



White Chocolate Raspberry Cake

Inspired by Nothing Bundt Cakes

Prep Time: 10 min • Bake Time: 50 min • Cool Time: 20 min • Chill Time: overnight

Total Time: 1 hour 20 min plus overnight • Serves 16

This white chocolate raspberry cake copycat tastes just like the popular Nothing Bundt Cakes bakery version! It's creamy, flavorful, and easy to make at home.

White Chocolate Raspberry Cake

1 (15.25-ounce) box white cake mix

1 (3.4-ounce) package instant white chocolate pudding mix

1 cup sour cream

4 large eggs

¼ cup water

½ cup oil
1 cup white chocolate chips,
chopped into smaller pieces
½ cup red raspberry preserves, divided

Cream Cheese Frosting

16 ounces cream cheese, softened
½ cup butter, softened
2 teaspoons vanilla extract
3–4 cups powdered sugar

1. _ Heat oven to 350 degrees F. Grease a standard Bundt pan with cooking spray. Set aside.
2. _ Mix together cake mix, pudding mix, sour cream, eggs, water, and oil. Fold in white chocolate chips.
3. _ Fill prepared pan with half of the batter. Spoon ¼ cup raspberry preserves in 5 or 6 small spoonfuls over the batter. Using a knife, swirl the filling through the cake thoroughly, do not leave large clumps of preserves in the batter. Pour remaining batter in evenly. Spoon remaining ¼ cup raspberry preserves onto batter, repeating the swirling process.
4. _ Bake for 45–50 minutes. Remove from oven. Let cool for 10 minutes.
5. _ Remove cake from Bundt pan by placing a plate upside down over the Bundt pan. While holding the plate firmly on top, flip both over so the cake comes out onto the plate. Cover the cake with plastic wrap and place it in the fridge overnight before frosting.

Cream Cheese Frosting

1. _ In a medium bowl, cream together cream cheese and butter until creamy. Mix in the vanilla, then gradually stir in the powdered sugar. Start with 2 cups, then keep adding more until it is nice and thick.
2. _ Spoon the frosting into a resealable zip-top gallon bag. Clip one bottom corner of the bag. Squeeze frosting out of the bag onto the cake in strips, as pictured.

*Excerpted from **Favorite Family Recipes: Most Requested Copy Cat Dishes**
(Shadow Mountain, 2024)*

Food photography credits: Heidi Rasmussen, Kelsey Crist, and Erica Walker.