

# Raspberry and vanilla basque cake

## Ingrédients

- 250g flour
- 5g baking powder
- 200g butter
- 200g brown sugar
- 1 egg
- 2 egg yolks
- 50g rum
- 600g raspberries
- 20g sugar
- 1 egg
- 230g milk
- 50g sugar
- 25g cornstarch
- 1 vanilla bean
- 1 egg

## Préparation

1. We're slowly getting into autumn, so it's time to enjoy the last of the summer fruit!
2. It's done here with this Basque raspberry and vanilla cake, a cake that is always simple to make (even if you have to respect the resting time in the cold to make it) and always delicious      Prep time : 1 hour + 40 minutes  
cooking For a cake of 22 to 24cm / 8 servings : The dough : flour   baking powder   butter   brown sugar   1 egg   2 egg yolks   rum   Cream the butter with the sugar.
3. Add the flour and baking powder, then add the egg and egg yolks.
4. Finish with the rum.
5. Divide the dough into two parts (one slightly larger than the other), roll out each part to a thickness of 3 to 4mm between two sheets of parchment paper (make sure the dough is spread out enough to darken your circle or mold) and place in the fridge for at least 1 hour (the dough being very soft, the colder it is the easier it will be to work with and darken).
6. You will probably have too much dough, you can use the leftovers to make individual cookies      Raspberry compote : raspberries   sugar   juice of half a lemon   Put all ingredients in a saucepan and let stew/reduce for 30-40 minutes, until jam-like in texture.
7. Let cool completely.
8. Vanilla pastry cream : 1 egg   milk   sugar   cornstarch   1 vanilla bean   Heat the milk with the seeds of the vanilla bean.
9. Whisk the egg with the sugar and cornstarch, then pour the milk over it, whisking well.
10.      Return to the saucepan and thicken over medium heat, stirring constantly.
11.      Pour into a dish, put a plastic wrap on it and cool completely.
12. Assembly and cooking : 1 egg   Roll out the larger dough into your buttered pan/circle.
13.      Spread the vanilla cream inside, then the raspberry compote.
14. Cover with the second dough, then put in the refrigerator for at least 30 minutes.
15.      Spread a first layer of egg wash on the cake, then place it in the refrigerator for another 30 minutes.
16. Spread a second layer of egg wash, then score the cake with the blade of a knife in the desired pattern.
17.      Bake the cake for 45 minutes at 175°C, then let it cool before enjoying it!

