

## Sparkling Raspberry Cake

MAKES ONE FOUR-LAYER 6 INCH CAKE - SERVES 10-12

### Ingredients

#### RASPBERRY CURD

1/4 cups fresh or frozen raspberries  
6 tablespoons unsalted butter, diced  
2 tablespoons fresh lemon juice  
3 large egg yolks  
2/3 cup granulated sugar

#### CHAMPAGNE SIMPLE SYRUP

1 cup champagne  
1 cup granulated sugar

#### VANILLA BUTTER CAKE

2-1/3 cups cake flour  
1 tablespoon plus  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
3/4 cup unsalted butter at room temperature  
1/2 cups granulated sugar  
2 teaspoons vanilla bean paste  
3 egg yolks  
1 large egg  
1 cup whole milk

#### CHAMPAGNE SWISS BUTTERCREAM

4 large egg whites  
1/3 cups granulated sugar  
2 teaspoons pure vanilla extract  
4 sticks unsalted butter, at room temperature  
1/3 cup champagne or other sparkling wine

### MAKE THE RASPBERRY CURD

In a small saucepan, heat the raspberries over medium heat until they start to break down, about 8-10 minutes. Using a fine mesh sieve strain the raspberries into a bowl to retain as much liquid as possible. Throw away the seeds and solids.

Put the butter into a bowl and set a fine-mesh sieve over the bowl.

In a medium saucepan, combine 1/4 cup of the raspberry juice, lemon juice, egg yolks, egg, and sugar. Whisk to combine and store continuously. Cook over medium heat until mixture is thick and is 160° on a candy thermometer. Sauce should be thick enough to coat the back of a spoon, this should take around 8-10 minutes.

Strain the sauce mixture through the sieve into the bowl with the butter. Stir to melt butter and mix to combine. Cover with plastic wrap pressing it directly to the surface of the curd. Refrigerate ideally overnight or at least 4 hours until it is set.

### MAKE THE VANILLA BUTTER CAKE

Preheat oven to 350° F. Grease, flour and line the bottom of 4 - 6 inch round cake pans with parchment paper.

Sift together the flour, baking powder, and salt in a large bowl.

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium speed for 2 minutes. Add the sugar and on medium-high until light and fluffy (3-5 mins). Stop and scrap the sides and bottom of the mixing bowl.

Turn the mixer on medium and add the vanilla. Add the egg yolks and egg one at a time. Mix until combined, stop the mixer and scrap the side and bottom of the mixing bowl.

Turn the mixer to low and add the flour mixture in three batches, alternating with the milk. After the last addition of flour mix on medium for 30 seconds until combined. Stop the mixer and scrap the side and bottom of the mixing bowl.

Divide the batter between the 4 prepared pans. Bake for 20-25 minutes until a toothpick inserted into the

Divide the batter between the 4 prepared pans. Bake for 20-25 minutes until a toothpick inserted into the middle comes out clean. Let the cakes cool on wire racks for 10-15 minutes. Before removing the cakes from pans run a butter knife along the edge to release the edges of the cake. Let cakes cool completely right side up and parchment side down on wire racks. Once cooled level tops of the cakes with a long serrated knife.

### **MAKE THE CHAMPAGNE SIMPLE SYRUP**

Combine sugar and champagne in a small saucepan. Bring to a boil, cook until sugar has dissolved. Place in a jar and allow to cool.

### **MAKE CHAMPAGNE SWISS BUTTERCREAM**

Place egg whites and sugar in a bowl of the stand mixer. Whisk by hand to combine. In a saucepan large enough to fit your mixing bowl, bring an inch or two of water to a simmer over medium heat. Place mixing bowl on top of the saucepan to create a double boiler (make sure the bowl does not touch the water). Whisking intermittently, heat the egg and sugar mixture until it reaches 160°F on a candy thermometer.

Once it has reached 160°F remove from saucepan and affix to stand mixer base. With the whisk attachment whisk the mixture on high for about 10 minutes until the mixture holds medium-stiff peaks and the outside of the bowl has cooled to room temperature.

Turn the mixer down to low and add the vanilla. Add the butter two tablespoons at a time, mixing until each is incorporated. Once all the butter has been added stop mixer and swap out the whisk attachment for the paddle attachment.

Turn the mixer to medium and beat for about 5 minutes until silky smooth.

Slowly add the champagne and mix until combined. Being careful to not over mix and "break" the buttercream. You can use a rubber spatula to finish combining the champagne.

### **ASSEMBLE THE CAKE**

Shower or spoon the champagne simple syrup over the cake layers.

Place one cake round on a cake board using a small amount of buttercream.

Apply a thin amount of buttercream onto the cake round. Using a piping bag create a dam around the top edge of the cake. Spoon 1/3 of the raspberry curd over the buttercream. Top with the second cake layer and repeat. Repeat with a third cake layer, then place the final cake layer on top.

Apply a thin crumb coat of buttercream to coat the whole cake. Place in refrigerator for at least 15 minutes.

Smoothly frost the rest of the cake. If you wish use a small off-set metal spatula to create a ring design around and onto the cake. Using tweezers finish the cake with edible gold leaf.

## NOTES:

Raspberry curd and Champagne simple syrup can be made ahead of time and kept in the refrigerator for 2 weeks.

Cakes can be made ahead of time and then wrapped in cling wrap and foil and frozen. Assembling a cake with frozen rounds is much easier!

If the buttercream looks soupy refrigerate for 15 minutes and rewhip until smooth.

If the buttercream appears split or curdled, keep whipping until smooth, this can take 5 minutes. If it is still clumpy let it warm up more to room temperature and then rewhip until smooth.

Once decorated store cake in a cardboard box in the refrigerator. Remove cake from refrigerator and allow to come to room temperature before serving.

