

# 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	<b>SteviaSweet Crystal</b>
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	<b>SteviaSweet Crystal</b>
1	Zest of lemon

## Moistening

50 ml	lemon juice
50 ml	cold water
25 g	<b>SteviaSweet Crystal</b>

## 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