

Raspberry Pink Champagne Cake

Poetry & Pies

prep time: 20-25 minutes

cook time: 30-35 minutes

bake time: 25-30 minutes

total time: 1 hour, 30 minutes

servings: 8-12



Ingredients

for the raspberry pink champagne jam

- ¼ cup (52g) pink champagne, separated (*this can be taken from the same bottle used for the cake and buttercream—just remove ¼ cup before reducing the rest*)
- 2 cups (246g) fresh or frozen raspberries
- ¼ cup (50g) granulated sugar
- 1 tablespoon (9g) cornstarch

for the pink champagne cake

- 1 bottle (750mL) of your favorite pink champagne or sparkling wine (I recommend one that's a bit on the sweeter side)
- 1 ⅓ cup plus 1 tablespoon (181g) cake flour (see note above for making your own)
- 1 ½ teaspoons (7g) baking powder
- ½ teaspoon (3g) salt
- ½ cup (113g) unsalted butter, room temperature
- ½ cup (100g) granulated sugar
- ½ cup (100g) packed light brown sugar
- 2 large eggs, room temperature
- 2 tablespoons (28g) avocado or grape seed oil (can sub vegetable)
- 2 teaspoons (9g) vanilla extract
- 2 drops red or dark pink gel food coloring (optional)

for the raspberry pink champagne buttercream

- 1 ½ cups (340g) unsalted European style butter, room temperature
- 4-6 cups (520-780g) powdered sugar
- ⅓ cup (75g) reduced champagne (leftover from the cake)
- 1 tablespoon (13g) vanilla extract
- couple pinches sea salt

- ½ ounce [freeze dried raspberries](#) (optional–can just do a pink champagne buttercream)

Instructions

make the raspberry pink champagne jam

1. Leave 1 tablespoon champagne in a small bowl, then combine the other 3 tablespoons champagne, the raspberries, and the sugar in a medium saucepan. Cook over medium heat until the raspberries have broken down and it's nearly a thin jam consistency. This should take about 5-10 minutes.

Pro tip: while the raspberries cook is a great time to reduce your champagne, since that requires minimal attention and stirring and since your bottle will already be open.

2. Add the cornstarch to the reserved tablespoon of champagne and whisk well (a [tiny whisk](#) helps with this). Whisk this into the raspberries and cook, stirring frequently, another 5-10 minutes, until thickened. It will thicken slightly as it cools. Place it in the fridge to chill while you make the cake and buttercream.

reduce the champagne

3. Next (or while the jam cooks), reduce your champagne. I've found the best way is to first measure out how much you need in the end (in this case, 1 cup). Pour that much plain tap water into your medium saucepan, and make a mental note of how high that level is. This is how low you want the champagne to reduce to. If it's hard to gauge, you could also place a kebab stick or similar tool into the water and make a notch where the water stopped, sticking that into the champagne after about 10 minutes to check if it's reduced enough.
4. Next, pour the remainder of the pink champagne (the bottle you opened for the jam) into the small saucepan and bring to a boil then reduce heat to medium and simmer until reduced to about 1 cup (don't let it reduce more or you won't have enough). It should take about 10-15 minutes. See note in post for more details on not burning your champagne. Set aside to cool completely. This can be done a day or two ahead of time if sealed tightly in a jar.

make the pink champagne cake

5. Preheat your oven to 325. Lightly grease and flour two [6" cake pans](#) and line with [parchment](#) (or [silicone baking rounds](#)).
6. Use a [large fine mesh sieve](#) to sift then whisk your flour, baking powder, and salt together. Don't skip the sifting--it's necessary to get the right crumb. Set aside.

7. Cream your butter and sugars in a medium mixing bowl with hand beaters (I found this was too small a recipe to use my stand mixer). Beat on medium-high until light and fluffy, about 2-3 minutes. Scrape down the bowl then add your eggs and beat on medium until fully incorporated, about 30 seconds. Add the oil and beat again on medium until fully incorporated, about 30 seconds. Add your vanilla and food coloring (if using—it'll be just faintly pink without it) and beat on medium until fully incorporated. Yes, it's a lot of adding and beating, but it really makes a difference in the finished cake.
8. Scrape down the bowl then add half of the flour mixture. Beat on lowest speed just until combined. Add $\frac{2}{3}$ cup of the room temperature champagne reduction. Beat on lowest setting until just combined. Finally, add the rest of the flour and beat on lowest setting until just combined. Gently scrape the edge and bottom of the bowl. Don't stir, just scraping it will fold any unmixed batter in enough.
9. Divide batter evenly between the prepared pans. Bake for 25-30 minutes, until a toothpick inserted in the middle comes out clean. Check around 20 minutes in case your oven bakes fast, but avoid opening the oven too frequently or they won't bake evenly. Let cool in the pan 5-10 minutes then remove to a [cooling rack](#) to cool completely.

make the buttercream

10. Beat the room temperature butter on high until smooth, about 30 seconds. Add 1 cup of the powdered sugar and beat on low then slowly increase to high (to avoid a sugar cloud). Beat on high for about 30 seconds, until completely smooth. Continue this process until you've added 4 cups powdered sugar.
11. Scrape down the bowl then add about half of the remaining $\frac{1}{3}$ cup champagne reduction and blend until smooth. Then add the vanilla and salt and beat again until smooth. You may need to beat on high to incorporate it smoothly.
12. Using a clean coffee grinder or small food processor, pulverize the freeze dried raspberries until powdery. Add about half of the powder into the buttercream and beat until smooth. Note: this is optional, and you can leave out the raspberries to get a lighter color and more subtle raspberry flavor in the overall cake.
13. Taste the buttercream, adding more champagne, powdered sugar, and/or raspberry powder as needed until you're happy with the flavor.
14. Scrape down the bowl then beat on high for 1-2 minutes, just to fluff up the frosting. This is optional but creates a great texture. Stir it well with a spatula to remove any air bubbles.

frost and decorate

15. If desired, you can cut each cooled cake layer in half to get more filling (my fav!). Fill the cake by spreading a thin layer of buttercream then a thin layer of raspberry pink champagne jam on each layer of cake. Repeat until all layers are stacked (place the top layer cut side down so you have an easy surface for frosting). Frost the entire cake in a thin crumb coat, chill for 10 minutes, then frost to desired thickness.

Enjoy!

The cake should be eaten the same day it's made, but the buttercream and jam can be made ahead and stored in the fridge in airtight containers (the buttercream will need to sit on the counter 2-3 hours to warm up). Leftovers should be stored in an airtight container and eaten within 2-3 days (this cake dries out faster than other cakes).

How to make your own cake flour: Generically, you can make your own cake flour by combining 2 tablespoons cornstarch and enough all-purpose flour to make 1 cup total and sift a few times. For this recipe, if you just want the exact amount of cake flour instead of having extra, replace 3 tablespoons of the flour called for with cornstarch and use all-purpose for the rest (I find it easiest to add the cornstarch to the 1 cup measuring cup before I fill it up with all-purpose, then let the $\frac{1}{3}$ cup plus 1 tablespoon be plain all-purpose, since it all gets mixed when I sift it all together).