

Choco Fever Dream

Raspberry Layer Cake – Moist and Delicious

30 min Prep time	**25 min** Cook time	**55 min** Total time
12 Servings	**Medium** Difficulty	**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	5 g	56 g	18 g
Calories	Protein	Carbs	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.