

Fruity heart cake

Raspberry & lime give the heart cake a deliciously fruity note. Covered in white chocolate, it is a sweet and loving treat for Valentine’s Day, Mother’s Day or birthdays.

Zutaten
4 Portionen

Raspberry dough ingredients (for a 25 cm loaf tin)
220 ml Byodo Baking Oil Classic
160 g Sugar
1 Pack Vanilla sugar
4 Eggs
300 g Flour
1 TL Baking powder
70 g Raspberry fruit powder
at will red food coloring
Ingredients lime pastry (for a 25 cm loaf tin)
220 ml Byodo Baking Oil Classic
160 g Sugar
1 Pack Vanilla sugar
4 Eggs
300 g Flour
1 TL Baking powder
2 Lime zest and juice
Glaze ingredients
100 g white chocolate
chopped pistachios
Dried raspberries
for the baking tin

Butter or Byodo Baking Oil Classic
Flour

Zubereitung

Preparation of the raspberry dough
Brush the loaf tin with a little classic baking oil and dust with flour. Preheat the oven to 180 degrees.

Beat the oil, sugar, vanilla sugar and eggs in a bowl until frothy. Mix the flour, baking powder and raspberry fruit powder and add to the mixture. Whisk everything together to form a homogeneous batter and then color as desired with red food coloring. (If the dough is a little runny, add a little more flour).

Pour the dough into the loaf tin and bake in the oven for approx. 70 minutes (test with a skewer).

Remove from the oven and leave to cool. Then remove from the mold. Cut into pieces approx. 2 cm wide and cut out the hearts in the middle using a heart cutter.

Preparation of the lime dough
Clean the loaf tin and grease and flour it again with classic baking oil. Preheat the oven to 180 degrees.

Beat the oil, sugar, vanilla sugar and eggs in a bowl until frothy. Mix the flour, baking powder and lime zest and add to the mixture. Add the juice and whisk everything into a homogeneous batter. (If the dough is a little runny, add a little more flour).

Pour 1/3 of the dough into the loaf tin. Place the hearts in the center. Carefully spread the remaining dough around the hearts and bake in the oven for approx. 70 minutes (test with a skewer).

Remove the cake from the oven and leave to cool. Then remove from the mold.

Preparation of the glaze
Break the white chocolate into small pieces and melt in a bowl over a bain-marie. Glaze the cake with it and finally decorate with the pistachios and raspberries.

This airy baking delight is a lovely gift idea for Valentine’s Day, Mother’s Day or birthdays.