



CAKE, SPONGE & MUFFIN, SWEET GOODS

## 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



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#### 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
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### METHOD

#### SPONGE CAKE

##### STEP 1

Combine all ingredients in a bowl.

##### STEP 2

Using a whisk, mix on slow speed for 1 minute. Scrape bowl.



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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



### STEP 3

Whisk on high speed for 8 minutes.

### STEP 4

Whisk on low speed for 1 minute.

### STEP 5

Deposit into a paper lined baking tin.

### STEP 6

Bake at 190°C until baked through.

### STEP 7

Transfer to wire rack to cool.

## RASPBERRY MASCARPONE CREAM

### STEP 1

Combine cream, mascarpone and caster sugar in a bowl.

### STEP 2

Using a whisk, mix on high speed until light and fluffy.

### STEP 3

Mix in the jam so you have a swirled effect rather than fully combined.

## ASSEMBLY

### STEP 1

Cut the cake into 2 even layers.

### STEP 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.

### STEP 3



Place top layer of cake onto the creamed bottom layer.

**STEP 4**

Evenly spread the remaining raspberry mascarpone cream over the top layer.

**STEP 5**

Place in the fridge for 1 hour to set.

**STEP 6**

Dust with icing sugar and top with fresh raspberries as desired.

Best eaten fresh on day made. Store at refrigerated temperature.

Product Name: Classic Arana Silky Sponge Mix, Product Code: 102058