

Raspberry Cream Torte (Good Housekeeping)

10.75 oz. pound cake
1 c. heavy whipping cream
¼ c. sugar
1 t. vanilla
½ c. raspberries

- Whip heavy whipping cream with sugar and vanilla. Reserve 1 cup of mixture for frosting. Fold in raspberries into the remaining mixture.
- Cut pound cake in half horizontally. Scoop out the centers, leaving a ½ inch rim.
- Spread a thin layer of reserved cream on cut side of bottom half. Fill centers with raspberry mixture. Replace top.
- Frost with remaining cream and sprinkle with additional berries.