



Raspberry Hazelnut Cake

Preparation Time: 30 minutes

Baking Time: 1 hour 30 minutes

*Serves: 12

Ingredients:

- 250g butter, softened
- 2 cups (440g) caster sugar
- 6 eggs
- 1 cup (150g) plain flour
- ½ cup (75g) self-raising flour
- 1 cup (110g) hazelnut meal (ground hazelnuts)
- 2/3 cup (160g) sour cream
- 300g fresh or frozen raspberries

Mascarpone Cream:

- 250g mascarpone cheese
- ¼ cup (40g) icing sugar mixture
- 2 tablespoons Frangelico
- ½ cup (120g) sour cream
- ½ cup (75g) roasted hazelnuts, chopped finely

Method:

- 1) Position oven shelves; pre-heat oven to moderate. Grease deep 22cm round cake pan; line base and side with baking paper.
- 2) Beat butter and sugar in medium bowl with electric mixer until light and fluffy; add eggs, one at a time, beating until just combined between additions. Mixture will curdle at this stage, but will come together later.



- 3) Transfer mixture to large bowl; using wooden spoon, stir in flours, hazelnut meal, sour cream and raspberries. Spread mixture into prepared pan
- 4) Bake cake in moderate oven about 1 ½ hours. Stand cake 10 minutes, turn onto wire rack, turn top-side up to cool
- 5) Place cake on serving plate. Using metal spatula, spread cake all over with mascarpone cream.
- 6) **Mascarpone Cream:** Combine mascarpone, icing sugar, liqueur and sour cream in medium bowl. Using wooden spoon, stir until smooth; stir in nuts

Tips:

- If using frozen raspberries, don't thaw them; frozen berries are less likely to 'bleed' into the cake mixture
- Any berry of a similar size to raspberries can be used in this cake
- Any nut, such as almonds, pecans or walnuts, can be substituted for the hazelnut meal; blend or process whole roasted nuts until fine.
- Choose a liqueur to complement the flavours of the nuts. A good combination would be amaretto with blueberries, almond meal and roasted chopped almond kernels
- **Storage:** Unfrosted cake will keep for up to 3 days in an airtight container at room temperature, if you live in a cool climate.
- Cake can be frosted the day before required and stored in the refrigerator. Unfrosted cake can be frozen for up to 3 months.