



# Raspberry & Lemon Bars

12 slices



Easy

up to 10 Min.

- 1 Preheat the oven to 190°C/170°C fan/gas mark 5. Line a 26x19cm tin with non-stick parchment paper.
- 2 In a bowl, beat together the butter and sugar until light and fluffy.
- 3 Add the eggs one at a time, beating well after each addition. Stir in the lemon extract.
- 4 Sieve in the flour and baking powder. Add the raspberries and fold until just combined.
- 5 Evenly divide the mixture between the prepared moulds. Bake for 35-40 minutes or until a skewer inserted in the centre comes out clean. Allow to cool fully.
- 6 To make the cream cheese icing, in a large, beat together the icing sugar and butter until smooth. Add in the cream cheese and lemon extract, beat until smooth.
- 7 Using a spatula or the back of a spoon spread the cream cheese icing on the cooled cake.
- 8 Use sharp knife to cut into squares. Decorate each square with some lemon zest, fresh raspberries and fresh mint.

## Ingredients:

### For the Sponge:

225 g Unsalted butter  
225 g Caster Sugar  
4 Eggs  
1 tsp Dr. Oetker Sicilian Lemon Extract  
225 g Plain Flour  
1 tsp Dr. Oetker Baking Powder  
100 g Raspberries

### For the Icing:

100 g Icing Sugar  
100 g Unsalted butter  
200 g Cream Cheese  
1 tsp Dr. Oetker Sicilian Lemon Extract

### To Decorate:

1 g Lemon Zest  
10 g Raspberries  
Mint Leaves

