



**1.** Preheat the oven to 180°C/fan 160°C/ gas mark 4. Grease three round tins and line with the provided greaseproof circles. If you do not have three tins, you can bake in batches.



**2.** Using a wooden spoon, beat together 195g of butter and the caster sugar (bag 1), until light and fluffy. Add 4 eggs, and the flour and baking powder (bag 2), and beat until the mixture is smooth.



**3.** Divide the mixture evenly between the three prepared tins, and smooth with a palette knife or the back of a spoon. Bake for 18-25 minutes, or until golden and well risen. Test the cakes with one of the provided skewers, if the skewer comes out clean, the cakes are done. Leave to cool in the tins for a few minutes, then turn out onto a wire rack and leave to cool completely.



**4.** While the cakes are baking, make the jam. Put 120g of raspberries, the granulated sugar (bag 3), and 70 ml of water into a saucepan. Bring to the boil, then lower the heat and simmer for around 20-25 minutes. When the jam has thickened slightly, remove from the heat and push the jam through a sieve with the back of spoon. Discard the seeds and pulp from the sieve. Leave the remaining jam syrup to one side to cool completely.



**5.** Whilst the cake is cooling, make the icing. Briefly beat the mascarpone in a bowl, then gradually add the icing sugar (bag 4), and mix until well combined.



**6.** Once the cake layers are cool, assemble the cake. Position one of the sponges onto a plate, and spread 2 heaped tbsp of mascarpone icing onto the sponge. Dollop a third of the jam syrup over the icing, and, using the second provided skewer, swirl the jam into the icing. Put the second sponge on top and repeat.



**7.** Put the final sponge on top and spread a generous amount of icing over the top of the cake. Scrape a thin layer of icing around the sides of the cake with a flat knife. Dollop the jam syrup over the top of the cake and swirl carefully to achieve a distinctive ripple effect.



**8.** To finish, decorate with the freeze dried raspberries (bag 5).

#### MY TOP TIP

Ripple the jam syrup and the icing very gently so the two components remain distinct, with the colours just marbled.

*Michel Roux*  
★★★

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	45 MINS	18-25 MINS	12

### IN THE KIT

**Bag 1:** 130g caster sugar

**Bag 2:** 195g self-raising flour, 1 tsp baking powder

**Bag 3:** 75g granulated sugar

**Bag 4:** 130g icing sugar

**Bag 5:** 2.5g freeze dried raspberries

3 x greaseproof circles

Butter measure

2 x wooden skewers

### VIDEO

[Bakedin.co.uk/raspberryripplecake](https://Bakedin.co.uk/raspberryripplecake)

### YOU WILL NEED

4 medium eggs

195g cubed unsalted butter, at room temperature

120g raspberries

350g mascarpone

3 x 18cm round tins

Small saucepan

Sieve

### STORAGE

Store in an air-tight container in the fridge. Allow the cake to come back to room temperature before serving.

### INGREDIENTS

Self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate and sodium bicarbonate), statutory nutrition (calcium, niacin, iron, thiamin)), caster sugar, icing sugar: (sugar (97%), maize starch), granulated sugar, baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour (calcium, niacin, iron, thiamin)), raspberry pieces.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1576kJ/371kcal
Fat	0.5g
of which saturates	0.0g
Carbohydrates	88g
of which sugars	64g
Protein	3.3g
Salt	0.04g

Allergens: For allergens see ingredients in **bold**.

May contain: **milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

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# RASPBERRY RIPPLE CAKE



Michel Roux

