

Springform with flat bottom



Item no. 661318 (ø 24,0 cm)



STÄDTER®

## Raspberry chocolate dream

FOR BAKING PAN ø 24,0 cm | WORKING TIME: APPROX. 30 MIN. | BAKING TIME: APPROX. 15-18 MIN.

**Ingredients for the dough:** 125 g soft butter, 90 g sugar, 2 eggs, 1 tbsp cocoa, 125 g flour, 1 tsp baking powder, 50 g liquid chocolate | **Ingredients for the filling:** 500 g whipped cream, 500 g plain yogurt, 1 pck. STÄDTER Whipped Cream Fix Neutral, 1 pck. STÄDTER Whipped Cream Fix Raspberry | **In addition for the chocolate glaze:** 120 ml cream, 100 g chocolate (finely chopped)

### Preparation of the dough:

Beat butter and sugar until they foam. Individually mix the eggs into the butter-sugar mixture. Mix the cocoa, flour and baking powder and stir everything together briefly. Add the melted chocolate. Pour the dough into a greased baking pan that has been sprinkled with flour and bake in a preheated oven at 180 °C top/bottom heat (165 °C fan oven) for about 16 minutes.

Let the base cool for a few minutes in the pan after it is done baking, then turn it upside down on a rack and cool completely.

### Making the filling:

Mix the two kinds of STÄDTER Sahnefest whipping cream stabilizer according to instructions, and add cream and plain yogurt to

each. Spread the raspberry filling first, then the neutral filling, over the pre-baked cake base and chill for at least 4 hours. Next, loosen and remove the ring from the cake.

### Making the chocolate glaze:

Bring cream to a boil in a saucepan and melt the chopped chocolate in the cream. Let chocolate glaze cool to about 35 °C and carefully pour over the cake.

Garnish with fresh fruit and chocolate decorations if desired, and serve.

Please note: We cannot guarantee the correct translation of the recipe!

