



PREP: 30 min +
cooling
COOK: 65 min
SERVES: 10-12

Raspberry & White Chocolate Pound Cake

This easy pound cake is bursting with tangy raspberries and sweet white chocolate, finished off with a generous swirl of cream cheese frosting. Better yet, we've used frozen raspberries so you can make it all year round!

Ingredients

Pound Cake

1 ¼ cups (185g) plain flour
1 ½ teaspoons baking powder
2/3 cup (165g) caster sugar
125g butter, cubed, at room temperature
1/3 cup (80ml) buttermilk
2 eggs, at room temperature
2 tsp Queen Vanilla Bean Paste
100g good-quality white chocolate, melted and cooled
125g frozen raspberries (see Recipe Notes)

Method - Pound Cake

STEP 1

Preheat oven to 160°C (fan-forced). Grease and line 11.5cm x 20cm loaf tin.

STEP 2

Place the plain flour, baking powder, sugar, butter, buttermilk, eggs and Vanilla Bean Paste in a large mixing bowl. Use an electric mixer to beat on low speed until combined. Increase the speed to high and beat for 3 minutes or until the mixture is well combined and very pale in colour.

STEP 3

Add cooled melted white chocolate and beat until just combined. Add frozen raspberries and use a large metal spoon or spatula to quickly fold in until just combined. Spoon mixture into prepared tin and smooth surface.

STEP 4

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Ingredients

Raspberry Swirl Frosting

125g cream cheese, at room temperature

60g butter, at room temperature

1 tsp Queen Vanilla Bean Paste

1 cup (150g) icing sugar, sifted

40g frozen raspberries, thawed

Method - Pound Cake

Bake in preheated oven for 65 minutes or until a skewer inserted comes out clean. Leave to cool in tin for 5 minutes before turning onto a wire rack to cool completely (this will take about 2 hours).

Method - Raspberry Swirl Frosting

STEP 1

Beat cream cheese, butter and Vanilla Bean Paste with an electric mixer until pale, creamy and well combined.

STEP 2

Gradually add icing sugar, half a cup at a time, beating well after each addition until well combined. Continue to beat on medium-high speed for 5 minutes or until very light and creamy.

STEP 3

Mash thawed raspberries with a fork then pass through a sieve, pressing with a spoon to extract as much juice as possible. Discard seeds.

STEP 4

Spread frosting over cooled cake, swirling as desired. Drizzle with raspberry juice and use a teaspoon to gently swirl the juice through the frosting. Serve in slices.

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