

Hazelnut and Raspberry Cakes



Photography by Ben Dearnley

Ingredients (serves 6)

- 125g butter, softened
- 1 cup (215g) caster sugar
- 3 eggs
- 3/4 cup (115g) plain flour
- 1/2 cup (55g) hazelnut meal
- 3/4 tsp baking powder
- 1/4 cup (65g) sour cream
- 1 cup (125g) frozen raspberries
- 1 x 250g ctn mascarpone
- 1/4 cup (45g) icing sugar mixture
- 1 tsp rosewater

Method

1. Preheat oven to 160°C. Grease and line twelve 1/2-cup (125ml) capacity friand pans and place on an oven tray.
2. Use an electric mixer to beat the butter and sugar in a bowl until pale and creamy. Add eggs, one at a time, beating well between each addition, until just combined. Add flour, hazelnut meal and baking powder and stir to combine. Add sour cream and stir to combine. Add the raspberries and gently fold through.
3. Spoon mixture evenly among the prepared pans. Use a spoon to smooth the tops. Bake in preheated oven for 30 minutes or until a skewer inserted in the centres comes out clean. Remove from oven and turn on to a wire rack. Set aside to cool completely.
4. Combine the mascarpone, icing sugar and rosewater in a medium bowl. Use a small, serrated knife to split each cake in half. Spread the mascarpone on the bottom half of each cake. Sandwich together with the top halves of the cakes. Add a dollop of the remaining mascarpone to the top of each cake.