



Long Livo

Raspberry Layer Cake – Moist and Delicious

30 min

Prep time

12

Servings

25 min

Cook time

Medium

Difficulty

55 min

Total time

American

Cuisine

Ingredients

Cake Layers

- ☐ 2 ½ cups all-purpose flour
- ☐ 2 tsp baking powder
- ☐ ½ tsp salt
- ☐ ¾ cup unsalted butter, softened
- ☐ 1 ¼ cups granulated sugar
- ☐ 3 large eggs, room temperature
- ☐ 1 tsp vanilla extract
- ☐ 1 cup whole milk
- ☐ Zest of 1 lemon

Raspberry Compote

- ☐ 2 cups fresh raspberries
- ☐ ¼ cup granulated sugar
- ☐ 2 tbsp lemon juice
- ☐ 1 tsp cornstarch mixed with 1 tbsp water

Vanilla Buttercream

- ☐ 1 cup unsalted butter, softened
- ☐ 3-4 cups powdered sugar, sifted
- ☐ 2 tsp vanilla extract
- ☐ 2-3 tbsp heavy cream
- ☐ Pinch of salt

Instructions

- 1** Preheat the oven to 350°F (175°C). Grease three 8-inch round cake pans and line the bottoms with parchment.
- 2** In a bowl, whisk flour, baking powder, and salt; set aside. Cream butter and sugar together until light and fluffy, about 3-4 minutes.
- 3** Add eggs one at a time, beating well after each, then stir in vanilla and lemon zest.
- 4** Alternately add the dry ingredients and milk, beginning and ending with the dry mix. Fold gently; the batter should be smooth but not over-stirred.
- 5** Divide batter evenly among the pans. Bake 18-22 minutes, or until a toothpick inserted in the center comes out clean.
- 6** Allow cakes to cool in pans 10 minutes, then turn out onto wire racks to cool completely.
- 7** Meanwhile, combine raspberries, sugar, and lemon juice in a saucepan. Cook over medium heat until the berries break down, about 5 minutes. Stir in cornstarch slurry and simmer until glossy; let cool.

- 8 For the buttercream, beat butter until creamy. Gradually add powdered sugar, vanilla, salt, and cream, beating on high until light and fluffy.
- 9 Place one cake layer on a serving plate, spread a generous spoonful of raspberry compote, then a thin layer of buttercream. Repeat with second layer; top with the final cake layer.
- 10 Frost the top and sides of the cake with the remaining buttercream. Decorate with fresh raspberries and a dusting of powdered sugar. Let the cake rest 30 minutes before slicing.

Nutrition per serving

420 kcal

Calories

5 g

Protein

56 g

Carbs

18 g

Fat

Tips & notes

- If the batter looks too thick, add a splash of milk to loosen.
- For extra shine, brush the top layer with a light raspberry glaze.
- Use a serrated knife for clean, even slices.