

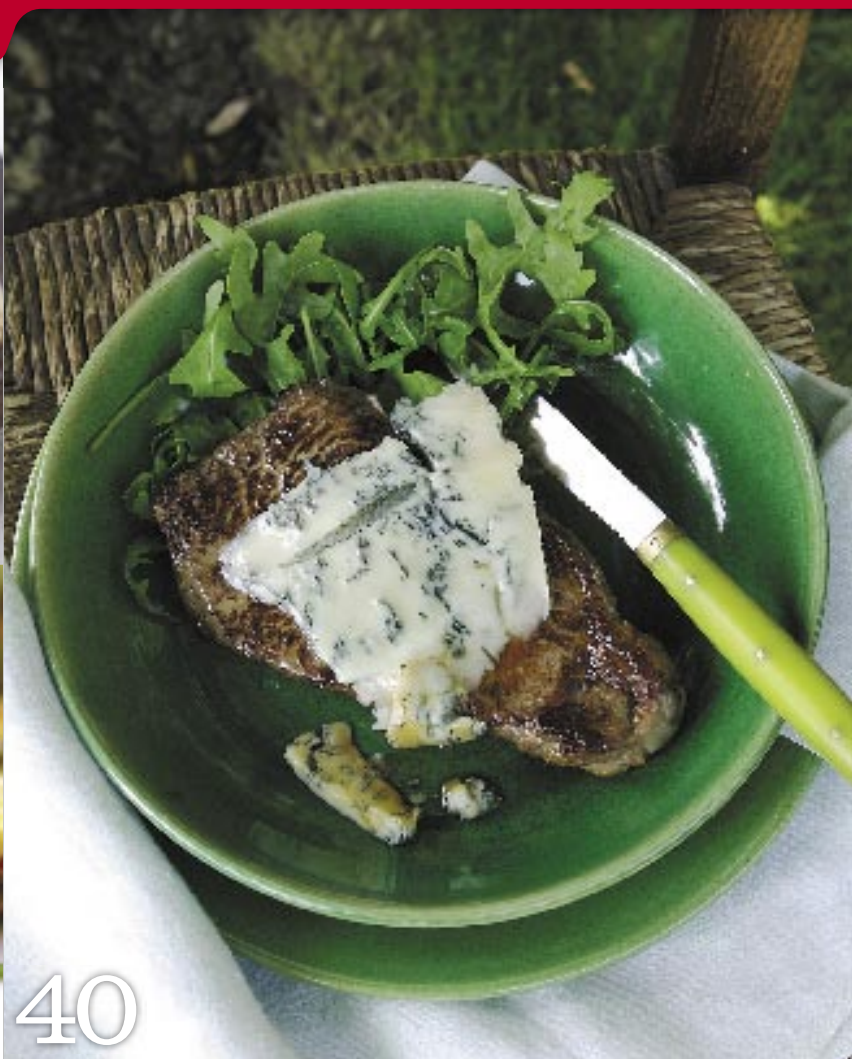
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COVER RECIPE ❖

Mascarpone & raspberry cake

250g butter, just melted, plus extra to grease
250g caster sugar
4 large eggs, beaten
1 tsp vanilla extract
225g self-raising flour
25g cornflour
1 tsp baking powder
to serve
400g mascarpone
80g caster sugar
4-5 tbsp raspberry jam
1 punnet fresh raspberries
icing sugar, to dust

Preheat the oven to 180°C/Gas Mark 4. Line a 25cm cake tin with baking parchment and grease with butter. Whip the butter into the sugar until light and fluffy, then slowly beat in the eggs and vanilla. Carefully fold in the flour, cornflour and baking powder a little at a time. Pour the mixture into the cake tin and bake in the oven for 20-25 minutes, until golden. Turn the sponge out onto a wire rack to cool. Beat the mascarpone with the sugar, until smooth. Cut the sponge in half, then spread half of the mascarpone over the bottom half. Spread jam on top, then add the top. Spread the mascarpone on top of the cake and cover with raspberries. Dust with icing sugar to serve.

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