Raspberry cream cake with vanilla cream



Ingredients

Sponge Cake:
♥ 5 eggs
♥ 150 g sugar
♥ 150 g all-purpose flour
♥ 1 tsp baking powder

Homemade Vanilla Cream:
♥ 5 dl heavy cream
♥ 1 tbsp vanilla paste or 1 vanilla bean
♥ 25 g cornstarch
♥ 125 g sugar
♥ 4 egg yolks

Filling and Decoration:
♥ 6 dl heavy cream
♥ 2 tbsp powdered sugar
♥ up to 1.2 kg fresh raspberries (see tips)

Instructions

Genoise Cake:
Whisk eggs and sugar until thick and creamy. Sift flour and baking powder and gently fold this into the egg mixture.

Pour the batter into the cake pan with baking paper at the bottom. Bake the cake on a rack in the middle of the oven at 175°C for about 30 minutes (check with a cake

needle that the cake is baked through in the middle).

Let the cake cool completely in the pan.

Homemade Vanilla Custard:
Bring cream and vanilla paste (or vanilla pod and seeds) to a boil. Remove the pan from the heat. If using a vanilla pod, remove it.

In another bowl, lightly whisk together egg yolks, cornstarch, and sugar. Gradually add the warm vanilla cream to the egg mixture. Mix well with a hand whisk. Then return it all to the pan.

Reheat, stirring constantly, being careful not to let the custard boil as it may separate (see tips). The vanilla custard will thicken as it heats. Remove the pan from the heat and let the custard cool to room temperature. Stir occasionally.

Place the vanilla custard in the refrigerator until completely thick (preferably overnight, but cover with some plastic wrap to prevent a skin from forming on the surface).

Assembly:
Whip cream and powdered sugar until thick and airy.

Loosen the cake from the pan with a sharp knife. Remove the cake from the pan and discard the baking paper. Divide the cake into 3 layers. Place the bottom cake layer on a cake dish.

Spread half of the vanilla custard. Cover with fresh raspberries. Spread an even layer of cream on top.

Place the second cake layer. Spread the remaining vanilla custard. Cover with fresh raspberries. Spread another layer of cream and place the top cake layer.

Cover the entire cake with the remaining cream.

Decorate as desired with fresh raspberries (see tips below). Keep the cake chilled until serving.

Tips

♥ Have enough fresh raspberries! □□ If you want to cover the entire outside of the cake with fresh raspberries as I have done here, you should expect to need a lot, a lot of raspberries! At least if you are making a cake base that is 24 cm like I have done here. The cake becomes very big and impressive, but it does require a lot of raspberries, so make sure to have plenty.

♥ Alternatively, you can make a smaller sponge cake, for example, 20 cm in diameter (see recipe for **Genoise** in different sizes **HERE**), which makes it more manageable to decorate the cake with raspberries on the outside, as I've done here.

♥ For the raspberries on the outside of the cake to stick well, you need a fairly thick layer of cream around the cake in which the raspberries can adhere.

♥ The raspberries also stick a bit better if you cut off a bit of the end so that the raspberries become flatter at the bottom.

♥ The cake can, of course, be decorated with fewer raspberries, for example by covering only the top of the cake with raspberries and piping cream along the edge of the cake.

♥ Also, see **Raspberry Sponge Cake**, **Marzipan Cake with Raspberries** and more sponge cakes with raspberries **HERE**.

© 2004 - 2026: Life is sweet. All rights reserved.

Source URL: https://dev.detsoteliv.no/en/recipe/raspberry-cream-cake-vanilla-cream