

**Miele**

# Raspberry butter cake

By Miele

**15 minutes, plus cooling time**

Preparation time

**50 minutes**

Cooking time

**12**

Serves



## INGREDIENTS

190 g butter, softened  
330 g (1 ½ cups) caster sugar  
1 tsp vanilla paste  
3 eggs  
335 g (2 ¼ cups) plain flour  
½ tsp baking powder  
¼ tsp bicarb soda  
½ tsp salt flakes  
185 ml (¾ cup) buttermilk  
120 g fresh or frozen raspberries,  
and more to serve  
Icing sugar, to serve

## **METHOD**

1. Preheat combi steam pro oven on Cakes Plus at 160°C.
2. Place the butter, vanilla and sugar and rind in a bowl of a freestanding mixer with a paddle attachment and beat until pale and creamy. Add the eggs, one at a time, beating well after each addition.
3. Combine the flour, baking powder, bicarb soda and salt in another bowl. Add to the butter mixture alternatively with the buttermilk, beating well after each addition.
4. Fold through the raspberries into the cake batter until evenly distributed.
5. Pour the cake into a greased 26cm bundt pan. Place into the oven and bake for 45-50 minutes or until a skewer comes out clean.
6. Remove from the oven and cool completely on a wire rack before serving.
7. Sprinkle a little icing sugar over the cake and serve with extra raspberries, if desired.

## **Alternative appliance method**

### **Oven**

- The cake can also be made in an oven by cooking it on Fan Plus at 160°C for 50 minutes or until golden and cooked through.