

Raspberry Cake with Whipped Cream Cheese Frosting



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Makes one 18cm cake

Prep time: 1h 30min

Cook time: 30min + cooling time

Total time: 2h

Difficulty: Intermediate

Category: Cakes

This raspberry cake is worthy of any special occasion and the pink ombre frosting makes it look delicate and elegant. The cake layers are made with raspberry jam, which is why they're incredibly moist and have a lovely raspberry flavor. You could add red food coloring to the cake batter to get pink cake layers. I decided to color the frosting instead to create a lovely pink ombre effect.

For the raspberry cake:

Ingredients

375g flour

1/2 tablespoon baking powder

1/2 tablespoon baking soda

1/2 teaspoon salt

150g seedles raspberry jam

240ml buttermilk

1 teaspoon raspberry extract (optional)

3 eggs

260g sugar

240ml neutral vegetable oil

Directions

Preheat oven to 180°C. Butter two 18cm cake pans and line them with parchment paper.

Mix together flour, baking powder, baking soda and salt in a medium bowl. In a separate bowl, whisk together buttermilk, jam and raspberry extract (if using) and set aside. Beat together eggs and sugar in a mixer on medium-high speed until pale and smooth. Add the oil and continue mixing until incorporated. Add dry and wet ingredients alternately to sugar mixture in 3 additions, beginning and ending with dry mix until combined. Divide batter between prepared pans and smooth tops. Bake until a toothpick inserted in the middle of cakes comes out clean, about 30-35 minutes.

Cool the cakes completely before trimming the tops (the cakes will rise in the middle and you'll have to level them). Then cut each cake in half horizontally. It's best to do that with a serrated knife. You will get 4 cake layers.

For the whipped cream cheese frosting:

Ingredients

400g cream cheese, softened

80g powdered sugar

2 tablespoons lemon juice

350ml heavy whipping cream

Directions

In a bowl of a stand mixer, beat cream cheese with powdered sugar and lemon juice until combined. Pour in heavy cream and beat on high speed until the cream is whipped to soft peaks and the mixture is smooth and spreadable. Refrigerate until needed.

To assemble the cake:

Ingredients

6 tablespoons raspberry jam
few drops of pink food coloring

Directions

Put one cake layer cut side up on the cake stand. Warm up the raspberry jam slightly in your microwave oven. Spread 2 tablespoons of the jam over the cake. Then spread 2 heaped tablespoons of the whipped cream cheese frosting over the jam. Cover with the second cake layer and repeat. Add the third cake layer, spread the jam and frosting over it and cover with the final cake layer. Now crumb coat the whole cake with a thin layer of the frosting and refrigerate for 30 minutes.

Meanwhile, divide remaining frosting into 4 bowls. Set 1 bowl aside (do not color). Add varying amounts of food coloring to remaining 3 bowls, to create 3 shades of pink. Spread the darkest pink frosting around the bottom third of the cake. Spread the next darkest shade above the first layer of frosting, then continue with remaining frosting. Spread white frosting on top of the cake. Refrigerate at least 3 hours before serving.