

KITCHEN TEST RUN

A VERY BERRY RASPBERRY CAKE BASE



Serves : 8



Prep Time : 30 Minutes



Cook Time : 45 Mins

Introduction:

Hey there,

Welcome to Kitchen Test Run, the website all about my cooking and baking explorations. Today, I'm going to be writing about one of my latest obsession, cake! The perfect balance between texture and taste can be a difficult skill to manage but whether it all goes right or wrong, no fear, it's just cake! I've had a craving for a raspberry cake lately, see my cake base recipe below!



Ingredients:

- 1.5 cups Pillsbury Softasilk Cake Flour
- 1/8 tsp Arm & Hammer baking soda
- ½ tablespoon baking powder, I used Argo
- ¼ cup Butchers Boy Pure Refined Coconut Oil
- ¼ cup Vegetable Oil
- 1/3 cup of milk
- 2 room temperature eggs
- ¾ Cup granulated sugar
- 2 tablespoons Polaner All Fruit Spreadable Fruit Seedless Raspberry



Steps for Baking:

- Preheat the oven to 350°F (177°C). Line a 8 inch cake pan. Set aside.
- In a mixer, mix 2 room temperature eggs, 2 tablespoons raspberry jelly, and ¾ c sugar on high speed, until bubbles dissipate. This may take 10-15 minutes depending on the speed variances and brand of your mixer. After bubbles are nearly gone, put your mixer on low for about five minutes until smooth.
- In the meanwhile, sift together dry ingredients, including flour, baking soda, and baking powder.
- After egg and sugar mixture appears smooth, add in wet ingredients (coconut oil, milk, and vegetable oil).
- Bake at 350 degrees for about 45 minutes in a greased 8 inch round cake pan or until an inserted toothpick comes out clean. Let cool before frosting if you so desire.
- There you have it! A lightly sweet raspberry cake to enjoy! Frost with your choice of frosting.

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