

Berry Chantilly Cake

Yield: 8 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-chantilly-cake-recipe>

Ingredients:

- 13 ounces cake flour 368.54 g, bleached
- 13 ounces granulated sugar 368.54 g
- 3 teaspoons baking powder 14.79 g
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 8 ounces unsalted butter 226.8 g
- 2 teaspoons vanilla extract 1 Tbsp
- 1 teaspoon almond extract
- 10 ounces whole milk 283.5 g, room temperature
- 3 ounces vegetable oil 85.05 g
- 3 large eggs room temperature
- 16 ounces cream cheese softened
- 8 ounces unsalted butter softened
- 16 ounces mascarpone cheese softened
- 22 ounces powdered sugar sifted
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- 8 ounces heavy whipping cream
- 2 teaspoons pudding mix instant, Or any other whipped cream stabilizer.
- 2 cups fresh berries or frozen
- 2 1/2 ounces sugar
- 1 ounce water
- 1 ounce cornstarch
- 1 teaspoon lemon zest
- 2 teaspoons lemon juice

Nutrition:

1. Calories: 1710 calories
2. Carbohydrate: 184 grams

3. Cholesterol: 350 milligrams
 4. Fat: 103 grams
 5. Fiber: 3 grams
 6. Protein: 17 grams
 7. SaturatedFat: 56 grams
 8. Sodium: 820 milligrams
 9. Sugar: 138 grams
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