

# Pound cake with poppy seeds and raspberries



 90 min.  380 kcal  SteviaSweet Crystal

## Preparation

Preheat the oven to 175 °C.

Grease a baking tin (1.2l) with butter. Beat the butter until fluffy and add the sweetener. Continue beating until **SteviaSweet Crystal** has partly dissolved. Add eggs, beating vigorously. Mix the dry ingredients and the orange peel and add the mixture together with the liquids.

Pour the batter into a baking tin and bake for approx. 1 hour. Test if the cake is cooked with a matchstick. If the cake becomes too dark, lower the heat to 150 °C. Leave the cake to cool down.

Whisk the cream cheese and **SteviaSweet Crystal** into a fluffy paste and spread on top of the cake just before serving. Garnish with fresh raspberries and mint.

## Ingredients for 10 servings

200 g	soft butter
40 g	<b>SteviaSweet Crystal</b>
2	eggs
	Grated peel of 1 orange
100 ml	orange juice
100 ml	milk
240 g	wheat flour
65 g	almond flour
2 tsp	baking powder
50 ml	poppy seeds

## To serve

200 g	cream cheese
1 tsp	<b>SteviaSweet Crystal</b>
200 g	fresh raspberries
	Some mint

## Nutritional information per portion

380	kcal
1596	kJ
8.5	g Protein
22	g Carbohydrates
29	g Fat