



## **White Chocolate Raspberry Croissant Cake 30.07.10**

### **Pete Everett**

#### **Ingredients**

8 croissants, cut into 4 crossways (see tip)  
2 eggs  
1/2 cup caster sugar  
1/3 cup thickened cream  
1/4 cup almond meal (ground almonds)  
250g fresh or frozen raspberries  
200g good quality white chocolate, chopped  
2 tbs flaked almonds  
double cream or ice-cream, to serve

#### **Method**

Lightly grease & line base and sides of a 6cm-deep, 20cm round springform cake pan. Arrange half the croissants, cut side up, in the prepared pan, making sure the base is completely covered. Combine the eggs, sugar, thickened cream and almond meal in a bowl. Use a fork to whisk until well combined. Pour half the egg mixture over the croissants. Stand for 10 minutes to allow the croissants to absorb some of the mixture. Sprinkle over the raspberries and white chocolate. Top with remaining croissants. Pour over remaining egg mixture and stand for 10 minutes. Preheat oven and baking trays to 170°C fan forced. Sprinkle the almonds over the cake. Place cake pan on the hot baking tray and bake for 25-30 minutes or until golden. Stand for 10 minutes in the cake pan. Serve warm with cream or ice-cream.

Tip Day-old croissants are best for this recipe.