

# Raspberry Cake

A recipe by Hanna Geiger



## Ingredients

## Grams carbohydrates

200 g grainy cream cheese, 20% fat	6,6 g
40 g crème fraîche, 40% fat	1,0 g
A pinch of sweetener	0,0 g
20 g raspberries	1,0 g
3 or 4 tablespoons of water	0,0 g
3 sheets of white or red gelatine	0,0 g
	<b>8,6 g</b>
 Sponge base	 1,3 g
 <b>Total</b>	 <b>10,1 g</b>

## Directions

- Produce a round sponge base (refer the recipe for sponge base, below)
- Soak the gelatine
- Beat the remaining ingredients until they are frothy
- Press out the gelatine and dissolve it
- Mix 2 or 3 tablespoons of the raspberry cream into the gelatine,
- then mix with the rest of the cream
- Spread it on the sponge base (use a spring-form)
- After solidified, take the raspberry cake out of the spring-form
- Perhaps decorate with cream and raspberries (these additional carbohydrates must be calculated!)

# Sponge base

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<b>Ingredients</b>	<b>Grams carbohydrates</b>
10 g almond flour	0,4 g
1 egg	0,9 g
A pinch of sweetener	0,0 g
1 tablespoon of water	0,0 g
	<b>1,3 g</b>

## **Directions:**

- Beat the egg white with the water until it is stiff
- Add the egg yolk and the sweetener
- Fold in the almond flour
- Bake approximately 10 to 15 min in a preheated oven with 220 °C