



Lemon Raspberry Torte

INGREDIENTS:

2 cups Sugar
2 cups Cottage cheese, 1% pureed
4 each Eggs
1/3 cup Lemon zest
3 cups Flour, white, unbleached
1/2 teaspoon Baking powder
1/2 teaspoon Baking soda
1 teaspoon Salt
3/4 cup Lemon juice, fresh squeezed
3/4 cup Fat free buttermilk
1 teaspoon Vanilla extract
3 cups Raspberries, fresh, washed, patted dry
1/4 cup Sugar
2 cups Nonfat whipped topping
16 each Mint leaves for garnish (optional)

PREPARATION:

- Preheat oven to 350°F.
- Mix all dry ingredients in bowl then set aside.
- In stand mixer bowl or other mixing bowl; add pureed cottage cheese and sugar.
- Then add eggs one at a time, until incorporated. Stop mixer after that.
- Prepare the lemon juice, buttermilk, and vanilla extract mixture in separate bowl
- Alternate between adding the dry mix and the lemon juice mixture.
- Mix until batter is well blended; scrap the sides of the bowl to make sure all dry ingredients are incorporated. (Mix will be runny, so not to worry.)
- Spray two 8 inch cake pans with nonstick pan spray.
- Pour batter as evenly as you can into each cake pan.
- Bake in oven for about 30 to 35 minutes.
- While cake is baking in oven, place fresh raspberries into a bowl, and sprinkle remaining sugar over them. Let stand for a few minutes, then mash berries.
- When cake is done and cooled, slightly poke the cake a few times with a fork.
- Place mashed raspberries over the top of the bottom cake, then top with 2 cups of the nonfat whipped topping and place the second layer of the cake.
- Garnish with fresh lemon slices, raspberries and mint!





Number of Servings: 12

Serving Size: 1/12 or 1 each

Calories: 180

Fat Grams: 3

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