

Christmas cake

Ingredients:

300g Crop's frozen strawberries

CAKE:

175 g self-raising flour
1 teaspoon baking powder
175 g butter
175 g white sugar
3 eggs

FILLING:

6 soupspoons red fruit jam
200 ml cream
200 g mascarpone

TOPPING:

powder sugar
Christmas chocolate
2 baking tins



Preparation:

- Preheat the oven, grease the side of the baking tin, and put baking paper in it.
- Sieve baking powder and flour and add butter, sugar and eggs. Whip up till a smooth mixture. Divide over the 2 baking tins and bake for 25 minutes. Cool off and take out of the baking tin.
- Put red fruit jam on the two cake halves.
- Whip up cream and mix with the mascarpone and put on 1 cake half. Top with the strawberries and thereafter cover with the other cake half.
- Decorate with powder sugar and Christmas chocolates.