



Raspberry Cake with Marsala, Crème Fraîche, and Raspberries

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



440 kcal

DESSERT

Ingredients

- ☐ 1.5 cups all purpose flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 2 cups crème fraîche sour
- ☐ 2 large eggs
- ☐ 0.3 teaspoon ground nutmeg
- ☐ 1 teaspoon lemon zest grated

- ☐ 0.5 cup plum brandy
- ☐ 0.3 cup orange juice fresh
- ☐ 4 cups raspberries fresh
- ☐ 1 teaspoon salt
- ☐ 1 cup sugar
- ☐ 14 tablespoons butter unsalted room temperature ()
- ☐ 1 teaspoon vanilla extract

Equipment

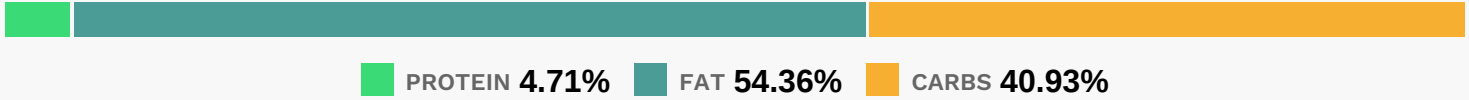
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ springform pan

Directions

- ☐ Position rack in center of oven and preheat to 400°F. Butter 10-inch-diameter springform pan.
- ☐ Whisk first 5 ingredients in medium bowl to blend.
- ☐ Combine Marsala and orange juice in small bowl. Beat 12 tablespoons butter and 1 cup sugar in large bowl until well blended. Beat in eggs, vanilla, and lemon peel. Beat in Marsala mixture in 2 additions alternately with flour mixture in 3 additions.
- ☐ Transfer batter to prepared pan.
- ☐ Sprinkle with 1 1/2 cups raspberries.
- ☐ Bake cake until top is gently set, about 20 minutes. Reduce oven temperature to 375°F. Dot top of cake with 2 tablespoons butter and sprinkle with 2 tablespoons sugar. Continue baking until tester inserted into center of cake comes out clean, about 15 minutes. Cool in pan on rack. Release pan sides; transfer cake to platter. Cool to room temperature.
- ☐ Mix crème fraîche and 2 tablespoons sugar in small bowl. (Cake and crème fraîche mixture can be made 8 hours ahead.

- ☐
- Let cake stand at room temperature. Cover and chill crème fraîche mixture.)
- ☐
- Cut cake into wedges. Top each with dollop of crème fraîche and fresh raspberries and serve.

Nutrition Facts



Properties

Glycemic Index:38.51, Glycemic Load:25.43, Inflammation Score:-6, Nutrition Score:9.5347826999167%

Flavonoids

Cyanidin: 21.97mg, Cyanidin: 21.97mg, Cyanidin: 21.97mg, Cyanidin: 21.97mg Petunidin: 0.94mg, Petunidin: 0.94mg, Petunidin: 0.94mg, Petunidin: 0.94mg Delphinidin: 1.1mg, Delphinidin: 1.1mg, Delphinidin: 1.1mg, Delphinidin: 1.1mg Malvidin: 11.44mg, Malvidin: 11.44mg, Malvidin: 11.44mg, Malvidin: 11.44mg Pelargonidin: 0.47mg, Pelargonidin: 0.47mg, Pelargonidin: 0.47mg, Pelargonidin: 0.47mg Peonidin: 0.53mg, Peonidin: 0.53mg, Peonidin: 0.53mg, Peonidin: 0.53mg Catechin: 1.81mg, Catechin: 1.81mg, Catechin: 1.81mg, Catechin: 1.81mg Epigallocatechin: 0.22mg, Epigallocatechin: 0.22mg, Epigallocatechin: 0.22mg, Epigallocatechin: 0.22mg Epicatechin: 2.6mg, Epicatechin: 2.6mg, Epicatechin: 2.6mg, Epicatechin: 2.6mg Epigallocatechin 3–gallate: 0.26mg, Epigallocatechin 3–gallate: 0.26mg, Epigallocatechin 3–gallate: 0.26mg, Epigallocatechin 3–gallate: 0.26mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.74mg, Hesperetin: 0.74mg, Hesperetin: 0.74mg, Hesperetin: 0.74mg Naringenin: 0.13mg, Naringenin: 0.13mg, Naringenin: 0.13mg, Naringenin: 0.13mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.75mg, Quercetin: 0.75mg, Quercetin: 0.75mg, Quercetin: 0.75mg

Nutrients (% of daily need)

Calories: 439.83kcal (21.99%), Fat: 26.36g (40.56%), Saturated Fat: 15.08g (94.25%), Carbohydrates: 44.66g (14.89%), Net Carbohydrates: 40.99g (14.91%), Sugar: 25.28g (28.09%), Cholesterol: 106.48mg (35.49%), Sodium: 335.18mg (14.57%), Alcohol: 1.97g (100%), Alcohol %: 1.37% (100%), Protein: 5.14g (10.27%), Manganese: 0.48mg (23.85%), Vitamin C: 16.35mg (19.82%), Vitamin A: 858.78IU (17.18%), Selenium: 11.61µg (16.59%), Fiber: 3.67g (14.68%), Vitamin B2: 0.25mg (14.64%), Folate: 54.36µg (13.59%), Vitamin B1: 0.18mg (12.32%), Phosphorus: 104.69mg (10.47%), Calcium: 97.47mg (9.75%), Iron: 1.51mg (8.41%), Vitamin E: 1.17mg (7.78%), Vitamin B3: 1.51mg (7.53%), Vitamin B5: 0.59mg (5.86%), Magnesium: 22.92mg (5.73%), Vitamin K: 5.9µg (5.62%), Potassium: 193.6mg (5.53%), Copper: 0.1mg (4.98%), Zinc: 0.65mg (4.32%), Vitamin B6: 0.07mg (3.71%), Vitamin B12: 0.22µg (3.65%), Vitamin D: 0.49µg (3.29%)