



Stephanie Defasi's White Chocolate Raspberry Cake with White Chocolate Butter Cream

Ingredients

Almond cake:

- 2 ½ cups cake flour
- 3 tsp baking powder
- ½ tsp baking soda
- ¾ tsp salt
- 1 cup unsalted butter (room temp)
- 1 ½ tsp almond extract
- 1 tsp vanilla extract
- ¾ cup whole milk (room temp)
- 1 ½ cup sugar
- 6 large egg white, lightly beaten (room temp)
- 2/3 cup sour cream (room temp)

Frosting:

- 1 ½ cup unsalted butter (RT)
- 3 ¼ cup conf sugar
- ¼ tsp salt
- 2 tbsp heavy cream
- 1 ½ tbsp amaretto liqueur
- 1 tsp almond extract
- 9 ounces white chocolate melted and cooled

Filling:

- Raspberry compote (2 cups raspberries) cooked down
- ½ cup sugar
- splash of lemon
- corn starch if needed for thickening

Almond slices and raspberries for garnish

Instructions

Preheat your oven to 350°F (175°C). Generously grease and line two 9-inch round cake pans with parchment paper.

In a large bowl, sift together the cake flour, baking powder, baking soda, and salt. Set aside.

In another bowl, beat the butter on medium-high speed until smooth and creamy, about 1 minute. Gradually add the granulated sugar, continuing to beat on high for 2 minutes until well combined.





Reduce the mixer speed to low and slowly add the egg whites, beating well after each addition. Scrape down the sides of the bowl as needed.

In a measuring cup, mix the vanilla extract, almond extract, milk, and sour cream until well combined.

On low speed, add the flour mixture in three additions, alternating with the milk mixture, beginning and ending with the flour. Mix until just combined.

Divide the batter evenly into the prepared pans. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean. Allow the cakes to cool in the pans for 15 minutes before transferring to cooling racks to cool completely.

With a mixer, beat the butter on medium speed until smooth and creamy.

Gradually add the sifted confectioners' sugar, mixing until fully combined.

Add the salt, heavy cream, amaretto, almond extract, and melted white chocolate. Beat on medium-high for 1 minute, until the frosting is smooth and creamy.

Prepare raspberry compote as per ingredients above.

Once the cake layers have cooled completely, slice each layer in half horizontally to create 4 layers total.

Place one layer on a cake stand. Spread $\frac{1}{2}$ cup of frosting on top, then add $\frac{1}{4}$ cup of raspberry preserves. Repeat the process with the remaining layers, ending with the final cake layer on top.

Use the remaining frosting to cover the top and sides of the cake.

Gently press the sliced almonds around the sides of the cake and top with fresh raspberries.

Allow the cake to set for about 20 minutes before slicing. Store any leftovers in the refrigerator for up to 2 days, allowing the cake to come to room temperature before serving.