

Lemon-raspberry and hazelnut cake



120 min. 560 kcal SteviaSweet Crystal

Preparation

Preheat the oven to 200 degrees. Melt the butter and let it cool down somewhat. Mix together the dry ingredients, spices and **SteviaSweet Crystal**. Pour the butter into a mixing bowl and add eggs and yoghurt. Use a whisker to mix intensively. Add dry ingredients and mix the dough until even. Pour the dough into a greased cake tin (Ø 20 - 22 cm) and bake in the middle of the oven for 35 - 40 minutes. Let the cake cool down.

Mix together the crème fraîche and **SteviaSweet Crystal**. Grate in the lemon zest and add the mascarpone. Carefully mix the ingredients together into an even paste.

Split the cooled-down cake onto two plates. Mix together the lemon juice, water and **SteviaSweet Crystal** and moisten the plates with the liquid. Spread 1/3 of the lemon cream on top of the base, put some of the raspberries inside the cake and cover with a lid. Spread the rest of the cream over the top and decorate the cake with raspberries and hazelnuts.

Ingredients for 8 - 10 servings

150 g	butter at room temperature
200 g	natural yoghurt
2	eggs
195 g	wheat flour
50 g	ground hazelnut (or ground almonds)
75 g	SteviaSweet Crystal
1 tsp	baking powder
1 tsp	baking soda
1 tsp	cinnamon
1 tsp	powdered cardamom

Lemon cream

400 g	mascarpone
100 g	crème fraîche
75 g	SteviaSweet Crystal
1	Zest of lemon

Moistening

50 ml	lemon juice
50 ml	cold water
25 g	SteviaSweet Crystal

To serve

150 g	hazelnuts, roasted
200 g	fresh raspberries

Nutritional information per portion

560	kcal
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2352	kJ
12	g Protein
20	g Carbohydrates
48	g Fat