



Elvea, festa all'italiana

red valentine cake (gluten free)



Ingredients for Persons

150 g	butter
200 g	sugar
2	eggs
150 g	glutenvrije bloem
100 g	almond flower
2 teaspoons	
1 teaspoon	baking soda
6 tablespoons	lactosevrije melk
0,50 teaspoons	vanille-extract
100 g	frozen raspberries
6 tablespoons	ELVEA Passata - Plain
100 g	witte chocolade
200 g	poedersuiker

Preparation

1. Preheat the oven to 180 °C and grease a turban tin with cooking spray or oil.
2. Beat the butter with the sugar until light and fluffy with a mixer. Add the eggs one by one.
3. Mix the flour and almond flour with the baking powder and baking soda. Add this to the sugar mixture and beat well. Add 4 tbsp milk and ½ tsp vanilla extract. Pour about half of the dough into the baking tin.
4. Mix the raspberries with the passata. Keep 2 tbsp of this tomato-raspberry mixture for the glaze.
5. Melt the white chocolate with the remaining milk (2 tbsp.) and mix into the remaining cake batter. Then stir in the raspberry puree and mix until smooth. Pour this dough on top of the dough in the baking tin and go through it carefully with a knife or the handle of a wooden spoon. The idea is that you get a marbled cake. Too much trouble? Then just mix your dough with the white chocolate and raspberry puree. Just as tasty and quicker to prepare.
6. Bake the cake in 40 minutes. If the top turns brown too quickly, cover with tin foil. Prick the cake after 30 minutes to see if it's done. Gluten-free cakes can quickly become too dry.





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7. Leave the cake to cool on a wire rack.

8. Make the frosting from the remaining raspberry pulp and the icing sugar. When the cake is completely cooled you can pour the glaze over the cake. For a real Valentine's Day cake, decorate with some sprinkles.

Tip: do you prefer regular flour instead of the gluten-free variety? Then only add milk to the chocolate mixture, not to the basic cake dough.

