

## Lemon cake with mascarpone



> 30 min.



Simple



Vegetarian



### Zubereitung

1. For the dough, mix all the ingredients together and place in the oven at 180 °C for approx. 50 to 60 minutes. Don't forget to test with a skewer.
2. For the decoration, first mix the icing sugar with a little water to make a glaze and pour slowly over the cake.
3. Then drape a mixture of fresh and dried raspberries over the top of the cake.
4. Crumble caramel biscuits over the top and garnish with mint leaves.

### Zutaten



#### For the batter:

- 50 ml milk
- 300 g flour
- 250 g **GOLDSTEIG** mascarpone
- 150 ml oil
- 3 eggs
- 1 sachet baking powder
- 1 sachet vanilla sugar
- 1 sachet lemon zest
- 180 g sugar
- 50 ml lemon juice

#### For the decoration:

- 200 g icing sugar
- 1 handful of dried raspberries
- 1 handful of fresh raspberries
- 2 caramel biscuits
- mint leaves