



Raspberry Lemon Cake

Lemon Cake with Sugar Free Raspberry Jelly Filling & White Chocolate "Cream Cheese" Frosting

This is hands down, one of the most amazingly delicious cakes I've ever had in my entire life... and it's WW friendly. I need to give a shout out to my friend **Missvw40** and her husband. He's a professional photographer, who offered to take professional pictures of this cake, after Missvw baked it at their house. Because of their pictures of this cake, I began learning how to take nicer food pics. Too bad I'd already finished all but 2 of the cupcakes by then... DOH!

Serving Info.:

YIELDS: 9" round cake
Servings: 12
Serving Size: 1/12 slice



7-8

- last checked 02/16/22 -
Use your mobile device's 'Camera' App to look at this code for nutritional info.

Ingredients:

Lemon Cake:

- 1 Pillsbury sugar free yellow cake mix
- 3 eggs, OR 2 egg whites, if eggs have points on your plan
- 1/2 cup lemon juice
- 2 tsp lemon extract
- 1 cup 0 calorie carbonated beverage
(I used diet 7-up, though any diet lemon lime soda will do)
- 1 tsp baking powder

Raspberry Filling:

- 12oz (3 cups) fresh or frozen raspberries. You can use frozen berries, but make sure to buy "no sugar added" 0 point ones.
- 3 cups water
- 1 (0.6oz) box sugar free raspberry flavored gelatin.
You can use strawberry gelatin if you can't find raspberry.
- 1/2 cup 0 point sugar replacement of choice (monkfruit, truvia, stevia, etc.)
- 1/4 cup cornstarch, dissolved into 1/4 cup water, set aside

White Chocolate "Cream Cheese" Frosting:

- 2 cup strained 'cream cheese substitute', recipe in my 'Cookbook: Volume 1', page 36.
- 3 oz white chocolate chips, melted with 1 Tbsp of water (see 'step 12' for instructions)
- 2/3 cups 0 point powdered/confectioner's sugar substitute
- 1 tsp imitation vanilla extract
- 1 tsp Watkins brand cream cheese flavoring/extract

Directions:

- 1 Preheat oven to 325.
- 2 Spray the bottom of 3 round 9" cake pans with cooking spray, to coat. Set aside.

*** CAKE DIRECTIONS

- 3 In a large mixing bowl, combine the cake mix, eggs, lemon juice, carbonated beverage o' choice, baking powder, lemon extract and gelatin packet. Mix to combine.
- 4 Pour the batter into the 3 separate 9" round cake pans. Scoop it out in equal amounts, into each pan, to ensure that they each get close to the same amount of batter. Bake at 325 for 22-25 minutes, or until a toothpick inserted into the center comes out clean. Cooking times may vary depending on your oven, altitude... or attitude.
- 5 When the toothpick comes out dry, remove the cakes from the oven and allow to cool to room temperature.
- 6 When the cakes cool completely, the layers can be wrapped in plastic, to be stored in the fridge.
- 7 If you are going to make the cake over the course of a few days, store the wrapped cake layers in the freezer. But make sure to unwrap the layers when thawing the cake out. Let them thaw out uncovered, or the texture will turn mushy.

Note: If your cakes happened to have baked with a "dome" on the top, use a serrated knife to cut it off. You want relatively flat layers.

*** RASPBERRY JELLY FILLING

- 8 Place the raspberries (fresh or frozen), water, raspberry gelatin and sweetener into a medium sized pot. Heat on medium-high heat, until the fruit breaks down. Remove from heat.
- 9 Pour the mixture through a fine wire strainer, into a bowl, to remove most of the raspberry seeds. We want a smooth almost seedless puree. Pour the strained mixture back into the sauce pot, return to heat, and stir in the dissolved cornstarch. Bring to a medium boil for 4-5 minutes.
- 10 Once the liquid has thickened, Remove from heat and pour into a heat resistant bowl. Lay plastic wrap directly onto the surface of the hot filling. Place the filling into the fridge to cool and set for 2-3 hours.

*** WHITE CHOCOLATE "CREAM CHEESE" FROSTING

- 11 In order to proceed, you must have strained 2 cups of Greek yogurt, as instructed on page 36 of my "Cookbook: Volume 1". (I prefer FAGE or CHOBANI brands)
- 12 In a microwave safe dish, microwave the white chocolate chips and 1 Tbsp of water for 20 seconds. Stir, then microwave for another 20 seconds and stir. Repeat until the mixture is completely melted and smooth. Set aside.
- 13 In a medium mixing bowl, combine the "cream cheese" yogurt substitute, melted white chocolate, extracts and confectioners sugar replacement. Use an electric hand mixer to mix the ingredients together until smooth. Cover and place back into the fridge, letting it set for 1-2 hours.

*** ASSEMBLY

- 14 Take one of your cake layers and spread 1/3 of the raspberry jam across it, from edge to edge. Place the 2nd cake layer on top, spreading more jam and then repeat the process on the top layer.
- 15 Scoop the cream cheese frosting into a gallon sized plastic bag, then snip the tip off to create a piping bag. You can use a decorative tip insert if you want to get all fancy.
- 16 Pipe some frosting onto the side of the cake and spread it around the cake in a thin layer.
- 17 Use the remainder of the frosting to pipe decorative mounds around the top edge of the cake.
- 18 For added snazziness, place fresh berries over the top layer of jelly. Though not required, it does look nice. Done.

*** NOTES

- You can make a lot of versions of this cake, with a few simple tweaks. For a strawberry version, simply use fresh or frozen strawberries and sugar free strawberry flavored gelatin, instead of raspberry. Want blueberry? Same thing. Replace the raspberries with blueberries. There is unfortunately no sugar free blueberry gelatin mix, but you can try using Jell-O sugar free black cherry gelatin, instead. However, the blueberry puree will have a slight purple tint to it.

