



Lemon, Pistachio and Raspberry Bundt Cake

about 10 - 12 slices



Easy

up to 20 Min.



Ingredients:

For the Sponge:

220 g Margarine
220 g Caster Sugar
4 Medium Eggs (beaten)
15 ml Dr. Oetker Sicilian Lemon Extract (1 tbsp)
250 g Self-Raising Flour
100 g Pistachios (chopped)

To Decorate:

150 g Dr. Oetker 26% White Chocolate
20 g Pistachios (chopped)
about 2 g Freeze Dried Raspberries

1 For the Sponge:

Preheat your oven to 180°C/160°C/Gas Mark 4. Grease the inside of your bundt tin generously and dust with flour – take care over this to ensure your cake does not stick in the tin.

2 Place the margarine and sugar in a bowl and mix together until creamed and smooth. Mix in the beaten eggs and Lemon Extract until smooth – if the mixture begins to curdle add a spoonful of flour to the mixture.

3 Sieve the flour on top of the mixture and fold in, until the flour is well combined – ensure you do not overmix and knock the air out of your mixture. Finally pour in the pistachios and mix through.

4 Pour the mixture into your prepared bundt tin and smooth the top. Bake the bundt cake for 35 – 40 minutes until a skewer inserted into the centre comes out clean. Once baked place the cake tin upside down on a cooling rack. Leave to cool for 10 minutes and then remove the tin, it should just slide off the cake.



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5 To Decorate:

Once the cake has cooled, break the White Chocolate into pieces and place in a microwaveable bowl. Heat in the microwave for 30 seconds and then stir, continue to heat in 10 second bursts, stirring after each burst until the chocolate has melted.

- 6** Drizzle the melted chocolate over the top of the bundt cake, allowing it to naturally flow down the sides of the cake. Sprinkle the dried raspberry pieces and pistachios over the cake. Leave the chocolate to set and then your cake is ready to enjoy!

