

Raspberry cake

Ingrédients

- 60g butter
- 4 eggs
- 120g sugar
- 200g raspberry puree
- 50g liquid cream (30% fat)
- 7g baking powder
- 200g flour
- 25g raspberry puree
- 40g water
- 20g sugar
- 250g of Valrhona raspberry inspiration
- 65g of neutral oil (for example, grape seed oil)

Préparation

1. After the raspberry flan to use a started fruit puree, here is the raspberry cake!
2. When I use fruit purees in some recipes, it is rare that I run out the litre quickly, so I try to find recipes to avoid waste yes of course, we can freeze the puree as ice cubes but if the freezer is full it's always nice to have a recipe in reserve to use it).
3. Melt the butter first, then let it cool.
4. Whisk the eggs with the sugar, then add the raspberry puree and the cream.
5. Add the flour and the sifted baking powder, then finish with the melted butter.
6. Pour the dough into the buttered and floured cake tin (or lined with parchment paper), then bake at 160°C for about 1 hour (check with a knife stuck in the cake, baking time may vary depending on the oven).
7. A little before the end of cooking, prepare the raspberry punch.
8. When the cake is baked, unmould it and let it cool on a rack.
9. Bring all ingredients to a boil in a saucepan.
10. When the sugar is completely dissolved, remove the saucepan from the heat.
11. Soak the hot cake with a brush.
12. Melt the raspberry inspiration in a double boiler, then add the oil.
13. Mix well, then wait until the icing is between 30 and 35°C before pouring it over the cake placed on a wire rack.
14. Let it crystallize, then enjoy !