

The Cake Chica

BAKING FROM SCRATCH



10 Beginner

Cakes to Bake Now!

“

An hour
of planning
can save
you 10
hours of
doing.” –
*Dale
Carnegie*





Hi, I'm Mary

If you've ever wanted to learn how to bake and create stunning layer cakes like a pro, then you're in the right place.

I've chosen 10 simple, yet beautiful and tasty cake recipes that will inspire you to grow your skills and passion for layer cakes.

In this e-book I share my favorite basic cake recipe flavors, how to stack, fill, crumb coat and ice a cake.

Once you have a solid foundation of baking and decorating cakes, you'll be able to let your creativeness run wild. Now preheat your ovens and let's get baking friends!





01

Yellow Birthday Cake with Chocolate Buttercream is as simple as it gets! With three fluffy layers of homemade yellow cake, filled and frosted with chocolate Swiss meringue buttercream and sprinkles.



02

Homemade White Almond Sour Cream Cake is filled with cherry filling and covered in traditional Swiss meringue buttercream, topped with cherries and garnished with almonds.



03

Lemon-Blueberry Cake is three layers of fluffy lemon cake filled with blueberry filling and frosted with lemon cream cheese frosting and garnished with candied lemon peel.



04

Confetti Cake with Buttercream Frosting is a traditional white cake baked with sprinkles inside. The cake layers are soaked in an optional cake flavored soaking syrup and filled and frosted with Swiss meringue buttercream with sprinkles.



05

White Cake with Strawberry Filling has three light and airy layers of white cake filled with strawberry filling, then covered in light and smooth Swiss meringue buttercream and garnished with fresh strawberries.



06

Strawberry Cake from Scratch has three layers of flavorful strawberry cake made from strawberry juice. Next, it's filled with strawberry filling and covered with fluffy cream cheese frosting and garnished with fresh strawberries.



07

Vanilla Birthday Cake had three tall layers of vanilla cake filled and frosted with fluffy and sweet bakery-style frosting and garnished with bespoke sprinkles.



08

Fluffy Red Velvet Cake has three layers of light, fluffy and tangy cake layers, filled and frosted with super smooth cream cheese frosting and red chocolate curls.



09

Chocolate Cake has three layers of super moist chocolate cake filled and frosted with chocolate Swiss meringue buttercream, garnished with chocolate truffles and chocolate crispies.



10

White Chocolate Raspberry Cake has three layers of rich white chocolate cake filled with raspberry filling and covered with a raspberry flavored bakery-style buttercream, garnished with fresh raspberries.

Tools

- 3 8-inch round cake pans
- Nonstick baking spray
- 4 cup liquid measuring cup
- Stand mixer
- Rubber spatula
- Candy thermometer
- Nonslip mat
- Cake turntable
- 8-inch round cake board
- Offset cake spatula
- 8-inch round acrylic disc
- Parchment paper
- Cake scraper
- Piping bags
- Ateco piping tip #827
- Wilton piping tip #1M



Yellow Birthday Cake

CAKE

Adjust an oven rack to the center position and heat to 350 degrees. Spray 3 8-inch round cake pans with nonstick baking spray and set aside.

In a large bowl whisk together flour, baking powder, baking soda, salt and 1 1/2 cups granulated sugar.

In a 4 cup liquid measuring cup, whisk together buttermilk, melted butter, egg yolks (6), oil and vanilla extract.

Cake

- 2 1/2 cups (10 ounces) cake flour
- 1 1/4 teaspoons baking powder
- 1/4 teaspoon baking soda
- 3/4 teaspoon salt
- 1 3/4 cups (12 1/4 ounces) granulated sugar, divided
- 1 cup buttermilk, room temperature
- 10 tablespoons unsalted butter, melted and cooled
- 3 large eggs, separated, plus 3 large egg yolks, at room temperature
- 3 tablespoons vegetable oil
- 2 teaspoons vanilla extract
- 1/8 teaspoon cream of tartar

In the bowl of a stand mixer with the whisk attachment attached, whip egg whites (3) and cream of tartar on medium-low speed for 1 minute until foamy. Increase the mixer speed to medium-high and whip whites for 1 more minute, until soft and billowy. Gradually add the remaining 1/4 cup sugar and whip until the egg whites are stiff and glossy, about 3 minutes and transfer to a bowl.

Add the dry ingredients to the now empty mixer bowl and switch out the whisk attachment for the paddle attachment. Mix on low speed while gradually adding in the buttermilk mixture until just combined, about 15 seconds. Scrape down the sides of the bowl and increase the mixer speed to medium-low and mix for 15 seconds more.

With a rubber spatula, fold in one third of the egg whites into the batter. Gently fold in the remaining whites into the batter until no white streaks remain. Divide batter evenly between prepared cake pans, smooth out the tops and gently tap on the counter to release any air bubbles. Bake for 15 to 20 minutes or until a toothpick inserted in the center comes out with a few moist crumbs attached, rotating cake pans when cakes are at least halfway through baking.

Cool cakes in their pans for 10 minutes on wire racks, then invert cakes on to racks to cool completely.

BUTTERCREAM

In the bowl of a stand mixer fitted with the whisk attachment, pour in the egg whites and sugar and whisk by hand until combined. Fill a medium saucepan with about 2 inches of water and bring to a simmer. Place mixer bowl on top, being sure the bottom of the bowl does not touch the water and attach a candy thermometer.

Buttercream

- 1 cup egg whites (from about 8 large eggs)
- 2 cups (14 ounces) granulated sugar
- 3 cups (6 sticks) unsalted butter, cut into tablespoon sized pieces, at room temperature.
- 1 tablespoon vanilla extract
- 8 ounces semi sweet chocolate, chopped, melted and cooled

Whisking occasionally, heat the egg mixture until the temperature reaches 160 degrees. Once the mixture reaches 160 degrees, transfer to a stand mixer and beat the mixture on high speed for 10 minutes or until medium-stiff peaks form. At this point the outside of the mixer bowl should be room temperature. Switch out the whisk attachment with the paddle attachment and with the mixer on low speed, add the butter one tablespoon at a time, and then add the vanilla extract. Once combined, turn up the mixer speed to medium-high and beat until the buttercream is smooth about 5 minutes. Pour in the melted chocolate and mix until combined.

ASSEMBLE

Place a nonslip mat on top of a cake turntable and place a cake board on top. Center the first cake layer on top of the cake board, making sure there's even spacing from all around the edges. Spread about 3/4 cup chocolate buttercream over the top of the cake in an even layer with a small offset spatula. Place the second cake layer on top and gently press to adhere to the bottom cake layer. Spread another 3/4 cup buttercream over the top of the cake in an even layer. Add the third and final cake layer (bottom side up) on top and gently press to adhere.

CRUMB COAT

Apply a thin layer of frosting over the top and sides of the cake, creating a crumb coat. Chill the crumb coated cake in the refrigerator for 30 minutes.

DECORATE

Apply a large dollop of chocolate buttercream on top of the cake and spread out evenly. Line an 8-inch round acrylic disc with parchment paper with a bit of chocolate buttercream. Line up the acrylic disc with the bottom cake board and gently press on to the top of the cake to adhere.





Add more buttercream to the sides of the cake and gently press a cake scraper against the acrylic disc and bottom cake board and slowly rotate the cake turntable all the way around to create a smooth finish on the side of the cake. Chill the cake in the refrigerator for at least 15 minutes.

Insert a small offset spatula under the acrylic disc and rotate the turntable until the disc releases. Peel off the parchment paper. Add more buttercream to the top of the cake to fill in any gaps if needed. Smooth out the top of the cake with an offset cake spatula while rotating the turntable.

Fit a piping bag with Ateco piping tip #827 and fill with buttercream. Pipe 8 swirls on the top edge of the cake. Sprinkle the swirls and the cake with sprinkles. Attach Wilton piping tip 1M to another piping bag and fill with remaining buttercream. Carefully transfer the cake to a cake pedestal and pipe a shell border on the bottom edge. Add more sprinkles and serve.

Tools

- 3 8-inch round cake pans
- Nonstick baking spray
- Stand mixer
- Food processor or blender
- Sieve
- Candy thermometer
- 8-inch round cake board
- Cake turntable
- Piping bags
- Ateco piping tip #827
- 8 Maraschino cherries for garnish
- 5 ounces sliced almonds, toasted, for garnish



White Almond Sour Cream Cake

CAKE

Adjust oven rack to the center position and heat oven to 350 degrees. Spray cake pans with nonstick baking spray and set aside.

In a 4 cup liquid measuring cup, whisk together the egg whites, extracts, sour cream and milk.

In the bowl of a stand mixer with the paddle attachment attached, mix the flour, sugar, baking powder, salt and baking soda together on low speed until combined. Add butter one tablespoon at a time until the mixture forms pea-sized pieces, about 1 minute. Reserve $\frac{1}{2}$ cup of the sour cream mixture and pour the remaining in to the flour mixture and mix on medium-high speed until light and fluffy, about 1 minute.

Cake

- 5 large egg whites, at room temperature
- 3/4 teaspoon vanilla extract
- 3/4 teaspoon almond extract
- 3/4 cup sour cream
- 3/4 cup whole milk
- 2 1/2 cups (10 ounces) cake flour
- 1 1/2 cups (10.5 ounces) granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/8 teaspoon baking soda
- 3/4 cup unsalted butter, cut into tablespoon sized pieces, and softened to about 65 degrees

Reserve 1/2 cup of the sour cream mixture and pour the remaining in to the flour mixture and mix on medium-high speed until light and fluffy, about 1 minute. Reduce the mixer speed to medium-low and add the reserved 1/2 cup sour cream mixture to the batter and mix until combined, about 30 seconds. Do not over mix. The batter may look curdled. Give the batter a final stir by hand with a rubber spatula. Divide the batter evenly between the prepared cake pans and smooth tops with a rubber spatula. Gently tap cake pans on the counter to settle the batter and bake until a toothpick inserted in the centers comes out with a few moist crumbs attached, about 20 to 25 minutes, rotating pans halfway through baking. Let cakes cool in their pans for 10 to 15 minutes, then invert onto cooling racks to cool completely, about 2 hours.

FILLING

In a small saucepan, combine the sugar and cornstarch.

Add the cherries, lemon juice and water and cook over medium heat.

Bring to a simmer, stirring frequently to prevent the mixture from burning. Reduce the heat to low and allow to simmer for about 10 minutes, stirring occasionally.

Once thickened, remove from the heat and stir in the almond extract. Cool for 15 minutes before transferring to an airtight container and store in the refrigerator.

Reserve 1/2 cup of the sour cream mixture and pour the remaining in to the flour mixture and mix on medium-high speed until light and fluffy, about 1 minute. Reduce the mixer speed to medium-low and add the reserved 1/2 cup sour cream mixture to the batter and mix until combined, about 30 seconds. Do not over mix. The batter may look curdled. Give the batter a final stir by hand with a rubber spatula.

Filling

- 3/4 cup granulated sugar
- 2 tablespoons cornstarch
- 2 cups (310 grams) pitted fresh or frozen cherries, drained
- 2 tablespoon lemon juice
- 2 tablespoons water
- 1/4 teaspoon almond extract

Buttercream

- 1/2 cup plus 2 tablespoons egg whites
- 1 1/4 cups (8.75 ounces) granulated sugar
- 2 cups unsalted butter, at room temperature
- 1 1/2 teaspoons almond extract

Divide the batter evenly between the prepared cake pans and smooth tops with a rubber spatula. Gently tap cake pans on the counter to settle the batter and bake until a toothpick inserted in the centers comes out with a few moist crumbs attached, about 20 to 25 minutes, rotating pans halfway through baking. Let cakes cool in their pans for 10 to 15 minutes, then invert onto cooling racks to cool completely, about 2 hours.

BUTTERCREAM

In the bowl of a stand mixer fitted with the whisk attachment, pour in the egg whites and sugar and whisk by hand until combined. Fill a medium saucepan with about 2 inches of water and bring to a simmer. Place mixer bowl on top, being sure the bottom of the bowl does not touch the water and attach a candy thermometer.

Whisking occasionally, heat the egg mixture until the temperature reaches 160 degrees. Once the mixture reaches 160 degrees, transfer to a stand mixer with the whisk attachment attached and beat the mixture on high speed for 10 minutes or until medium-stiff peaks form. At this point the outside of the mixer bowl should be room temperature. Switch out the whisk attachment for the paddle attachment and with the mixer on low speed, add the butter one tablespoon at a time, and then add the almond extract. Once combined, turn up the mixer speed to medium-high and beat until the buttercream is smooth about 4 minutes. Reduce the mixer to low and beat for 1 minute to minimize air bubbles in the buttercream.



ASSEMBLE

Fit a piping bag with a plain round tip or coupler and fill with about 1 cup buttercream and set aside.

Place a cake layer on a round cake board and place on a cake turntable or pedestal and pipe a dam of buttercream around the edge of the cake. Spread about 1/2 cup of cherry filling in the center of the cake layer, spreading it out until it reaches the buttercream dam. Add another cake layer on top and repeat this process with the buttercream dam and cherry filling. Top with the last layer of cake (bottom side up).

Apply a light coat of buttercream over the top and sides of the cake to create a crumb coat and chill in the refrigerator for at least 30 minutes. Place about 2 cups of buttercream in a piping bag fitted with Ateco piping tip #827 and set aside. Cover the top and sides of the cake with the remaining buttercream. Decorate the top of the cake with buttercream swirls, cherries and almonds if desired.

Tools

- Rimmed baking sheet
- 3 8-inch round cake pans
- Nonstick baking spray
- 4 cup liquid measuring cup
- Stand mixer
- Food processor or blender
- Sieve
- Nonslip mat
- Cake turntable
- 8-inch cake board
- Piping bags
- Coupler or round piping tip
- Small offset spatula
- 8-inch acrylic disc
- Parchment paper
- Cake scraper
- Wilton piping tip #1M



Lemon-Blueberry Cake

CANDIED LEMON

Half fill a medium saucepan with water and bring to a boil. Add the zest strips and reduce the heat to a simmer and simmer for 15 minutes. Drain and rinse the zest.

In the same saucepan, combine sugar, water and cream of tartar and bring to a boil, stirring constantly to dissolve the sugar. Add the zest, cover the saucepan and reduce the heat to low. Let the zest simmer for another 15 minutes. Remove the pan from the heat and drain zest. Toss zest with 1/2 sugar, breaking up any lumps of sugar with your hands. Spread the zest onto a rimmed baking sheet to let dry at room temperature for about 2 hours before using.

Candied

Lemon

- 5 lemons, scrubbed
- 1 cup (7 ounces) granulated sugar
- $\frac{3}{4}$ cup water
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{2}$ cup (3.5 ounces) granulated sugar

Cake

- 1 cup (8 ounces) whole milk, at room temperature
- 6 large egg whites, at room temperature
- 1 $\frac{1}{2}$ teaspoons lemon emulsion
- 2 $\frac{1}{4}$ cups (9 ounces) cake flour
- 1 $\frac{3}{4}$ cup (12 $\frac{1}{4}$ ounces) granulated sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon fresh lemon zest

CAKE

Adjust an oven rack to the center position and heat oven to 350 degrees. Spray 3 8-inch round cake pans with nonstick baking spray and set aside.

In a bowl or a 4 cup liquid measuring cup, whisk together milk, egg whites and lemon emulsion. In the bowl of a stand mixer, with the paddle attachment attached, mix the flour, sugar, baking powder and salt on low speed until combined. Add butter one tablespoon at a time until the mixture forms pea-sized pieces, about 1 minute. Reserve $\frac{1}{2}$ cup of the milk mixture and pour the remaining to the flour mixture and mix on medium-high speed until light and fluffy, about 1 minute. Reduce the mixer speed to medium-low and add the reserved $\frac{1}{2}$ cup milk mixture to the batter and mix until combined, about 30 seconds. Do not over mix. The batter may look curdled. Give the batter a final stir by hand with a rubber spatula.

Divide the batter evenly between the prepared cake pans and smooth tops with a rubber spatula. Gently tap cake pans on the counter to settle the batter and bake until a toothpick inserted in the centers comes out with a few moist crumbs attached, about 20 to 25 minutes, switching and rotating pans halfway through baking.

Let cakes cook in their pans on wire racks for 10 minutes. Invert cakes on to wire racks to cool completely, about 2 hours.

FILLING

Place thawed blueberries in a blender or food processor and puree until smooth. Over a bowl pour blueberry puree over a sieve to remove the solids. The puree will be thick. Use a spoon to stir and press the puree through the sieve.

- 12 tablespoons unsalted butter, cut into tablespoon sized pieces, at room temperature

Filling

- 12 ounces frozen blueberries, thawed
- ¼ (1.75 ounces) granulated sugar
- 3 tablespoons cornstarch, mixed with 3 tablespoons cold water
- Fresh lemon juice, to taste

Frosting

- 1 cup unsalted butter, at room temperature
- 3 cups (12 ounces) powdered sugar, sifted
- 1 teaspoons vanilla extract
- 1 tablespoon fresh lemon juice

Place blueberry puree in a small saucepan over medium-low heat. Add sugar and cornstarch mixture and bring to a simmer, stirring constantly to keep lumps from forming. Once the puree thickens, remove from the heat. Cool for 5 minutes and then add fresh lemon juice and chill for about 2-3 hours in the refrigerator until ready to use.

FROSTING

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium speed for 5 minutes. Add the sifted powdered sugar, vanilla extract, lemon juice and salt. Reduce the speed to low and beat for 1 minute.

Increase the speed to medium and beat until fluffy, about 4 minutes. Reduce the speed to medium-low and add the cream cheese and beat until smooth, about 1 minute. Mix in lemon zest. Do not over beat or the frosting will become soupy.

ASSEMBLE

Place a nonslip mat on top of a cake turntable and place an 8-inch cake board on top. Center the first cake layer on top of the cake board, making sure there's even spacing from all around the edges. Fit a piping bag with a round piping tip or coupler and fill the piping bag with about 1 cup frosting. Pipe a frosting dam around the outer edge of the cake. Fill the center with half of the filling and spread out in an even layer with a small offset cake spatula. Place the second cake layer on top and gently press to adhere to the bottom cake layer. Pipe a frosting dam around the outer edge and spread the remaining filling out in an even layer until it reaches the frosting dam. Add the third and final cake layer (bottom side up) on top and gently press to adhere.

CRUMB COAT

Apply a thin layer of frosting over the top and sides of the cake, creating a crumb coat.

Chill the crumb coated cake in the refrigerator for 30 minutes.

- Pinch of salt
- 16 ounces cream cheese, cut into cubes, at room temperature
- 1 tablespoon freshly grated lemon zest

DECORATE

Line an 8-inch acrylic disc with parchment paper. Center the disc (parchment side down) on the top of the cake, making sure the disc and the bottom cake board line up. Apply frosting to the sides of the cake, coving up the bottom cake board completely. Using a cake scraper, smooth the frosting by rotating the cake turntable, cleaning your scraper with each rotation. Once the sides are smooth, place the cake back in the refrigerator for 15 minutes before removing the acrylic disc.

Carefully remove the acrylic disc by inserting a small offset cake spatula under the disc and rotate the turntable until it releases.

Smooth the top of the cake, adding more frosting if needed. Fit a piping bag with Wilton piping tip #1M and fill with frosting. Pipe a shell border around the top edge of the cake. Sprinkle the candied lemon peel in the center of the cake. Carefully transfer the cake to a cake pedestal and pipe another shell border around the bottom edge of the cake and serve.



Tools

- 3 8-inch round cake pans
- Food processor
- Stand mixer
- Candy thermometer
- 1 8-inch round cake board
- Pastry brush
- Icing scraper
- 8-inch round acrylic disc
- Cake turntable
- Piping bag
- Ateco piping tip #828
- Maraschino cherries for garnish
- Additional sprinkles for garnish



Confetti Cake

CAKE

Adjust a rack to the center position in the oven and heat to 350 degrees. Spray 3 8-inch round cake pans with non-stick baking spray and set aside. In a food processor, process the rainbow sprinkles until coarsely ground, about 8 to 10 pulses. Set aside until needed. In a medium sized bowl, whisk together the milk, egg whites and vanilla.

Attach the paddle attachment to a stand mixer. On low speed combine flour, sugar, baking powder and salt. Add butter one piece at a time. Continue to combine until the butter is the size of peas, about 1 minute. Reserve $\frac{1}{2}$ cup of the milk mixture, and pour remaining into the dry ingredients. Increase speed to medium-high and beat until light and fluffy, about 1 minute. Reduce the mixer speed to medium-low and add the reserved milk mixture to the batter and beat until combined, about 30 seconds (the batter may look curdled at this point). Give the batter a final stir by hand and stir in ground rainbow sprinkles.

Soaking

Syrup

- ½ cup water
- ½ cup granulated sugar
- 1 teaspoon vanilla extract
- 2 tablespoon cake flavored vodka (optional)

Buttercream

- 1 cup egg whites
- 2 cups granulated sugar
- 3 cups (6 sticks) unsalted butter, cut into tablespoon sized pieces, at room temperature
- 1 tablespoon vanilla extract
- 1 tablespoon cake flavored vodka
- ¾ cup rainbow sprinkles

Divide the batter evenly among the prepared cake pans and smooth the tops with an offset cake spatula or rubber spatula. Bake for about 20 to 25 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs attached, rotating pans halfway through baking. Let cakes cool in their pans for 10 minutes on wire racks. Invert cakes onto the wire racks to cool completely, about 2 hours.

SOAKING SYRUP

Add water and sugar in a small saucepan and cook over medium heat, stirring occasionally until sugar has dissolved. Turn off the heat and stir in extract and flavored vodka if using.

BUTTERCREAM

Pour egg whites and sugar in the bowl of a stand mixer, and whisk them together by hand to combine. Create a double boiler by filling a saucepan with a few inches of water and placing the bowl on top. The bottom of the bowl should not touch the water. Heat saucepan over medium heat.

Attach a candy thermometer to the bowl and heat the egg white mixture to 160 degrees, whisking often. Once the mixture reaches 160 degrees, about 10 to 12 minutes. Carefully transfer the bowl to the stand mixer.

With the whisk attachment attached, beat the egg white mixture on high speed for about 8 to 10 minutes until egg whites hold medium-stiff peaks. The mixer bowl should be room temperature with no residual heat coming from the top of the bowl.

Remove the whisk attachment from the mixer and replace it with the paddle attachment. With the mixer on low speed, add the butter a tablespoon at a time, then add the vanilla extract and vodka if using. Once the butter is combined increase the mixer speed to medium-high and beat until the buttercream is smooth and silky, about 5 minutes. Add in rainbow sprinkles and gently stir in by hand.



ASSEMBLE

Place one cake layer on an 8-inch round cake board and place on a cake turntable. Brush some of the soaking syrup on top of the cake. Spread about 1/2 cup buttercream on top in an even layer all the way to the edge of the cake. Place the second cake layer on top and brush with more soaking syrup. Spread 1/2 cup buttercream over the top in an even layer all the way to the edge of the cake. Place the last cake layer on top (bottom side up) and brush with more soaking syrup.

CRUMB COAT

Top the cake with about 2 cups buttercream and spread a thin coating of buttercream over the top and sides of the cake. This will help keep any crumbs from getting in to your final layer of buttercream as well as seals the cake. Chill the cake in the refrigerator for 30 minutes.

DECORATE

Apply the final layer of buttercream over the chilled cake in an even layer. Alternatively, you can use an 8-inch round acrylic disc lined with parchment paper, placed on top of the cake. With one hand on the top of the disc, apply the buttercream to the sides of the cake with your other hand. Coat the entire side of the cake with buttercream. Gently press an icing scraper against the acrylic disc and the bottom cake board, and using the turntable, smooth the sides of the cake with each rotation. Fill in any gaps with more buttercream and rotate again until you get a smooth finish. Chill the cake in the refrigerator for 30 minutes before removing the acrylic disc on top.

Using a small offset cake spatula or knife, gently remove the acrylic disc and peel off the parchment paper. Apply additional frosting on the top of the cake and gently smooth out.

Place the remaining buttercream in a piping bag fitted with Ateco piping tip #828. Pipe swirls around the top edge of the cake. Top each swirl with a cherry. Add additional sprinkles and serve.



Tools

- 3 8-inch round cake pans
- Non-stick baking spray
- Stand mixer
- Food processor
- Sieve
- Candy thermometer
- Piping bag
- Coupler or round piping tip

Cake

- 1 cup whole milk, at room temperature
- 6 large egg whites, at room temperature
- 1 teaspoon vanilla extract
- 2 ¼ cups (9 ounces) cake flour
- 1 ¾ cups (12 1/4 ounces) granulated sugar
- 4 teaspoons baking powder



White Cake with Strawberry Filling

CAKE

Adjust an oven rack to the center position and heat oven to 350 degrees. Spray 3 8-inch round cake pans with nonstick baking spray and set aside.

In a bowl, whisk together milk, egg whites and vanilla extract. In the bowl of a stand mixer, with the paddle attachment attached, mix the flour, sugar, baking powder and salt on low speed until combined. Add butter one tablespoon at a time until the mixture forms pea-sized pieces, about 1 minute.

- 1 teaspoon salt
- 12 tablespoons unsalted butter, cut into tablespoon sized pieces, at room temperature

Filling

- 12 ounces frozen strawberries, thawed
- $\frac{1}{4}$ granulated sugar
- 3 tablespoons cornstarch, mixed with 3 tablespoons cold water
- Fresh lemon juice, to taste
- 3 tablespoons Chambord, optional

Reserve $\frac{1}{2}$ cup of the milk mixture and pour the remaining to the flour mixture and mix on medium-high speed until light and fluffy, about 1 minute. Reduce the mixer speed to medium-low and add the reserved $\frac{1}{2}$ cup milk mixture to the batter and mix until combined, about 30 seconds. Do not over mix. The batter may look curdled. Give the batter a final stir by hand with a rubber spatula.

Divide the batter evenly between the prepared cake pans and smooth tops with a rubber spatula. Gently tap cake pans on the counter to settle the batter and bake until a toothpick inserted in the centers comes out with a few moist crumbs attached, about 20 to 25 minutes, switching and rotating pans halfway through baking.

Let cakes cook in their pans on wire racks for 10 minutes. Invert cakes on to wire racks to cool completely, about 2 hours.

Store cake layers in plastic wrap in an airtight cake container at room temperature for up to 3 days.

FILLING

Place thawed strawberries in a blender or food processor and puree until smooth. Over a bowl pour strawberry puree over a sieve to remove the solids. The puree will be thick. Use a spoon to stir and press the puree through the sieve.

Place strawberry puree in a small saucepan over medium-low heat. Add sugar and cornstarch mixture and bring to a simmer, stirring constantly to keep lumps from forming. Once the puree thickens, remove from the heat. Cool for 5 minutes and then add fresh lemon juice and Chambord. Chill for about 2-3 hours in the refrigerator until ready to use.

Buttercream

- 1 cup egg whites
- 2 cups (14 ounces) granulated sugar
- 3 cups (6 sticks) unsalted butter, cut into tablespoon sized pieces, at room temperature
- 1 tablespoon vanilla extract
- 1 pint fresh strawberries, optional, for garnish

BUTTERCREAM

In the bowl of a stand mixer fitted with the whisk attachment, pour in the egg whites and sugar and whisk by hand until combined. Fill a medium saucepan with about 2 inches of water and bring to a simmer. Place mixer bowl on top, being sure the bottom of the bowl does not touch the water and attach a candy thermometer.

Whisking occasionally, heat the egg mixture until the temperature reaches 160 degrees. Once the mixture reaches 160 degrees, transfer to a stand mixer and beat the mixture on high speed for 10 minutes or until medium-stiff peaks form. At this point the outside of the mixer bowl should be room temperature. Switch out the whisk attachment with the paddle attachment and with the mixer on low speed, add the butter one tablespoon at a time, and then add the vanilla extract. Once combined, turn up the mixer speed to medium-high and beat until the buttercream is smooth about 5 minutes.

ASSEMBLE

Fit a piping bag with a plain round tip or a coupler and fill with about 1 cup buttercream and set aside.

Place a cake layer on a cake pedestal or serving platter and pipe a dam of buttercream around the edge of the cake. Spread about 1/2 cup of the strawberry filling in the center of the cake layer, spreading it out until it reaches the buttercream dam. Add another cake layer on top and repeat this process with the buttercream dam and strawberry filling. Top with the last layer of cake (bottom side up) and cover the top and sides of the cake with the remaining buttercream. Decorate the top of the cake with fresh strawberries if desired.



Tools

- Nonstick baking spray
- 2 8-inch round cake pans
- Stand mixer
- Food processor or blender
- 8-inch cake board
- Piping bags
- Coupler
- 8-inch round acrylic disc
- Parchment paper
- Cake scraper
- Offset cake spatula
- Wilton tip #12 or coupler
- Fresh strawberries for garnish
- Sprinkles for garnish



Strawberry Cake

CAKE

Adjust an oven rack to the middle position and heat oven to 350 degrees. Spray 2 8-inch round cake pans with nonstick baking spray and set aside.

Microwave strawberries in a microwavable bowl, covered, until strawberries have softened and are juicy, about 5 minutes. Place strawberries in a fine mesh strainer set over a small saucepan and press with a rubber spatula to extract as much juice from the strawberries as possible. Discard strawberry solids. Over medium-high heat, bring the strained strawberry juice to a boil, stirring occasionally until the juice turns into a syrup and measures about $\frac{1}{4}$ cup, about 6 to 8 minutes. Remove from the heat and stir in the milk. Transfer milk mixture to a clean bowl and whisk in the egg whites and vanilla extract until combined.

Cake

- 10 ounces frozen whole strawberries (2 cups)
- $\frac{3}{4}$ cup whole milk
- 6 large egg whites
- 2 teaspoons vanilla extract
- 2 $\frac{1}{4}$ cups (9 ounces) cake flour
- 1 $\frac{3}{4}$ cups (12 $\frac{1}{4}$ ounces) granulated sugar
- 4 teaspoons baking powder
- 1 teaspoon table salt
- 12 tablespoons unsalted butter, cut into 12 pieces and at room temperature
- $\frac{1}{8}$ to $\frac{1}{4}$ teaspoon pink gel food coloring, optional

In the bowl of a stand mixer with the paddle attachment attached, mix the flour, sugar, baking powder and salt on low speed until combined. Add butter one piece at a time and mix until pea-sized pieces remain, about 1 minute. Add half of the milk mixture and increase the speed to medium-high and beat until light and fluffy, about 1 minute. Reduce the mixer speed to low and add in the remaining milk mixture and beat until combined, about 30 seconds. Add pink gel food coloring if using to tint cake batter and mix by hand until food coloring is combined.

Divide the batter between the prepared cake pans and smooth the tops out with a rubber spatula. Give the pans a few light taps on the counter to settle the batter and bake until a toothpick inserted in the center comes out with a few moist crumbs attached, about 30 to 35 minutes, rotating pans halfway through baking.

Let cakes cool in their pans for 10 minutes on wire racks, and then invert on to racks to cool completely, about 2 hours.

FILLING

Place thawed strawberries in a blender or food processor and puree until smooth. Over a bowl pour strawberry puree over a sieve to remove the solids. The puree will be thick. Use a spoon to stir and press the puree through the strainer.

Place strawberry puree in a small saucepan over medium-low heat. Add sugar and cornstarch mixture and bring to a simmer, stirring constantly to keep lumps from forming. Once the puree thickens, remove from the heat. Cool for 5 minutes and then add fresh lemon juice and Chambord. Chill for about 2-3 hours in the refrigerator until ready to use.

Filling

- 12 ounces frozen strawberries, thawed
- ¼ (1.76 ounces) granulated sugar
- 3 tablespoons cornstarch, mixed with 3 tablespoons cold water
- Fresh lemon juice, to taste
- 3 tablespoons Chambord, optional

FROSTING

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium speed for 5 minutes. Add the powdered sugar, vanilla extract, lemon juice and salt. Reduce the speed to low and beat for 1 minute.

Increase the speed to medium and beat until fluffy, about 4 minutes. Reduce the speed to medium-low and add the cream cheese and beat until smooth, about 1 minute. Do not over beat or the frosting will become soupy.

ASSEMBLE

Center the first cake layer on a cake board and place on a cake turntable. Fit a piping bag with a coupler or a plain round piping tip. Fill the piping bag with about 1 cup frosting.

Center the first cake layer on the cake board and pipe a frosting dam around the top edge of the cake layer. Spread half of the strawberry filling on top in an even layer all the way out until it meets the frosting dam. Place the second cake layer on top and pipe a frosting dam around the edge. Spread the remaining filling in the center and spread out in an even layer. Place the third cake layer on top (bottom side up).

CRUMB COAT

Spread a thin layer of frosting over the top and sides of the cake, creating a crumb coat. Be sure to keep a separate bowl on hand to wipe off your cake spatula so you don't get any crumbs in your bowl of clean frosting. Chill the cake in the refrigerator for at least 30 minutes.

DECORATE

Line an 8-inch round acrylic disc with parchment paper. Spread a small amount of frosting on your acrylic disc and attach the parchment paper to it.



Frosting

- 1 cup unsalted butter, at room temperature
- 3 cups (13.2 ounces) powdered sugar, sifted
- 2 teaspoons vanilla extract
- ½ teaspoons fresh lemon juice
- Pinch of salt
- 16 ounces cream cheese, cut into cubes and softened

Place a generous amount of frosting on the top of your cake and spread it out to the edges of the cake. You should have extra frosting hanging over the edges. Gently press your disc on top (parchment side down) of the cake making sure it's even with the cake board on the bottom. Once it is centered, apply a generous amount of frosting to the sides of the cake.

Once you have the sides frosted, take a cake scraper and gently press it against the cake board and the acrylic disc. Rotate the cake turntable until your frosting is smooth, applying additional frosting to areas that need it. Chill in the refrigerator for another 30 minutes.

Gently remove the cake disc with your cake spatula by gently turning the cake turntable until it loosens the acrylic disc. Remove the parchment paper and fill in any gaps or holes if needed with more frosting.

Fit a piping bag with a coupler (no tip attached) and fill with remaining frosting. Pipe 8 dollops of frosting around the top edge of the cake. Pick the best looking strawberries to top the cake with. Keep half whole and half sliced in half if desired. Sprinkle with dragees or sprinkles. If you have extra frosting, attach a Wilton piping tip #12 and pipe dots around the bottom edge of cake.



Tools

- 3 8-inch round cake pans
- Nonstick baking spray
- 4 cup liquid measuring cup
- Stand mixer
- Nonslip mat
- Cake turntable
- 8-inch cake board
- 8-inch round acrylic disc or cake board
- Parchment paper
- Cake scraper
- Rimmed baking sheet
- Piping bag
- Ateco piping tip #86g
- Sprinkles
- Crushed pink rock candy



Vanilla Birthday Cake

CAKE

Adjust an oven rack to the center position and heat oven to 325 degrees. Spray 3 8-inch round cake pans with nonstick baking spray and set aside.

In a 4 cup liquid measuring cup, whisk together the milk, egg whites, extract, and sour cream.

In the bowl of a stand mixer, with the paddle attachment attached, mix the flour, sugar, baking powder, baking soda, and salt on low speed until combined. Add butter one tablespoon at a time until the mixture forms pea-sized pieces, about 1 minute.

Cake

- 1 3/4 cups (420g/10.6 ounces) whole milk, at room temperature
- 6 large egg whites
- 1 tablespoon vanilla extract
- 2/3 (150g/5.3 ounces) cup sour cream, at room temperature
- 4 1/3 cups (498g/17.3 ounces) cake flour
- 2 1/2 cups (500g/17.7 ounces) granulated sugar
- 1 1/4 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

Reserve 1/2 cup of the milk mixture and pour the remaining to the flour mixture and mix on medium-high speed until light and fluffy, about 1 minute. Reduce the mixer speed to medium-low and add the reserved 1/2 cup milk mixture to the batter and mix until combined, about 30 seconds. Do not over mix. The batter may look curdled. Give the batter a final stir by hand with a rubber spatula.

Gently tap cake pans on the counter to settle the batter and bake until a toothpick inserted in the centers comes out with a few moist crumbs attached, about 30 to 35 minutes, switching and rotating pans halfway through baking.

Let cakes cool in their pans for 30 minutes on cooling racks. Then invert on cooling racks to cool completely.

SIMPLE SYRUP

Combine water and sugar in a small saucepan and cook over medium heat until the sugar has melted and mixture starts to boil. Continue to cook for 2 to 3 minutes until the mixture turns into a syrup.

BAKERY FROSTING

In the bowl of a stand mixer with the paddle attachment attached, beat the butter, shortening and salt on medium speed until light and fluffy, about 8 minutes. Add the powdered sugar, heavy cream, vanilla and almond extract and slowly mix until combined, about 1 minute.

Increase the mixer speed to medium-high and beat until light and fluffy, about 6 minutes.

ASSEMBLE CAKE

Place a nonslip mat on top of your cake turntable. Place an 8-inch cake board on top. Spread a small amount of buttercream in the center of the cake board to act as glue for the cake. Center one cake layer on the cake board. Spread about 1 cup frosting over the top with an offset cake spatula, smoothing the frosting out all the way to the edge.

- 1 1/4 cups (282g/10 ounces) unsalted butter, cut into tablespoon sized pieces, at room temperature, about 65 degrees

Simple Syrup

- 1/2 cup water
- 1/2 cup (99 grams/3.5 ounces) granulated sugar
- 1 teaspoon bakery emulsion
- 3 tablespoons cake flavored vodka, optional

Frosting

- 2 cups (454 grams/16 ounces) unsalted butter, at room temperature
- 1/2 cup (8 tablespoons) shortening
- 1/4 teaspoon salt

Reserve 1/2 cup of the milk mixture and pour the remaining to the flour mixture and mix on medium-high speed until light and fluffy, about 1 minute. Reduce the mixer speed to medium-low and add the reserved 1/2 cup milk mixture to the batter and mix until combined, about 30 seconds. Do not over mix. The batter may look curdled. Give the batter a final stir by hand with a rubber spatula.

Gently tap cake pans on the counter to settle the batter and bake until a toothpick inserted in the centers comes out with a few moist crumbs attached, about 30 to 35 minutes, switching and rotating pans halfway through baking.

Let cakes cool in their pans for 30 minutes on cooling racks. Then invert on cooling racks to cool completely.

SIMPLE SYRUP

Combine water and sugar in a small saucepan and cook over medium heat until the sugar has melted and mixture starts to boil. Continue to cook for 2 to 3 minutes until the mixture turns into a syrup.

BAKERY FROSTING

In the bowl of a stand mixer with the paddle attachment attached, beat the butter, shortening and salt on medium speed until light and fluffy, about 8 minutes. Add the powdered sugar, heavy cream, vanilla and almond extract and slowly mix until combined, about 1 minute.

Increase the mixer speed to medium-high and beat until light and fluffy, about 6 minutes.

ASSEMBLE CAKE

Place a nonslip mat on top of your cake turntable. Place an 8-inch cake board on top. Spread a small amount of buttercream in the center of the cake board to act as glue for the cake. Center one cake layer on the cake board. Spread about 1 cup frosting over the top with an offset cake spatula, smoothing the frosting out all the way to the edge.

- 6 1/2 cups (26 ounces/734.5 grams) powdered sugar, sifted
- 1 cup (8 fluid ounces) heavy cream
- 4 teaspoons vanilla extract
- 1/2 teaspoon almond extract

Place the second cake layer on top and spread another 1 cup frosting on top in an even layer, spreading it all the way to the edge of the cake. Place the last cake layer on top (bottom side up).

CRUMB COATING

Place a small dollop of frosting on top of the cake and using your offset cake spatula, spread a thin layer of frosting over the top and sides of the cake catching any loose crumbs and sealing them in. Refrigerate or freeze the cake for 15 to 30 minutes.

FROSTING THE CAKE

Separate 2 cups of frosting and divide between 2 bowls. With the remaining frosting in your mixer bowl, squeeze pink food coloring and mix to combined. Continue to mix until you've achieved the color you want. I used Americolor Soft Pink gel food coloring. Add purple gel food coloring to one of the small bowls of frosting and stir to combine. Continue to color and stir until you've achieved the color you want. Leave the the remaining small bowl of frosting uncolored. I used Americolor Lilac gel food color with a touch of Periwinkle.

Apply a large dollop of pink frosting on top of the cake and spread out evenly. Line an 8-inch round acrylic disc with parchment paper with a bit of frosting. Line up the acrylic disc with the bottom cake board and gently press on to the top of the cake to adhere. Add more frosting to the sides of the cake, making sure to cover the bottom cake board completely, and gently press a cake scraper against the acrylic disc and bottom cake board. Slowly rotate the cake turntable all the way around to create a smooth finish on the side of the cake. Chill the cake in the refrigerator or freezer for 15 to 30 minutes.

Insert a small offset spatula under the acrylic disc and rotate the turntable until the disc releases. Peel off the parchment paper. Add more frosting to the top of the cake to fill in any gaps if needed. Smooth out the top of the cake with an offset cake spatula while rotating the turntable.





DECORATING

Place a rimmed baking sheet on your counter and with one hand carefully pick up the cake from the bottom cake board. With the other hand, apply sprinkles to the bottom edge of the cake. Place the cake back on the turntable and apply more sprinkles on the sides of the cake by carefully tossing sprinkles on to the cake in a random order. Apply crushed up pink rock candy to the sides of desired.

Fit a piping bag with Ateco piping tip #86g and fill remaining with pink, purple and uncolored frosting. Pipe a rope of swirls on the top edge of the cake. Sprinkle the center and the cake with sprinkles. Carefully transfer the cake to a cake pedestal and serve.

Tools

- 3 8-inch round cake pans
- Nonstick baking spray
- Stand mixer
- 8-inch round cake board
- Cake turntable
- Small offset cake spatula
- 8-inch round acrylic disc
- Parchment paper
- Cake scraper
- Piping bag
- Ateco piping tip #828
- Sprinkles

Cake

- 3 cups (12 ounces/345 grams) cake flour, sifted
- 1 teaspoon baking powder
- 1 teaspoon Dutch processed cocoa powder
- 3/4 teaspoon salt



Red Velvet Cake

CAKE

Adjust oven rack to the center position and heat the oven to 350 degrees. Spray 3 8-inch round cake pans with nonstick baking spray and set aside.

In a large bowl whisk together the flour, baking powder, cocoa powder and salt and set aside.

In the bowl of a stand mixer fitted with the paddle attachment, combine the butter, sugar, oil and emulsion on medium speed until light and fluffy, about 7 minutes. Add the eggs one at a time, mixing well after each addition. Reduce the mixer speed to low and add the flour mixture in 3 additions, alternating it with the buttermilk in 2 additions.

- 1/2 cup (8 tablespoons/115 grams) unsalted butter, at room temperature
- 2 cups (14.5 ounces/410 grams) superfine sugar
- 1/2 cup vegetable oil
- 2 tablespoons Red Velvet Emulsion
- 3 large eggs, at room temperature
- 1 1/2 cups buttermilk, at room temperature
- 1 teaspoon baking soda
- 2 teaspoons distilled vinegar

In a small bowl, combine the baking soda and vinegar and quickly add it to the cake batter and mix to combine. Divide the cake batter between prepared cake pans and bake for 25 to 30 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs attached, rotating a little over halfway through baking.

Let the cake layers cool in their pans for 10 minutes. Then, invert the cakes on to cooling racks to cool completely.

FROSTING

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium speed for 5 minutes. Add the powdered sugar, vanilla extract, lemon juice and salt. Reduce the speed to low and beat for 1 minute.

Increase the speed to medium and beat until fluffy, about 4 minutes. Reduce the speed to medium-low and add the cream cheese and beat until smooth, about 1 minute. Do not over beat or the frosting will become soupy.

CRUMB COATING

Place one cake layer on an 8-inch round cake board and place on a cake turntable. Spread about 3/4 cup frosting over the top and in an even layer with a small offset cake spatula. Place the second cake layer on top and spread about 3/4 cup frosting in an even layer all the way out to the edge. Place last cake layer on top and apply a light coating of frosting over the top and sides of the cake, trapping any loose crumbs. Chill in the refrigerator or freezer for about 15 to 30 minutes.

ASSEMBLE

Apply a large dollop of frosting over the top of the cake and spread out to the edge in an even layer. Line an 8-inch acrylic disc with parchment paper and place the disc on top of the cake, parchment side down, being sure to line the disc up with the bottom cake board.



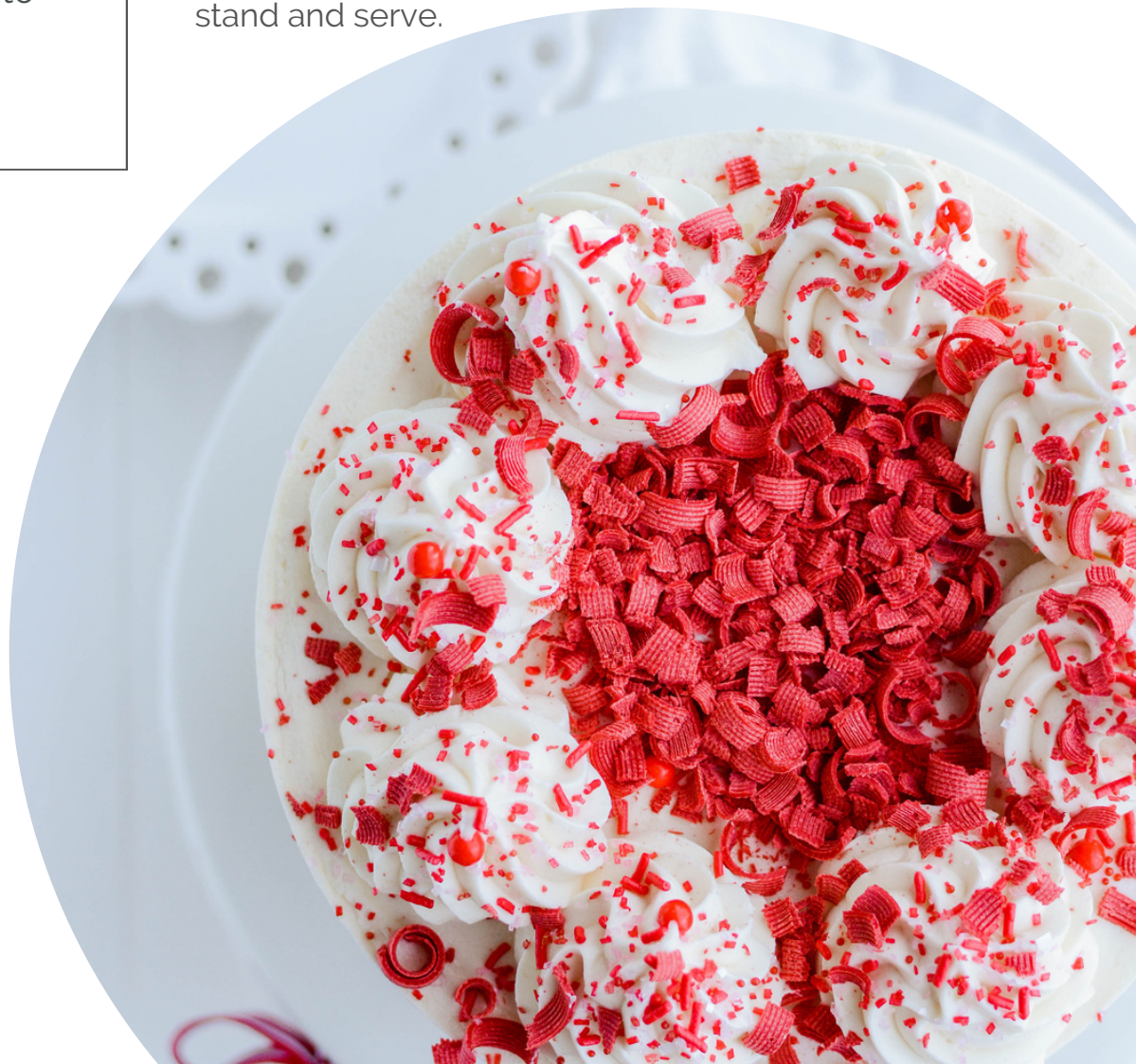
Frosting

- 1 ½ cups unsalted butter, at room temperature
- 4 1/2 cups powdered sugar, sifted
- 2 teaspoons vanilla extract
- ½ teaspoons fresh lemon juice
- Pinch of salt
- 24 ounces cream cheese, cut into cubes and softened

Apply a generous amount of frosting to the sides of the cake making sure the bottom cake board is completely covered. Gently touch the cake scraper to the bottom cake board and top acrylic disc and rotate the turntable to create a smooth finish. Fill in any gaps with more frosting and rotate until the sides are completely smooth. Place the cake in the refrigerator or freezer for 15 to 30 minutes.

Using a small offset cake spatula, carefully insert the spatula under the disc and slowly rotate the cake turntable until the disc releases. Peel off the parchment paper and smooth out the top edges of the cake if needed.

Fit a piping bag with Ateco piping tip #828 and fill with remaining frosting. Pipe 8 swirls of frosting on the top edge of the cake. Sprinkle the cake with red sprinkles and edible glitter. Carefully transfer the cake to a cake stand and serve.



Tools

- 3 8-inch round cake pans
- Nonstick baking spray
- 4 cup liquid measuring cup
- 2 cup liquid measuring cup
- Stand mixer
- Candy thermometer
- 8-inch round cake board
- Cake turntable
- Nonslip mat (for cake turntable)
- Small offset cake spatula
- 8-inch round acrylic disc
- Parchment paper
- Large rimmed baking sheet
- Piping bag
- Wilton piping tip #1M
- 1/2 cup 3 MM Chocolate Crispies
- Chocolate truffles



Chocolate Cake

CAKE

Adjust an oven rack to the middle position and heat oven to 325 degrees. Spray 3 8-inch round cake pans with nonstick baking spray.

In a large bowl whisk together the sugar, flour, cocoa, baking powder, baking soda, and salt.

In a 4 cup liquid measuring cup or bowl, whisk together the eggs, milk, oil and vanilla extract.

In a 2 cup liquid measuring cup or bowl whisk together the espresso powder and boiling water.

Add the egg-milk mixture to the dry ingredients and whisk together to combine. Use a rubber spatula to scrape down the sides of the bowl.

Cake

- 2 cups plus 2 tablespoons (15 ounces/428 grams) granulated sugar
- 1 3/4 cups (8.3 ounces/237 grams) all-purpose flour
- 3/4 cup plus 2 tablespoons (3 ounces/87 grams) unsweetened Dutch-processed cocoa powder, sifted
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 2 eggs
- 1 cup (8 ounces/240 grams) whole milk
- 1/2 cup (3.6 ounces/104 grams) vegetable oil

Pour the espresso mixture into the batter and whisk to combine. The batter will be thin.

Divide the cake batter between the prepared cake pans and bake for 25 to 30 minutes, or until a wooden skewer inserted in the center comes out with a few moist crumbs attached. Let cakes cool in their pans for 30 minutes on wire racks. Invert cakes on to wire racks to cool completely.

BUTTERCREAM

In the bowl of a stand mixer fitted with the whisk attachment, pour in the egg whites and sugar and whisk by hand until combined. Fill a medium saucepan with about 2 inches of water and bring to a simmer. Place mixer bowl on top, being sure the bottom of the bowl does not touch the water and attach a candy thermometer.

Whisking occasionally, heat the egg mixture until the temperature reaches 160 degrees. Once the mixture reaches 160 degrees, transfer to a stand mixer and beat the mixture on high speed for 10 minutes or until medium-stiff peaks form. At this point the outside of the mixer bowl should be room temperature. Switch out the whisk attachment with the paddle attachment and with the mixer on low speed, add the butter one tablespoon at a time, and then add the vanilla extract. Once combined, turn up the mixer speed to medium-high and beat until the buttercream is smooth about 5 minutes. Add the melted chocolate and mix until combined.

ASSEMBLE

Place one cake layer on an 8-inch cake board and place it on a cake turntable with a nonslip mat. Spread about 2/3 cup buttercream on top and spread in an even layer all the way to the edge of the cake, using an offset cake spatula. Place second cake layer on top. Spread about 2/3 cup buttercream on top in an even layer all the way to the edge of the cake. Place third cake layer on top (bottom side up) and press gently to adhere.

- 1 tablespoon vanilla extract
- 2 tablespoons instant espresso powder
- 3/4 cup (6.3 ounces/180 grams) boiling water

Buttercream

- 1/2 cup plus 2 tablespoons egg whites
- 1 1/4 cups (8.75 ounces/250 grams) granulated sugar
- 2 cups (4 sticks) unsalted butter, cut into tablespoon sized pieces and softened
- 2 teaspoons vanilla extract
- 6 ounces bittersweet chocolate, melted and cooled

CRUMB COAT

Apply a small amount of buttercream on top of the cake and spread a thin layer of buttercream over the top and sides of the cake with an offset cake spatula, creating a crumb coat. Place the cake in the freezer to chill for 15 minutes.

DECORATE

Line an 8-inch acrylic disc with parchment paper and set aside. Apply a large dollop of buttercream to the top of the chilled cake and spread in an even layer. You should have extra buttercream hanging off the edge. Place the acrylic disc on top, parchment side down and line the disc up with the bottom cake board.

Apply more buttercream to the sides of the cake, making sure the entire bottom cake board is covered in buttercream. Gently touch the bottom cake board and top acrylic disc with a cake scraper and rotate the turntable to even out the buttercream. Continue this process all around to smooth out the buttercream. Apply more buttercream to any gaps and repeat until completely covered and smooth.

Line a large rimmed baking sheet with parchment paper. Carefully pick up the cake by the bottom cake board and place the cake in one hand. With your other hand apply chocolate crispies to the bottom edge of the cake. Let the sprinkles that don't catch onto the cake fall on to the lined rimmed baking sheet to reuse as needed. Chill the cake in the freezer for another 10 to 15 minutes before removing the acrylic disc.

Gently place an offset cake spatula under the acrylic disc and gently rotate the turntable until the disc releases. Peel off the parchment paper and fill in any gaps with more buttercream if needed and spread evenly. Fit a piping bag with Wilton piping tip #1M and fill with buttercream. Pipe 8 swirls around the top edge of the cake. Sprinkle with more chocolate crispies and top each swirl with a chocolate truffle. Carefully transfer the cake to a cake pedestal and serve.

Tools

- 3 8-inch round cake pans
- Nonstick baking spray
- Stand mixer
- 4 cup liquid measuring cup (or bowl)
- Food processor
- Sieve
- Nonslip mat
- Cake turntable
- 8-inch round cake board
- Piping bags
- Coupler or round piping tip
- Offset cake spatula
- 8-inch round acrylic disc
- Parchment paper
- Cake scraper
- Wilton piping tip #1M
- White chocolate shavings, for garnish
- Fresh raspberries, for garnish



White Chocolate Raspberry

WHITE CHOCOLATE CAKE

Adjust oven rack to the center position and heat oven to 325 degrees. Spray 3 8-inch round cake pans with nonstick baking spray and set aside.

Place white chocolate in a microwave safe bowl and heat on 30 second intervals, stirring between each interval until the chocolate is smooth. Set aside to cool slightly.

In the bowl of a stand mixer, add the flour, baking powder, sugar and salt and mix on medium speed until combined.

In a 4 cup measuring cup, add the eggs, raspberry emulsion, buttermilk and sour cream and whisk to combine.

- Fresh mint, for garnish

Cake

- 3 cups (12 ounces) cake flour
- 1 tablespoon baking powder
- 1 1/2 cups (10.5 ounces) granulated sugar
- 3/4 teaspoons salt
- 4 large eggs
- 1 teaspoon raspberry emulsion
- 1 cup buttermilk
- 1/2 cup sour cream
- 1 cup (2 sticks) unsalted butter, cut into tablespoon sized pieces, at room temperature
- 1 cup (8 ounces) white chocolate, melted

Slowly add the butter to the mixer bowl with the dry ingredients, one tablespoon at a time. Mix until the mixture resembles pea sized balls of flour.

Reserve 1/2 cup of the wet ingredients and add the remaining into the dry ingredients. Mix on medium-high speed for 2 to 3 minutes, until combined. Add the reserved 1/2 cup wet ingredients to the batter and mix until combined on medium speed, about 30 seconds. Add the melted chocolate and mix on medium speed until combined.

Divide the cake batter into the prepared cake pans and bake for 25 to 30 minutes or until a toothpick inserted in the center comes out with a few moist crumbs attached, rotating pans halfway through baking.

Let cakes cool in their pans for 15 minutes, then invert them on to cooling racks to cool completely.

RASPBERRY FILLING

Place thawed raspberries in a blender or food processor and puree until smooth. Over a bowl pour raspberry puree over a sieve to remove the solids. The puree will be thick. Use a spoon to stir and press the puree through the strainer.

Place raspberry puree in a small saucepan over medium-low heat. Add sugar and cornstarch mixture and bring to a simmer, stirring constantly to keep lumps from forming. Once the puree thickens, remove from the heat. Cool for 5 minutes and then add fresh lemon juice and Chambord if using. Chill for about 2-3 hours in the refrigerator until ready to use.

BAKERY-STYLE FROSTING

In the bowl of a stand mixer with the paddle attachment attached, beat the butter, shortening and melted chocolate and salt on medium speed until light and fluffy, about 8 minutes. Add the powdered sugar, heavy cream, and emulsion and slowly mix until combined, about 1 minute.

Filling

- 12 ounces frozen raspberries, thawed
- 1/4 cup (1.75 ounces) granulated sugar
- 3 tablespoons cornstarch mixed with 3 tablespoons water
- Fresh lemon juice to taste
- 3 tablespoons Chambord, optional

Frosting

- 1 cup (16 tablespoons/225 grams) unsalted butter, at room temperature
- 1/4 cup (50 grams) shortening
- 6 ounces white chocolate, melted and slightly cooled
- Pinch of salt

Slowly add the butter to the mixer bowl with the dry ingredients, one tablespoon at a time. Mix until the mixture resembles pea sized balls of flour.

Reserve 1/2 cup of the wet ingredients and add the remaining into the dry ingredients. Mix on medium-high speed for 2 to 3 minutes, until combined. Add the reserved 1/2 cup wet ingredients to the batter and mix until combined on medium speed, about 30 seconds. Add the melted chocolate and mix on medium speed until combined.

Divide the cake batter into the prepared cake pans and bake for 25 to 30 minutes or until a toothpick inserted in the center comes out with a few moist crumbs attached, rotating pans halfway through baking.

Let cakes cool in their pans for 15 minutes, then invert them on to cooling racks to cool completely.

RASPBERRY FILLING

Place thawed raspberries in a blender or food processor and puree until smooth. Over a bowl pour raspberry puree over a sieve to remove the solids. The puree will be thick. Use a spoon to stir and press the puree through the strainer.

Place raspberry puree in a small saucepan over medium-low heat. Add sugar and cornstarch mixture and bring to a simmer, stirring constantly to keep lumps from forming. Once the puree thickens, remove from the heat. Cool for 5 minutes and then add fresh lemon juice and Chambord if using. Chill for about 2-3 hours in the refrigerator until ready to use.

BAKERY-STYLE FROSTING

In the bowl of a stand mixer with the paddle attachment attached, beat the butter, shortening and melted chocolate and salt on medium speed until light and fluffy, about 8 minutes. Add the powdered sugar, heavy cream, and emulsion and slowly mix until combined, about 1 minute.

- 3 1/4 cup (13 ounces/410 grams) powdered sugar, sifted
- 1/2 cup heavy cream, plus more if needed
- 2 teaspoons raspberry emulsion

Increase the mixer speed to medium-high and beat until light and fluffy, about 6 minutes.

ASSEMBLE CAKE

Place a nonslip mat on top of your cake turntable. Place an 8-inch cake board on top. Spread a small amount of frosting in the center of the cake board to act as glue for the cake. Center one cake layer on the cake board. Fit a piping bag with a round tip or coupler and fill the piping bag with about 1 cup frosting. Pipe a frosting dam around the edge of the cake. Spread about 1/2 cup raspberry filling over the top with an offset cake spatula, smoothing the filling out all the way to the frosting dam.

Place the second cake layer on top and pipe another frosting dam around the edge. Spread another 1/2 cup filling on top in an even layer, spreading it all the way to the frosting dam. Place the last cake layer on top (bottom side up) and gently press down to adhere.

CRUMB COATING

Pipe the remaining frosting in the piping bag on to the top of the cake and with an offset cake spatula, spread a thin layer of frosting over the top and sides of the cake, catching any loose crumbs and sealing them in. Refrigerate or freeze the cake for 15 to 30 minutes.

FROSTING THE CAKE

Apply a large dollop of frosting on top of the cake and spread out evenly. Line an 8-inch round acrylic disc with parchment paper with a bit of frosting. Line up the acrylic disc with the bottom cake board and gently press on to the top of the cake to adhere. Add more frosting to the sides of the cake, making sure to cover the bottom cake board completely, and gently press a cake scraper against the acrylic disc and bottom cake board. Slowly rotate the cake turntable all the way around to create a smooth finish on the side of the cake. Chill the cake in the refrigerator or freezer for 15 to 30 minutes.



Line a rimmed baking sheet with parchment paper. Carefully pick up the cake by the bottom cake board with one hand and with the other hand, apply the white chocolate shavings to the bottom edge of the cake over the rimmed baking sheet.

Insert a small offset spatula under the acrylic disc and rotate the turntable until the disc releases. Peel off the parchment paper. Add more frosting to the top of the cake to fill in any gaps if needed. Smooth out the top of the cake with an offset cake spatula while rotating the turntable.



DECORATING

Fit a piping bag with Wilton piping tip #1M and fill remaining frosting. Pipe 8 swirls on the edge of the cake and top each swirls with a fresh raspberry, mint and a white chocolate shavings. Carefully transfer to a cake pedestal and serve.



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