

Choco Fever Dream

White Chocolate Raspberry Cake Recipe

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Medium** Difficulty	**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	5 g	48 g	22 g
Calories	Protein	Carbs	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.