

Baking Frame



Item no. 882021



STÄDTER®

Raspberry-Chocolate Cake

FOR ONE BAKING SHEET | WORKING TIME: 60 MIN. | RESTING TIME: 4 HOURS

Ingredients for the base: 600 g rusk, 800 g nut-nougat cream | **Ingredients for the topping:** 1250 g frozen raspberries, 4 sheets of gelatine, 500 g whipping cream, 500 g quark, 180 g sugar, 500 ml cake glaze

Preparation:

Place a reusable baking liner and a baking frame on a baking sheet. Defrost the raspberries. Crumble the rusks and mix them into the nut-nougat cream. Put the mixture into the baking frame and press down firmly.

Melt the gelatine. Whip the cream until stiff and fold into the melting gelatine one spoon at a time. Mix the quark and sugar together and stir into the cream. Spoon the mixture evenly over the base and allow to set in the fridge for around four hours.

Drain the raspberries well and place them on top of the cake. Pour the cake glaze over these and place the cake back into the fridge for around 15 minutes.

