

White Chocolate Raspberry Cake

White Chocolate Raspberry Cake is an elegant dessert that combines tender layers of buttery white chocolate cake with a luscious raspberry filling and light whipped cream frosting. With its balance of creamy sweetness and fruity tang, it is a dessert that pleases both the eye and the palate. Whether you are celebrating a birthday, holiday, or simply enjoying a weekend treat, this guide will walk you through the preparation, assembly, and variations of this bakery-worthy cake.

Why White Chocolate Raspberry Cake Stands Out

A Cake That Captures Attention

This cake isn't just delicious; it's a centerpiece. The pale white chocolate cake layers contrasted with ruby-red raspberries create visual beauty that feels perfect for celebrations. Every slice reveals the striking color contrast and promises rich flavor. Unlike overly heavy chocolate cakes, this dessert feels luxurious yet refreshing, making it a favorite choice for events like bridal showers, birthdays, and anniversaries. It's a timeless dessert that delivers elegance without being complicated.

Flavor Harmony That Works

White chocolate and raspberries are a classic combination in baking for good reason. The sweetness of melted white chocolate folded into the batter provides richness, while fresh raspberries and jam bring tart, fruity brightness. Together, they strike a perfect balance, creating a cake that is flavorful without being overwhelming. The whipped cream frosting finishes it with an airy lightness, ensuring each bite feels satisfying but never too heavy. This balance is why it's universally loved.

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Description

An elegant cake featuring layers of white chocolate cake, raspberry filling, and whipped cream frosting.

Ingredients

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- ☐ 2 1/2 cups all-purpose flour
 - ☐ 2 teaspoons baking powder
 - ☐ 1/2 teaspoon baking soda
 - ☐ 1/2 teaspoon salt
 - ☐ 1 cup unsalted butter
 - ☐ 1 1/2 cups granulated sugar
 - ☐ 4 large eggs
 - ☐ 1 teaspoon vanilla extract
 - ☐ 1 cup whole milk
 - ☐ 1/2 cup sour cream
 - ☐ 6 ounces white chocolate, melted
 - ☐ 1 1/2 cups fresh raspberries
 - ☐ 1/2 cup raspberry jam
 - ☐ 2 cups heavy whipping cream
 - ☐ 2 tablespoons powdered sugar
 - ☐ 1 teaspoon vanilla extract
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
2. Whisk flour, baking powder, baking soda, and salt in a bowl.
3. Cream butter and sugar until fluffy. Add eggs one at a time, then vanilla.
4. Mix milk and sour cream in a separate bowl.
5. Alternate adding dry ingredients and milk mixture to the butter mixture.
6. Fold in melted white chocolate. Divide batter into prepared pans.
7. Bake 25–30 minutes until a toothpick comes out clean. Cool completely.
8. Mash raspberries and mix with raspberry jam for the filling.
9. Whip cream, powdered sugar, and vanilla until stiff peaks form.
10. Spread raspberry filling and whipped cream between layers. Top with remaining cream.
11. Decorate with fresh raspberries and chill before serving.

Notes

Store cake in the refrigerator for up to 3 days. Freeze individual slices for up to 2 months.

Did you make this recipe?

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Key Ingredients for Success

Pantry and Baking Staples

The foundation starts with all-purpose flour, baking powder, baking soda, and salt. Butter and sugar are creamed to create a fluffy base, while eggs and vanilla extract add stability and flavor. Whole milk and sour cream are combined to keep the cake layers moist. Finally, melted white chocolate is folded into the batter for richness. These ingredients come together to form soft, tender cake layers with a depth of flavor that's both light and indulgent.

Fresh and Flavorful Components

The raspberries are the star of this cake. Fresh raspberries, when combined with raspberry jam, make a filling that's sweet and tart at the same time. White chocolate balances this perfectly, ensuring the cake doesn't lean too sour. The whipped cream frosting, made from heavy cream, powdered sugar, and vanilla, creates a soft, fluffy finish that lightens the overall flavor. These fresh

elements elevate the cake into something extraordinary and memorable for guests.

Baking the Cake Layers

Mixing the Batter

Preheat your oven to 350°F (175°C) and grease two 9-inch cake pans. In a bowl, whisk flour, baking powder, baking soda, and salt. In another bowl, cream butter and sugar until light and fluffy, then add eggs one at a time. Stir in vanilla. Alternate adding the dry ingredients and the milk-sour cream mixture to the butter mixture, beginning and ending with dry. Fold in melted white chocolate gently to preserve the cake's airy texture.

Baking and Cooling

Divide the batter evenly between the prepared pans and bake for 25–30 minutes, or until a toothpick comes out clean. Allow cakes to cool in the pans for 10 minutes before transferring to wire racks. While cooling, prepare the raspberry filling by mashing raspberries and combining with jam until smooth. These steps ensure that once the cake layers are cool, they'll be ready to hold the filling and frosting without collapsing or becoming too soft.

Assembling the Cake

Building the Layers

Place one cake layer on a serving plate and spread an even layer of raspberry filling on top. Follow with a thick layer of whipped cream frosting. Add the second cake layer, pressing gently to secure. Cover the top and sides of the cake with the remaining whipped cream frosting. This creates a beautiful contrast between the bright filling inside and the light, fluffy outside, ensuring both taste and appearance are equally stunning.

Adding Final Decorations

Top the cake with fresh raspberries arranged in a pattern or scattered naturally for a rustic look. You can drizzle melted white chocolate over the top for elegance. Chill the cake for at least one hour before serving to help the layers set and the flavors blend. This resting time enhances the contrast between the moist cake, tangy filling, and airy whipped cream frosting, delivering the dreamy bite that makes this recipe unforgettable.

Serving and Pairing Ideas

Perfect Serving Options

Serve White Chocolate Raspberry Cake chilled for the best texture. Each slice looks beautiful on its own, but you can add a few fresh raspberries on the side for presentation. For a more decadent option, drizzle raspberry coulis or white chocolate sauce over each serving. Because the cake is rich yet airy, smaller slices are usually enough, making it a great choice for large gatherings where guests want a taste of everything.

Beverage Pairings

This cake pairs well with a variety of beverages. Light teas such as jasmine or chamomile complement its flavors, while coffee provides a bold contrast. During warmer months, sparkling water with lemon or iced tea works beautifully. For those who love fruity desserts, you might also enjoy exploring this [zesty lemon blueberry cake](#), which offers a tangy alternative. Together, both cakes provide variety for dessert tables and keep your menu exciting.

Creative Variations

Flavor Twists to Try

This cake adapts easily to new flavors. Replace raspberries with blackberries or strawberries for a twist. Swirl in extra raspberry jam for heightened fruitiness, or fold white chocolate chunks into the batter for gooey surprises. Almond or orange extract can replace vanilla for a subtle flavor shift. Each variation keeps the core recipe intact while letting you customize the dessert to suit the occasion, whether casual family dinners or more formal events.

Adjustments for Dietary Needs

Making this cake lighter or dietary-friendly is simple. For gluten-free baking, use a certified gluten-free flour blend. To reduce sugar, choose sugar-free raspberry jam and reduce powdered sugar in the whipped cream. For a lighter texture, replace some butter with Greek yogurt or use reduced-fat cream. These substitutions make the cake accessible to a wider audience, proving that you don't have to sacrifice flavor or indulgence when meeting dietary needs.

Storage and Make-Ahead Tips

Preparing in Advance

This cake is perfect for preparing ahead of time. Bake the layers a day in advance, cool them completely, and wrap tightly in plastic wrap. Store them at room temperature until you're ready to assemble. The raspberry filling can also be prepared early and refrigerated. On the day of serving, assemble with whipped cream frosting for the freshest look and taste. This approach saves time, especially when planning for larger gatherings or celebrations.

Storing Leftovers

Store assembled cake in the refrigerator due to the whipped cream frosting. Keep it in an airtight container for up to three days. For longer storage, slice the cake, wrap pieces in plastic wrap and foil, and freeze for up to two months. When ready to enjoy, thaw overnight in the fridge. The cake remains moist, and the flavors stay balanced, making leftovers just as delightful as the first serving.

FAQs About White Chocolate Raspberry Cake

Can I substitute frozen raspberries?

Yes, frozen raspberries work if fresh ones are unavailable. Thaw and drain them well to prevent excess liquid from thinning the filling. While frozen raspberries may be softer, combining them with jam helps maintain the filling's texture and flavor. Fresh raspberries are ideal for garnish, but frozen

makes a good substitute for the filling, allowing you to make this cake year-round regardless of raspberry season.

How can I keep the layers moist?

The combination of milk, sour cream, and melted white chocolate helps maintain moistness in the cake layers. Avoid overbaking, as this can dry out the cake. Testing with a toothpick ensures you pull the cakes from the oven at the right time. Wrapping the cooled layers tightly before assembly also helps lock in moisture. These simple steps guarantee that your cake stays tender and flavorful from the first bite to the last.

Can I make the whipped cream ahead of time?

Whipped cream is best prepared fresh, but you can make it a few hours before assembly if needed. Keep it refrigerated in a covered bowl. If it loses volume, re-whip it briefly before spreading on the cake. For longer stability, consider making stabilized whipped cream by adding gelatin. This option ensures the frosting maintains its fluffy texture throughout the serving, keeping the cake visually appealing and delicious for hours.

Is there a nut-free option?

Yes, this cake is naturally nut-free as written, but be mindful of cross-contamination if baking for someone with allergies. If you want to add nutty flavor without actual nuts, almond extract is a great substitute for vanilla. It gives depth without changing the structure. For those avoiding all traces, double-check your white chocolate brand, as some may be processed in facilities that also handle nuts. Always read labels carefully.

Why is my cake dense instead of fluffy?

Overmixing is the most common reason for dense cakes. Mix ingredients only until combined to prevent developing too much gluten. Also, check that your baking powder and baking soda are fresh, since expired leavening agents won't create enough rise. Measuring flour correctly is also crucial; spoon it into the measuring cup and level it off, rather than scooping directly. Following these steps ensures a tender and fluffy cake texture every time.

Conclusion

White Chocolate Raspberry Cake is a dessert that blends beauty with flavor. Its tender layers, fruity filling, and creamy whipped frosting make it suitable for celebrations or casual indulgence. With simple ingredients, thoughtful preparation, and creative variations, you can bring a bakery-style cake into your kitchen. From family birthdays to elegant parties, this recipe adapts effortlessly and always impresses. Try it once, and it may become one of your signature cakes for years to come.