



Raspberry Cake Filling Recipe

This raspberry cake filling is delicious and could be used as a raspberry sauce as well! And this recipe removes the seeds, making an extra smooth filling! Serve it with cheesecake, waffles, or whatever else sounds good to you!

Equipment

- Large Saucepan
- Large Bowl
- Strainer (fine mesh)



Ingredients

- 2 cups raspberries (fresh or frozen 10oz. bag)
- 1/3 cup granulated sugar
- 1/2 tsp lemon juice
- 1 tbsp cornstarch
- 1 tbsp water



Instructions



1. Add the raspberries, granulated sugar, and lemon juice to the saucepan. If you are using frozen raspberries, you don't have to thaw them and can add them while they are still frozen. I would recommend putting the lid on to help the frozen raspberries thaw faster.
2. Bring everything to a boil over medium heat. Try to break up any big pieces while it is heating up. Once it is at a boil, reduce the heat and simmer for 5 minutes.
3. Remove the raspberry cake filling from the heat.
4. Place your fine mesh strainer over a large bowl. Pour the raspberry cake filling into the strainer and use a spoon to push it against the sides. Repeat until most of the filling is in the large bowl, leaving the seeds in the strainer. This will take a few minutes.
5. Return the raspberry cake filling that was in the large bowl to the saucepan and taste. Add more lemon juice or sugar as needed.
6. In a small bowl, mix together the cornstarch and water. Add the mixture to the saucepan while stirring constantly.
7. Put the saucepan back on the heat and bring to a boil again while stirring constantly. Reduce the heat and let it simmer for another 1-2 minutes.
8. If the sauce is not thick enough, make another cornstarch and water mixture. Mix together another 1/2 - 1 tbsp of each. Keep in mind that the raspberry cake filling will thicken a bit once it has cooled.
9. Once the filling is the desired consistency, remove from the heat. You could either serve it or let it cool.
10. Store in an airtight container in the refrigerator. The raspberry cake filling will last for about 5 days in the refrigerator, or 3 months in the freezer.