



Summer chocolate cake with raspberries

Make this summer chocolate cake with raspberries with the FunCakes mix for chocolate biscuit. This summer cake is perfect as a delicious dessert on a summer night. But you can also have this cake as a birthday cake or for a high tea.

Boodschappenlijstje



FunCakes Mix for Choco Sponge Cake
500 g

F11180
€4.92



FunCakes Bake Release Spray 200ml

F54100
€4.24



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€5.82



FunCakes Icing Sugar 900 g

F10545
€4.67



Wilton Decorator Preferred Deep
Round Pan Ø 20 x 7,5cm

03-0-0034
€9.39



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129
€3.53

Other materials:

- 5 eggs (approx. 240 gram)
- 90 ml water
- 1 liter unwhipped cream
- 1 basket of raspberries

Make sure that all ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Put 400 gram mixture, 5 eggs and 90 ml water in a bowl and mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes.

Pour the batter into a greased baking pan (1/2 to 2/3 full). Bake the cake in the preheated oven in 35-40 minutes. Do not open the oven in between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid. Cut the cake in three layers with the cake leveler.

Whip 1 liter of cream with 6 tablespoons of icing sugar. Place the first layer of the cake on a cake board or plate and cover it with cream. Place some raspberries on the cream and place the second layer on top. Also over this layer with cream and raspberries. Then place the last layer on top and cover the whole cake with cream. You can decorate the cake with swirls of cream, raspberries or shaved chocolate.



Made possible by FunCakes.