



NO-BAKE CREAMY RASPBERRY CAKE (WITH VANILLA PUDDING CREAM)

This cake belongs to our 3 best cakes in the world. These slices are so easy to make and at the same time just as delicious as some huge cake with lots of layers and fillings you're preparing for hours. The pudding cream is light and creamy but also firm enough and can be used for any other cake or sponge you'd like to.

For the base:

about 400 g = 30-35 Savoiardi Italian Ladyfingers
300 ml fruit juice (f.ex. apple, orange, pear,...)
some drops of rum flavour

Filling:

900 ml milk
200 g granulated sugar
3 pack. of vanilla custard powder (= about 120 g)
1 vanilla pod
250 g butter (1 cube) at room temp.

Raspberry Glaze:

600 g (frozen) raspberries
1 pack. instant powdered gelatin (= 20 g) **or** 3-4 gelatin sheets
3 tbsp. granulated sugar

Cream layer:

500 ml heavy cream and 4 tsp. of „san apart“ or 2 sachets of „dr. oetker whip it“ (to stiffen the cream) or 500 ml of vegetable-based cream

Instructions:

- Take the butter out of the fridge and soften it on room temperature.
- Prepare the vanilla pudding. Open the vanilla pod, scrape the seeds out of it and put them into a bowl.
- Add the sugar and mix it with the seeds until no lumps are left. Add 300 ml of the milk and 3 packages of the custard powder and combine the ingredients.
- Bring the remaining milk to a boil. Then stir in the custard-milk-sugar-seed-mix.
- When the mixture starts getting thicker, turn off the heat and continue stirring until the pudding reaches the consistency shown in the video (pretty viscous).
- Cover it with a layer of plastic film so that it touches the surface of the pudding and let it cool down completely.
- For the base: in a bowl combine the juice with some drops of rum flavour
- Prepare the ladyfingers and a rectangular baking tin (dimensions: 37x25x7 cm). Dip each of the ladyfingers quickly into the juice and line the bottom of the tin, trimming edges of the ladyfingers to fit if necessary.
- Place the softened butter into a suitable mixing bowl. Beat it until it becomes soft and creamy. Start adding the cooled pudding, gradually and not too fast or too much at once. Take some time for this step so that your filling can reach a creamy, shiny and lump-free texture.
- Spread the pudding filling evenly on top and refrigerate it immediately. In the meanwhile prepare the cream layer and the glaze.



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- Keep the cream refrigerated right up until you're ready to whip it so that it's as cold as possible. Pour the cream in the bowl and start whipping for about 1 minute. Then add the „whip it“. Continue whipping until the trails in the cream become stiffer and stiffer and the cream starts to take on volume. Pay attention that you don't whip much more beyond this stage, or you'll make butter.
- Spread the cream layer evenly on the pudding layer and refrigerate it again. It is important to do it evenly if you'd like to have a perfect result at the end. Even layers also play a big role for the glaze. If you have „waves“ in your layers, your glaze won't look nice at all.
- Combine the raspberries and sugar in a saucepan and bring it to a boil. Puree the sauce with a blender and strain it through a fine sieve (it takes some time but it is worth the effort).
- Then, step by step, stir in the instant gelatin. Continue stirring until no lumps are left.
- If you use gelatin sheets instead, soak the sheets in cold water for 5 to 10 minutes. Once soft, lift the sheets from the cold water, wring gently to remove excess water, add to the warm liquid and stir until dissolved.
- Then spread the glaze over the cooled cream layer. Don't smooth it using a spatula or similar things, just move the tin back and forth and it will spread itself evenly.
- Refrigerate again for at least 2 hours and enjoy!

