



STÄDTER®

Sponge cake with raspberry cheesecake swirl

WORKING TIME: APPROX. 45 MIN. | BAKING TIME: APPROX. 60-70 MIN.

Ingredients for the batter: 400 g butter, 6 eggs, 1 pinch salt, 400 g sugar, 600 g spelt flour, 100 g ground almonds, grated tonka bean, 4 tsp. baking powder, 200 ml (non-alcoholic) sparkling wine | **Ingredients for the raspberry cheesecake swirl:** 180 g frozen raspberries, 100 g quark, 100 g cream cheese, 2 tbsp. starch, 5 tbsp. powdered sugar, 2 egg yolks

Preparation:

Thaw out the raspberries. Melt the butter and let it cool. Whisk the eggs with the salt and sugar until white and frothy. Weigh out the flour, almonds, grated tonka bean and baking powder in a bowl and mix together. Strain the defrosted raspberries in a sieve. Mix the quark, cream cheese, raspberry puree, starch, powdered sugar and egg yolk to a smooth mixture. Alternate between pouring the flour mixture, the melted butter and

the sparkling wine into the egg mixture. Stir everything in quickly so that the mixture does not collapse.

Pour the batter into the pastry base, add the raspberry cheesecake mixture on top and gently fold in with a fork. Bake the cake in a preheated oven at 185 °C top/bottom heat (170 °C convection oven) for about 60-70 minutes.

