White Chocolate Rasperry Cake Recipe

Makes a 20cm (8") cake - serves 12

Spray a 20cm (8") round cake baking pan with non-stick baking spray. <u>Line the base with non-stick baking paper. This is important as this cake will stick to the pan if you do not take this step</u>.

Ingredients

250g butter, chopped
1 1/2 cup (375ml) water
1 cup (220g) caster sugar
2/3 cup (100g) white chocolate, chopped
2 cups (300g) plain flour, sifted
1 teaspoon bi-carbonate of soda (bi-carb soda)
2 cups frozen raspberries

Baking Temperature

The oven should be preheated to 160C (325F)

Method

1. Combine the butter, water, sugar, and white chocolate together in a medium sized saucepan.

2. Place over gentle heat. Bring to the boil whilst stirring. You need to stir until everything has dissolved to stop the mix from burning. Be careful that the mix does not boil over.

3. Simmer gently for 5 minutes.

4. Remove from the heat. Cover with a lid and leave to cool to room temperature.

5. Whisk in gently the flour and bi-carb soda into the cooled liquid. Whisk until all lumps are removed. Do not over whisk; you are not trying to add air into the batter just remove any flour lumps.

6. Fold through the raspberries.

7. Pour batter into the prepared baking pan. Remember the baking pan must be lined with non-stick baking paper. The batter will be quite liquid and will level naturally. Tap the tin on the kitchen bench three times to remove any large air bubbles.

8. Bake in a preheated oven set at 160oC (325oF) for 60 mins. The top of the cake will crack slightly.

9. Remove from the oven. Leave to cool in the tin for 10 mins. Gently turn out onto a cake plate or a cake board lined with non-stick baking paper and leave to cool. This cake is quite soft whilst still warm which is why I suggest you do not turn out onto a cake wire to cool.