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Berry Chantilly Cake

Berry Chantilly cake made with tender layers of vanilla cake, fresh berries, and fluffy whipped mascarpone frosting.



5 from 242 votes

Prep Time:

15 mins

Cook Time:

30 mins

Total Time:

45 mins

Serves: 8 cups

Calories: 544kcal

Author: Elizabeth Marek

Ingredients

Vanilla Cake Recipe

- ☐ 13 oz (368.54 g) bleached cake flour
- ☐ 13 oz (368.54 g) granulated sugar
- ☐ 3 tsp (14.79 g) baking powder
- ☐ 1/4 tsp (0.25 tsp) baking soda
- ☐ 1/2 tsp (0.5 tsp) salt
- ☐ 8 oz (226.8 g) butter unsalted
- ☐ 2 tsp (1 Tbsp) vanilla extract
- ☐ 1 tsp almond extract
- ☐ 10 oz (283.5 g) whole milk room temperature
- ☐ 3 oz (85.05 g) vegetable oil
- ☐ 3 large (3 large) eggs room temperature

Chantilly Cream Ingredients

- ☐ 16 oz cream cheese softened
- ☐ 8 oz unsalted butter softened
- ☐ 16 oz mascarpone cheese softened
- ☐ 22 oz powdered sugar sifted
- ☐ 1 tsp almond extract
- ☐ 1 tsp vanilla extract
- ☐ 8 oz heavy whipping cream
- ☐ 2 tsp instant pudding mix Or any other whipped cream stabilizer. See my post:
<https://sugargeekshow.com/recipe/stabilized-whipped-cream/>

Berry Cake Filling

- ☐ 2 cups fresh or frozen berries
- ☐ 2.5 oz sugar
- ☐ 1 oz water
- ☐ 1 oz cornstarch
- ☐ 1 tsp lemon zest
- ☐ 2 tsp lemon juice

Equipment

- ☐ Stand Mixer
- ☐ Round Piping Tip and Piping Bag

Instructions

Vanilla Cake Instructions

- 1 Note: It's VERY important that your cold ingredients are at room temperature or slightly warmed. See video for tips.

Heat oven to 335° F/168° C — 350° F/177° C. I tend to use lower setting to prevent my cakes from getting too dark on the outside before the inside is done baking.
- 2 Place 4oz of the milk and oil in a separate bowl or cup and set aside
- 3 Combine remaining milk, vanilla extract, almond extract and room temp eggs in a separate measuring cup and set aside
- 4 Measure out dry ingredients (flour, sugar, baking powder, baking soda, and salt) and place them into the stand mixer bowl.
- 5 Attach the paddle to the mixer, and turn on the slowest speed (setting 1 on Kitchen Aid mixers). Slowly add chunks of your softened butter until it is all added. Let mix until batter resembles coarse sand.
- 6 Add milk/oil mixture into the dry ingredients and mix on medium speed (speed 4 on my KitchenAid) and mix for 2 full minutes. Do not skip this step or your cake will not rise.
- 7 Add in 1/3 of your milk/egg mixture. Repeat 2 more times until batter is just combined. Don't forget to scrape your bowl.

- 8 I always start by baking for 25 minutes for 8" and smaller cakes and 30 minutes for 9" and larger cakes and then checking for doneness. If the cakes are still really jiggly, I add another 5 minutes. I check every 5 minutes after that until I'm close and then it's every 2 minutes. Cakes are done when a toothpick inserted in the center comes out with a few crumbs.
- 9 Remove the cake pan from the oven and "tap" it lightly on the counter once to remove air from the cake and keep it from shrinking un-evenly.
- 10 Place cakes on a cooling rack and press down the dome immediately with an oven mitt covered hand. After cakes have cooled for 10 minutes or the pans are cool enough to touch, flip the cakes over and remove from the pans onto the cooling racks to cool completely. Wrap in plastic wrap and chill in the refrigerator.
- 11 Once the cakes are chilled in the refrigerator (about an hour for this size, longer for larger cakes), tort, fill and crumb coat all at once. If you do not plan on crumb coating the same day, you can leave the wrapped cakes on the countertop. Chilling can dry out your cakes before they are iced, so avoid keeping them in the refrigerator longer than necessary. Cakes can be frozen in freezer bags for later use as well.

Chantilly Cream Instructions

- 12 Cream together the softened butter, cream cheese and mascarpone cheese together until smooth.
- 13 Add in the powdered sugar and continue creaming until combined
- 14 Whip the whipped cream to soft peaks. Add in the pudding mix to stabilize the whipped cream and whip until just combined. Add in the vanilla and almond extract. Peaks should be firm but not curdled. This happens quickly so watch your cream closely! Check out the stabilized whipped cream recipe to see other options to use besides instant pudding mix.

- 15 Fold your cream cheese mixture and whipped cream together to make your frosting.

Berry Cake Filling

- 16 Place the berries in a medium saucepan with 2.5 oz of sugar and bring to a simmer.
- 17 Combine the cornstarch with the cold water to make a slurry. Pour the slurry into the bubbling berries.
- 18 Cook a few minutes until the mixture is thick (1-2 minutes). Remove the berries from the heat and stir in the zest of one lemon and your lemon juice.
- 19 Cool berry filling before using.

Notes

I used two 8"x2" round cake pans for this recipe but you can use the cake batter calculator to adjust the recipe for whatever cake pan you want.

1. Make sure all your ingredients (eggs, cream cheese, milk, butter etc) are room temperature. Check out my blog post on room temperature ingredients hacks
2. Use a scale to weigh your ingredients (including liquids) unless otherwise instructed (Tablespoons, teaspoons, pinch etc). Metric measurements are available in the recipe card. Scaled ingredients are much more accurate than using cups and help ensure the success of your recipe.
3. Practice Mise en Place (everything in it's place). Measure out your ingredients ahead of time and have them ready before you start mixing to reduce the chances of accidentally leaving something out.
4. Chill your cakes before frosting and filling. You can cover a frosted and chilled cake in fondant if you wish. This cake is also great for stacking. I always keep my cakes chilled in the refrigerator before delivery for easy transporting. Learn more about decorating your first cake.

5. If the recipe calls for specific ingredients like cake flour, replacing it with all purpose flour and cornstarch is not recommended unless specified in the recipe that it's ok. Substituting ingredients may cause this recipe to fail.

All purpose flour is a plain flour with no rising agents. It has a protein level of 10%-12%

Cake flour is a soft, low protein flour of 9% or less. Cake flour sources: UK - Shipton Mills Cake & Pastry Flour

Nutrition

Calories: 544kcal (27%) | Carbohydrates: 60g (20%) | Protein: 3g (6%) | Fat: 33g (51%) |
Saturated Fat: 20g (100%) | Cholesterol: 94mg (31%) | Sodium: 197mg (8%) |
Potassium: 103mg (3%) | Fiber: 1g (4%) | Sugar: 56g (62%) | Vitamin A: 865IU (17%) |
Vitamin C: 0.2mg | Calcium: 79mg (8%) | Iron: 0.2mg (1%)