

CELEBRATION PINK AND GOLDEN RASPBERRY CAKE

(from the Bewitching Kitchen, cake slightly modified from [My Cake School](#))

for one batch of cake:

(I made two batches to have 4 cake layers, used 3 in the cake)

350g) sugar

285g cake flour

1 teaspoon salt

15g baking powder

5 egg whites

2 teaspoons vanilla

1 cup (242g) buttermilk

1/3 cup (72g) vegetable oil

140g unsalted butter, slightly softened.

Heat the oven to 325 degrees. Grease and flour two 8 x 2 inch round cake pans. Reserve.

In the bowl of your mixer add the dry ingredients, sugar, flour, salt and baking powder. Whisk to combine. Reserve. In a separate bowl, add the egg whites, buttermilk, vanilla and oil. Stir with a fork to combine.

With the mixer on low speed, add the slices of butter a few pieces at a time to the dry ingredients. Increase the mixer to medium speed and beat until the dry ingredients look crumbly and moistened by the butter. With the mixer on low speed, add half of the egg mixture, increase to medium speed and mix for 1 1/2 minutes, the batter will become thick and fluffy. Scrape the sides and bottom of the bowl. Add the remaining egg mixture in 2 pourings beating for 20 seconds after each addition. Divide the batter between the two pans.

Bake at 325 degrees for 35 to 40 minutes or until a toothpick inserted into the center comes out clean or with just a few crumbs attached. Let the cakes cool in the pans 10 minutes, then turn out.

for the raspberry filling:

2 cups (320g) raspberries

4 tbsp (60ml) water

1 cup (200g) sugar

25g cornstarch

Add the raspberries and water to a food processor and puree until smooth. If you'd like, you can strain the puree to remove the seeds, but in this case start from a bigger amount so you end up with 320g.

Combine the sugar and cornstarch in a medium saucepan. Stir in the raspberry puree. Cook over medium heat, stirring consistently until mixture thickens and comes to a boil, about 8–10 minutes.

Allow to boil for 1 minute, then remove from heat. Refrigerate and allow to cool completely.

for the frosting:

1 cup (2 sticks) unsalted butter, at room temperature

1 cup vegetable shortening

2 teaspoons pure vanilla extract

3 to 4 tablespoons milk

¼ teaspoon salt

2 pounds (approximately 8 cups) powdered sugar

food gel dye, Americolor Dusty Rose

In a large bowl, using an electric mixer on medium speed (if you have a stand mixer, use the paddle attachment), beat together the butter, shortening, and extracts until smooth and creamy.

Add 2 tablespoons of the milk or water, the salt, and half the powdered sugar and mix just until combined. Scrape down the sides of the bowl. On low speed, gradually add in the remaining sugar. Add more milk or water as needed to achieve the desired consistency.

Divide the frosting in three bowls, and add increasing amounts of gel dye to get the ombre effect.

for decoration:

Raspberry Brigadeiros (recipe [here](#))

Lemon Macarons (recipe [here](#), but omit the blueberry jam)

Egyptian Gold luster powder

Everclear or vodka

Cake layers can be made a week in advance and frozen. Thaw still wrapped in plastic at room temperature. Assemble the cake by placing one layer on a rotating cake stand over a cardboard round base. A little buttercream on the cardboard helps it stay stable as you work on it.

Make a little dam with buttercream frosting (use the lighter color), then add the raspberry filling. Place the second layer on top, repeat the process and top with the third. Frost the cake first with a crumb coat, refrigerate for 30 minutes, then frost with the darkest tone at the bottom. If desired, add texture with a cake comb or spatula. Use the darker color to make rosettes on top, add the brigadeiros and macarons.

Finish the look with a few strokes of gold color on the edges of the buttercream roses and ridges on the sides of the cake. If you have golden sprinkles, put them to use...