



RASPBERRY CREAM CAKE

Indulge in the luscious delight of our raspberry cream sponge cake, a divine dessert that combines the tangy sweetness of raspberry with the light, soft texture of a classic sponge cake. It sure brings a burst of vibrant flavours to every bite!

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
SPONGE CAKE	
Classic Arana Silky Sponge Mix 15kg	1.000kg
Egg	0.400kg
Water	0.400kg
RASPBERRY MASCARPONE CREAM	
Cream	0.950kg
Marscapone	0.750kg
Caster Sugar	0.120kg
Raspberry Jam	To liking
TOPPING & FILLING	
Raspberries	To liking

PRODUCTS

102058 Classic Arana Silky Sponge Mix 15kg



METHOD

SPONGE CAKE

1. Combine all ingredients in a bowl.
2. Using a whisk, mix on slow speed for 1 minute. Scrape bowl.
3. Whisk on high speed for 8 minutes.
4. Whisk on low speed for 1 minute.
5. Deposit into a paper lined baking tin.
6. Bake at 190°C until baked through.
7. Transfer to wire rack to cool.

RASPBERRY MASCARPONE CREAM

1. Combine cream, mascarpone and caster sugar in a bowl.
2. Using a whisk, mix on high speed until light and fluffy.
3. Mix in the jam so you have a swirled effect rather than fully combined.

ASSEMBLY

1. Cut the cake into 2 even layers.
2. Evenly spread the raspberry mascarpone cream over the bottom layer, reserving a portion for the top layer also. Decorate middle layer with raspberries as desired.
3. Place top layer of cake onto the creamed bottom layer.
4. Evenly spread the remaining raspberry mascarpone cream over the top layer.
5. Place in the fridge for 1 hour to set.
6. Dust with icing sugar and top with fresh raspberries as desired.