



RASPBERRY

MOUSSE

CAKE

Cake (base): 2 eggs, ½ cup of millet flour (you can use any gluten free flour), ½ cup of sugar, ¼ tsp baking powder

Beat eggs, add and sugar and flour. Mix all ingredients until you get nice and smooth texture. Put in 8-inch round cake pan. Bake at 360 for 20-30 minutes. Set aside to cool.

Mousse: 60 oz raspberries, 5 teaspoons gelatin (2 packages of gelatin)

Blend all raspberries in the blender. Strain raspberry puree through the strainer to eliminate all seeds. You should have about 5 cups of puree.

Dissolve gelatin in ½ cup of hot water. Mix with raspberry puree and pour over the cake. Refrigerate until set, approximately 4 hours or overnight. Cake will keep up to 5 days refrigerated.

Blackberry sauce: 20 oz blackberries

Blend all blackberries in the blender. Strain blackberries puree through the strainer to eliminate all seeds. Transfer puree to small sauce pan, add about ¾ cup of sugar and cook on the low heat, until it gets a bit thicker, about 30—60 minutes. Stir frequently. Set aside to cool, and refrigerate.

Serve, pour sauce over the cake