

# Four Layer Raspberry Delight



## White Cake:

- 1 box El Peto White Cake Mix (500 g)
- 4 eggs
- 2/3 cup warm water
- 2/3 cup margarine, butter or oil

Prepare cake as directed on box. TIP: If the batter is too thick, add warm water until consistency is like a regular cake batter. Pour into 2 greased 8" round pans and smooth out in pan. Bake at 180 °C - 325 °F for approx. 40 minutes and set aside on cooling rack to cool.

## Raspberry Filling:

- 4 cups raspberries (may be frozen)
- 1 cup water
- 1/2 cup sugar
- 2 tbsp gluten free cornstarch

In a saucepan, combine raspberries, 3/4 cup of water and the sugar. Bring to a boil and simmer for 20 minutes (or until raspberries have broken down). Dissolve gluten free cornstarch in the remaining 1/4 cup water and whisk into the raspberry mixture. Bring the mixture back to a boil and simmer for 5 minutes. Remove from heat and cool completely.

## Icing:

1 cup          whipping cream  
1/4 cup        sugar  
1 cup          softened cream cheese

Beat whipping cream and sugar together until stiff peaks form. Gently fold in softened cream cheese until fully combined. Chill in fridge until ready to spread.

## Creating the cake:

Slice the two cakes in half to create four 8" round cakes. Simply sandwich the layers with raspberry filling and icing including the top of cake. Complete the *delight* by icing the sides of cake well.

# Enjoy!



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