



Long Livo

White Chocolate Raspberry Cake Recipe

20 min

Prep time

8

Servings

30 min

Cook time

Medium

Difficulty

50 min

Total time

American

Cuisine

Ingredients

Cake

- ☐ 2 cups all-purpose flour
- ☐ 1/2 cup cocoa powder
- ☐ 1 1/2 tsp baking powder
- ☐ 1/2 tsp salt
- ☐ 1 cup unsalted butter, softened
- ☐ 1 cup granulated sugar
- ☐ 4 large eggs
- ☐ 1 tsp vanilla extract

- ☐ 1/2 cup whole milk
- ☐ 1 cup fresh raspberries, mashed

Raspberry Compote

- ☐ 1 cup fresh raspberries
- ☐ 2 tbsp sugar
- ☐ 1 tsp lemon zest

White Chocolate Ganache

- ☐ 8 oz white chocolate, chopped
- ☐ 1/2 cup heavy cream
- ☐ 1 tbsp unsalted butter

Instructions

- 1 Preheat the oven to 350°F (175°C). Grease two 9-inch round cake pans and line the bottoms with parchment.
- 2 In a bowl, whisk together flour, cocoa powder, baking powder, and salt; set aside.
- 3 Using a mixer, cream the butter and sugar until light and fluffy, about 3 minutes.
- 4 Add eggs one at a time, beating well after each, then stir in vanilla.
- 5 Fold the dry ingredients into the butter mixture alternately with milk, beginning and ending with the dry mix.
- 6 Gently fold in the mashed raspberries, being careful not to crush any whole berries.
- 7 Divide batter evenly between pans, smooth tops, and bake for 25-30 minutes, or until a toothpick comes out clean.
- 8 Allow cakes to cool in the pans for 10 minutes, then turn onto a wire rack to cool completely.

- 9 Meanwhile, make the raspberry compote: simmer raspberries, sugar, and lemon zest over low heat until thickened, about 5 minutes; cool.
- 10 For the ganache, heat the cream until just simmering, pour over chopped white chocolate, let sit 2 minutes, then stir until smooth; add butter and stir until glossy.
- 11 Place one cake layer on a serving plate, spread a generous layer of raspberry compote, top with the second layer, and drizzle the warm ganache over the top, letting it drip down the sides.
- 12 Garnish with a handful of fresh raspberries and a light dusting of powdered sugar; let the ganache set for 10 minutes before slicing.

Nutrition per serving

420 kcal

Calories

5 g

Protein

48 g

Carbs

22 g

Fat

Tips & notes

- Make sure the white chocolate is not overheated; a gentle melt preserves its smooth texture.
- If the batter looks thick, add a tablespoon of milk to loosen.
- The cake can be assembled a day ahead; keep layers wrapped separately.