

Ingredients for the base:

5 eggs, 30 ml hot water, 210 g sugar,
1 package vanilla sugar, pinch of salt,
150 g flour, 150 g cornflour,
1 package baking powder

Ingredients for the cream:

750 ml milk, 180 g sugar,
2 packs vanilla pudding mix,
380 g soft butter, 50 g vegetable suet

Ingredients for the raspberry filling:

500 g frozen raspberries, 150 g sugar,
3 tsp. cornflour, 3 tbsp. water

In addition:

Frozen fruit for decorating
(e.g. raspberries, blueberries and
red- or blackcurrants)



Working time: 2 hours



Baking time: approx. 30-40 min.



Preparation of the base:

Beat the eggs with the hot water until fluffy. Gradually add the sugar, vanilla sugar and salt and continue to beat at the highest setting. Mix the flour with the baking powder, sift and stir into the mix. Pour the mix into a lightly greased and floured baking tin and bake at 170 °C top/bottom heat (160 °C convection oven) for approx. 40 minutes. Once baked, let the base cool down a little in the tin, then turn it upside down on a cake rack.

Preparation of the cream:

Bring the milk and sugar to the boil; mix approx. 100ml of the milk with the pudding mix until smooth and add it to the boiling milk. Cover the pudding with cling film and let it cool down completely, then add the butter and vegetable suet to the cold pudding and beat until creamy.

Preparation of the raspberry filling:

Put the raspberries and the sugar into a pot and bring to the boil. Mix the cornflour with the water and thicken the raspberry mix a little. Leave to cool in the refrigerator.

Cake assembly:

Once the base has cooled down, carefully remove it from the tin and cut it horizontally three or four times. Put the cream and the raspberry filling into piping bags and pipe some of each in alternating circles onto the bottom base layer. Place the next base layer on top and repeat the process until the last base layer has been put on top. Cover the outside of the cake; if necessary, refrigerate it for a short while and then apply a second coat. Decorate with the frozen fruit and serve straight away.

Our product tip: Springform pan with flat bottom - high frame



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