

Coconut cake with raspberries

Ingredients required for 8 persons

Preparation time 50 minutes

Difficulty medium

Ingredients

200 g pitted dates
250 g raspberries
70 g coconut oil
330 g coconut rasps
400 g sour cream (around 10 %
milkfat)
4 eggs
90 g coconut flower sugar
2 EL starch
fresh mint



Preparation

Preheat the oven to 150 °C fan. Grease a springform pan (diameter 26 cm) with coconut oil. Finely chop dates with a blender and knead into a dough with 300 g coconut rasps and coconut oil. Spread out 3/4 of the dough in the springform pan and press flat. Form an edge of around 1 cm.

Mix eggs, starch, coconut flower sugar and sour cream and distribute on the cake. Bake for around 10 to 12 minutes. Scatter over fresh or frozen raspberries. For the crumbles, take the remaining dough and knead with 30 g coconut rasps. Sprinkle over the cake and bake for another 30 minutes. Allow the cake to cool before cutting. Garnish with fresh mint leaves.

By the way

Cake recipe without wheat flour and industrial sugar, prepared with coconut rasps and coconut flower sugar.