

Nutella, mascarpone and raspberry cake *(Desserts)*



Preparation

Put the sugar, eggs and the softened, chopped up butter in a food mixer and whisk. Then sift in the flour, baking powder, cocoa and stir until the mixture is smooth. Melt the chocolate in a bain marie and when it has become completely liquid pour in the milk a little at a time, stirring constantly. Add the melted chocolate to the cake mixture. Preheat the oven to 180°C, pour the cake mix into a greased and floured baking tin and bake for 35-40 minutes. When cooked, let it cool completely. In a bowl, mix the mascarpone with the Nutella and a few drops of milk and smear over the entire surface of the cake. Decorate with fresh raspberries and store in the fridge.

Tips

This Nutella, mascarpone and raspberry cake can be stored in the fridge for up to 2 days in a classic bell-shaped container used for transporting cakes. In addition, we recommend wetting the dough with a little milk to make it softer.

Trivia

Raspberries are a classic 'fruits of the forest' berry, which you can buy frozen or fresh. In this case you have to make sure that they are firm and shiny, not withered. To make them last longer, sugar them lightly. Furthermore, raspberries are rich in vitamins A and C, citric acid, pectin and fructose.

Information

Preparation 20 minutes

Total Time 40 minutes

Serves X Serves 6 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Italian 00 flour 400 grams

Butter 80 grams

Dark chocolate 100 grams

Unsweetened cocoa powder (2 tablespoons of bitter cocoa powder)

Baking powder (15g baking powder)

Eggs 3 units

Sugar 150 grams

Milk (A glass of milk at room temperature)

Mascarpone 350 grams

Nutella 2 grams

Raspberry