



## Two Tiered Raspberry and Dark Chocolate Cake with Raspberry Honey Cream Cheese Icing

### Ingredients

300g butter, softened  
300g caster sugar  
2 tsp vanilla extract  
6 organic eggs  
200g spelt flour  
4 tsp baking powder  
pinch sea salt  
200g ground almonds  
1 cup unsweetened Greek yoghurt  
1 cup 70% dark chocolate buttons  
2 cups fresh or frozen raspberries

### Raspberry and Honey Cream Cheese Icing

450g cream cheese  
6 tbsps honey  
1.5 tsp vanilla extract  
3 tsp Fresh As Raspberry Powder

### Garnish

Fresh As Raspberries  
Fresh rose buds  
Handful dried rose petals

### Method

Preheat the oven to 180°C fan bake. Grease and line 1x 10" cake tin and 1x 7" cake tin with baking paper. In the bowl of an electric mixer, cream the butter and sugar until pale, light and fluffy. Add the vanilla and then the eggs, one at a time, beating until combined between each addition.

Sift in the flour, baking powder and salt. Mix them in, along with the ground almonds and yoghurt. Stop your electric mixer once all the ingredients are combined, do not over mix. Divide the batter between the two tins and dot in the chocolate and raspberries, pressing them down lightly with a spoon. Bake for approximately 40 minutes or until golden in colour, springy to the touch and a skewer inserted in the centre comes out clean. Allow the cakes to cool for around 10 minutes before turning onto a cooling rack.

### Raspberry Cream Cheese Icing Method

In the bowl of an electric mixer, beat the cream cheese until smooth, being careful not to over beat. Next add the honey until fully incorporated. By hand, fold through the vanilla and raspberry powder.

Once the cakes are completely cool, spread a layer of icing onto the big cake, and place the smaller on top. Apply a neat coating of icing to the top layer of the cake. Decorate with Fresh As Raspberries, fresh rose buds and dried rose petals.

Refrigerate in an airtight container for up to 3 days.

**serves: approx 24**

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EVERYDAY GOURMET RECIPE



THE BAKER

*Julian Rudd*

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Recipe and Styling by The Baker  
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