



RASPBERRY MASCARPONE CAKE

Directions

What You'll Need:

- 1 Package Keto Queen Kreations Yellow Cake Mix
- 8 oz. Mascarpone
- 1 cup heavy whipping cream
- 1/4 cup sweetener of choice
- 2 TBSP water
- 2 tsp. gelatin
- 1/2 cup raspberries
- 1/2 cup sweetener

How to Prepare:

1. Preheat oven to 350 degrees.
2. In a large bowl, prepare yellow cake mix according to package directions
3. Lightly spray or grease cake pans* and bake for 25-30 mins or until a toothpick comes out clean
4. In a small bowl, add water, sprinkle gelatin into it and let it sit for 5 minutes
5. In a medium sized bowl, mix together mascarpone, heavy cream and 1/4 cup sweetener until combined
6. After 5 minutes, microwave gelatin for 10 seconds until smooth
7. Pour gelatin into mascarpone mixture and beat together.
8. In a small saucepan, heat raspberries and 1/2 cup sweetener over medium to low heat until melted fully.
9. Layer the cake as desired

**The smaller the cake pan, the more layers you will get. This was made using three 6" pans*

Recipe: @strickley.keto

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