

# Raspberry Inspiration Fondant Special for Mother's Day

Préparation : 10 min • Cuisson : 20 min

## Ingrédients

- 250g raspberry inspiration
- 70g butter
- 4 eggs
- 25g sugar
- 50g flour

## Préparation

1. Here I am again with a super quick and fruity recipe for Mother's Day: a raspberry fondant.
2. To make it, I used Valrhona's raspberry inspiration; for those who don't know, it's a "fake chocolate" made of fruit puree, cocoa butter, and sugar.
3. It has the appearance (excluding color) and texture of chocolate, without cocoa, allowing it to be used in bars or ganaches, but also for quick and easy recipes like this very appetizing fondant. Ingredients: I used raspberry inspiration from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
4. Whisk the eggs with the sugar for a few minutes to whiten them.
5. Gently melt the raspberry inspiration with the butter.
6. Mix the two preparations together.
7. Add the sifted flour.
8. Pour the batter into the greased and floured cake pan or lined with parchment paper.
9. Bake in the preheated oven at 220°C for 16 to 19 minutes depending on whether you prefer a more or less runny result (and depending on your oven, of course).
10. Let cool completely then unmold and enjoy!

Recette imprimée depuis [www.iletaitungateau.com](http://www.iletaitungateau.com)