

## Moist Vanilla Cake with Raspberry Filling and Cream Cheese Frosting

Raspberry Cream Cheese Layer Cake Recipe



OVEN  
**350°F**

TIME  
**30 min**

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SAVE  
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### INGREDIENTS

For the Cake:

2 cups all-purpose flour  
2 tsp baking powder  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  cup unsalted butter, softened  
1 cup granulated sugar  
4 large eggs  
1 tsp vanilla extract  
 $\frac{3}{4}$  cup milk

For the Raspberry Filling:

2 cups fresh raspberries  
 $\frac{1}{2}$  cup granulated sugar  
1 tbsp cornstarch  
... cup water

For the Cream Cheese Frosting:

16 oz cream cheese, softened  
4 cups powdered sugar

For Garnish:

Additional fresh raspberries

### DIRECTIONS

1. Prepare the Cake Layers: Preheat oven to 350°F (175°C). Grease and flour two 8-inch round pans.
2. In a medium bowl, whisk flour, baking powder, and salt. In another large bowl, cream softened butter and sugar until fluffy. Beat in eggs one at a time, then vanilla.
3. Alternately add the flour mixture and milk, starting and ending with flour. Mix until just combined. Divide batter evenly between pans.
4. Bake for 25-30 minutes, or until a toothpick comes out clean. Cool in pans for 10 minutes, then transfer to wire racks to cool completely.
5. Make the Raspberry Filling: In a small saucepan, combine raspberries, sugar, cornstarch, and water. Stir over medium heat until thickened and bubbly. Let boil for 1 minute, then cool completely.
6. Prepare the Frosting: Beat softened cream cheese and butter until smooth. Gradually add powdered sugar and vanilla until the frosting is creamy and spreadable.
7. Assemble the Cake: Place one cake layer on your serving plate. Spread a layer of cream cheese frosting, then spoon half of the cooled raspberry filling over it.
8. Top with the second cake layer. Frost the top and sides with the remaining frosting. Spoon or swirl the rest of the raspberry filling on top.
9. Garnish and Serve: Decorate with fresh raspberries. Chill the cake for 30 minutes before slicing for clean layers. Serve and watch it disappear!

## TIPS FOR SUCCESS

Cool everything before assembling: Warm layers will melt the frosting and cause slipping.

Use an offset spatula for smooth frosting application.

Pipe a frosting dam around the edge of the first cake layer to keep filling from spilling out.

Chill before slicing: It firms the filling and helps layers hold shape.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/moist-vanilla-cake-with-raspberry-filling-and-cream-cheese-frosting/>