

# Raspberry layer cake

**Serves:** 3-4 people

## Ingredients

### For the sponge

3 eggs, separated

3 tbsp of hot water

90g (3oz) Silver Spoon half spoon sugar

50g (2oz) Red Tractor Allinson Nature

Friendly plain white flour

50g (2oz) of cornflour

1 level teaspoon of baking powder

Icing sugar to dust

### For the filling

450g total 0% fat Greek yogurt

1 Red Tractor Silver Spoon Cakecraft  
vanilla pod

450g (1lb) fresh Red Tractor raspberries

120ml (4floz) sweet white wine

## Method

- Preheat oven to 180°C, 350°F, Gas Mark 4.
- Grease a 25cm (10 inch) high-sided cake tin with a little vegetable oil and then dust with caster sugar.
- To make the sponge, whisk together the egg yolks and hot water until foamy using an electric whisk. Slowly add two thirds of the Silver Spoon half spoon and continue whisking on a high speed until thick and creamy.
- In a clean bowl whisk the egg whites until stiff, slowly adding the remaining Silver Spoon half spoon, one dessert spoon at a time, allowing 10 seconds between each addition. Carefully fold the egg whites into the yolk mixture.



- Sift the flour, cornflour and baking powder over and carefully fold into the mixture.
- Pour into the prepared tin and bake in the centre of a preheated oven for 20-25 minutes, until firm to the touch. Allow to cool.
- When cool, cut the cake horizontally into three sections. Split the vanilla pod lengthways using a sharp knife and scrape out the seeds. Add to the yogurt and mix well.
- Place the base sponge on a serving plate, drizzle with a third of the wine, spread with half of the yogurt then add half the raspberries. Top with the centre sponge repeating the process. Top with the remaining sponge, drizzle with wine and dust with icing sugar.

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