

Raspberry Bundt Cake with White Chocolate

Introduction

The Raspberry Bundt Cake with White Chocolate is a dessert that blends elegance and comfort in one bite. Each slice bursts with juicy raspberries surrounded by soft, buttery cake enriched with white chocolate’s creamy sweetness. Perfect for special occasions or cozy weekends, this recipe brings bakery-level indulgence to your home kitchen, with simple steps and ingredients you likely already have on hand.

Why This Cake Wins Hearts

A Cake That Balances Sweetness and Tang

Few flavor pairings rival raspberries and white chocolate. The tart berries offset the chocolate’s richness, creating a dessert that feels light yet luxurious. In a bundt cake, that harmony shines through every layer, with each bite offering a perfect contrast of flavor and texture.

The Beauty of a Bundt Cake

Bundt cakes are both elegant and easy. Their signature ridged pan design turns a simple batter into a showpiece. Unlike layer cakes, bundts require minimal decoration yet deliver maximum visual appeal. This raspberry version is particularly stunning when topped with creamy frosting and dotted with vibrant red fruit.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 10 mins](#)
- Yield: [12 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

A moist and elegant Raspberry Bundt Cake with creamy white chocolate, balanced with tangy raspberries and topped with smooth cream cheese frosting. Perfect for celebrations or any time you crave a bakery-quality treat at home.

Ingredients

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Scale

- ☐ 2 ½ cups unbleached all-purpose flour
- ☐ 2 ½ teaspoons baking powder
- ☐ ¼ teaspoon kosher salt
- ☐ ¾ cup butter (1 ½ sticks), softened
- ☐ 1 ½ cups granulated sugar
- ☐ 5 ounces white chocolate, finely chopped
- ☐ 4 large eggs, room temperature
- ☐ 1 ¼ cups buttermilk
- ☐ 1 teaspoon vanilla extract
- ☐ Zest from 1 small lemon
- ☐ 1 cup raspberries (fresh or frozen, unthawed)

Cream Cheese Frosting:

- ☐ 1 stick butter, room temperature
 - ☐ 8 ounces cream cheese, room temperature
 - ☐ 2 ½–3 cups powdered sugar
 - ☐ 1 teaspoon vanilla extract
 - ☐ 1–2 teaspoons milk or lemon juice
 - ☐ 1 teaspoon lemon zest (optional)
- ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (175°C). Grease and flour a 10-cup Bundt pan thoroughly.
2. Whisk together flour, baking powder, and salt in a bowl and set aside.
3. Cream butter and sugar for 3–4 minutes until light and fluffy.
4. Add eggs one at a time, mixing after each addition and scraping the sides of the bowl.
5. Combine buttermilk, vanilla, and lemon zest in a separate bowl.
6. Add one-third of the flour mixture to the butter mixture, then half of the buttermilk mixture. Repeat until combined, ending with the flour.
7. Fold in chopped white chocolate.
8. Toss raspberries with 1 tablespoon flour and gently fold them into the batter.
9. Scoop batter into prepared Bundt pan, spreading evenly. Tap lightly to remove air bubbles.
10. Bake 45–50 minutes or until a toothpick inserted comes out clean with moist crumbs.
11. Cool 10 minutes in the pan, then invert onto a rack to cool completely.
12. For the frosting, beat butter and cream cheese until fluffy. Gradually add powdered sugar and milk until smooth.
13. Pipe or spread frosting over the cooled cake. Garnish with fresh raspberries and shaved white chocolate.

Notes

For mini Bundts, bake 20–25 minutes. For cupcakes, bake 18–20 minutes.

Store cake covered at room temperature for up to 3 days or refrigerate up to 7 days.

Freeze unfrosted cake up to 3 months; thaw overnight before frosting.

- Prep Time: 20 mins
- Cook Time: 50 mins
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 503
- **Sugar:** 59g
- **Sodium:** 290mg
- **Fat:** 18g
- **Saturated Fat:** 11g
- **Unsaturated Fat:** 6g
- **Trans Fat:** 0g
- **Carbohydrates:** 80g
- **Fiber:** 1g
- **Protein:** 7g
- **Cholesterol:** 98mg

Did you make this recipe?

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Choosing the Right Ingredients

Quality Makes All the Difference

Great cakes begin with great ingredients. Use real unsalted butter for richness, unbleached all-purpose flour for a soft crumb, and genuine vanilla extract to enhance aroma. Fresh raspberries provide brightness, while high-quality white chocolate adds silkiness. If you prefer, frozen raspberries work perfectly—just don't thaw them before mixing to avoid extra moisture.

Perfecting the Balance

A small amount of lemon zest elevates the raspberries, giving the cake a fresh, citrusy lift. Buttermilk ensures a tender texture and subtle tang. Together, these ingredients make a cake that's moist, flavorful, and satisfying without feeling heavy.

Creating the Perfect Batter

Step-by-Step Mixing

Start by creaming softened butter and sugar until light and fluffy—this step creates air pockets that lead to a tender crumb. Add eggs one at a time, mixing thoroughly between each addition. In a separate bowl, whisk together flour, baking powder, and salt. Alternate adding the dry mix with buttermilk to the butter mixture, beginning and ending with the dry ingredients. Mix only until combined.

Adding Raspberries and White Chocolate

Toss raspberries with a little flour to prevent them from sinking. Gently fold them into the batter along with chopped white chocolate. Be careful not to overmix. A few raspberries breaking into the

batter is fine; they'll create beautiful swirls of color throughout the cake.

Baking and Cooling for the Best Texture

The Ideal Baking Technique

Preheat your oven to 350°F and prepare a bundt pan with melted butter and flour or baking spray with flour included. Pour the batter evenly and tap the pan lightly on the counter to remove air pockets. Bake for 45 to 50 minutes until a toothpick inserted comes out with only a few moist crumbs attached.

Cooling for Perfect Moisture

Allow the cake to cool in the pan for 10 minutes before inverting it onto a wire rack. Keeping the warm pan over the cake as it cools helps retain moisture. If it sticks, gently loosen the edges with a butter knife. For an extra-moist texture, cool the cake completely before adding frosting.

Cream Cheese Frosting and Decoration

Making the Frosting Smooth and Creamy

Beat butter and cream cheese together until creamy and pale. Gradually add powdered sugar, alternating with small amounts of milk or cream until the frosting reaches a smooth, spreadable consistency. Vanilla extract or lemon zest can be added for flavor balance.

Decorating Like a Professional

Spoon or pipe the frosting in thick, elegant ribbons from the outer edge toward the center. Garnish with chopped white chocolate and fresh raspberries for a bakery-worthy finish. A light dusting of powdered sugar or drizzle of melted white chocolate adds sophistication without extra effort.

Troubleshooting and Recipe Variations

Common Mistakes to Avoid

Avoid overmixing the batter, which can make the cake dense. Use room-temperature ingredients for even blending. If your cake is dry, it may have baked too long or at too high a temperature. Always test early to prevent overbaking.

Creative Twists

This cake adapts well to different styles. Try folding in blueberries or blackberries for variation, or substitute almond extract for vanilla to give it a nutty undertone. You can also bake mini bundts or cupcakes using the same batter—just reduce baking time to about 20 minutes.

Serving and Storage Tips

How to Store for Freshness

Once completely cool, wrap the unfrosted cake tightly in plastic wrap and store at room temperature for up to three days. If frosted, refrigerate it for up to a week. To freeze, wrap slices individually and store for up to three months. Thaw overnight in the fridge before serving.

Best Ways to Serve

Serve your Raspberry Bundt Cake slightly chilled or at room temperature for the best flavor. It pairs beautifully with tea, coffee, or sparkling wine. For cozy dessert inspiration, check out this [Cozy Snickerdoodle Bundt Cake](#) recipe, which offers a warm, spiced twist on the bundt classic.

Frequently Asked Questions

Can I use frozen raspberries?

Yes, frozen raspberries work perfectly. Add them directly to the batter without thawing to prevent excess moisture.

Why did my cake stick to the pan?

Grease and flour every part of the bundt pan thoroughly. If your cake still sticks, warm it in the oven for five minutes, then try inverting again.

Can I make this cake ahead of time?

Yes, bake it a day ahead, store it wrapped at room temperature, and frost it the next day before serving.

How do I prevent a dry cake?

Use buttermilk, don't overmix the batter, and bake just until a toothpick comes out mostly clean with a few moist crumbs.

Can I substitute other berries?

Absolutely. Blueberries, strawberries, or a mix of berries all work beautifully with white chocolate.

Conclusion

This Raspberry Bundt Cake with White Chocolate combines simplicity with sophistication, proving that home baking can look and taste extraordinary. Each slice delivers a perfect blend of tangy berries, creamy chocolate, and rich frosting. With a few simple techniques and a touch of creativity, you can transform everyday ingredients into a dessert that feels truly special.