Raspberry Cake with Vanilla Cream

czas przygotowania: **45 min**

poziom trudności: **średni**



A delicious homemade raspberry cake combining soft vanilla and chocolate sponge layers with juicy raspberries and a smooth, creamy topping. Made with Gellwe Extra Dark Cocoa Powder, Gellwe Baking Powder and Gellwe Karpatka Cream Mix, this delightful cake is perfect for family gatherings, afternoon tea and special occasions.

Składniki

For the cake:

- Softened butter – 170 g
- Sugar – 150 g
- Large eggs – 4
- Plain flour – 170 g
- Coarse wheat flour (krupczatka) – 80 g
- Gellwe Baking Powder – 2 tsp
- Gellwe Extra Dark Cocoa Powder – 2 tbsp
- Milk – 2 tbsp

For the cream:

- Gellwe Karpatka Cream Mix – 1 pack
- Milk – 400 ml

Additionally:

- Raspberries – 200 g

Sposób przygotowania