first and cover this with the second part of the cream. Finish with the last layer of cake. Cover the whole cake with the rest of the cream. Decorate as you wish with delicious raspberries.

Made possible by FunCakes.