



[Chantilly Cake Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 1 Hour

Cook time: 25 Minutes

Cake Ingredients:

- 8 Egg Yolks, large, room temperature
- 1 cup Unsalted Butter, room temperature
- $\frac{3}{4}$ cup Buttermilk, room temperature
- 2 cups Cake Flour
- 2 tsp Baking Powder
- $1\frac{1}{2}$ cups White Sugar
- $\frac{1}{2}$ tsp Salt
- 2 tsp Vanilla Extract
- 1 tsp Lemon Extract
- 1 TBSP Lemon Zest

Frosting and Filling Ingredients:

- 1 quart Heavy Whipping Cream
- 6 TBSP Sugar
- 4 tsp Vanilla Extract
- 1 pint Blueberries
- 1 quart Strawberries, hulled and sliced
- 2 TBSP Slivered Almonds

Directions:

- Preheat oven to 350°.
- Butter and flour two (2) 8" baking pans. Line bottom with parchment paper; set aside.
- Sift together cake flour and baking powder; set aside.
- Using a stand mixer, beat butter until creamy, add sugar; mix until fluffy.
- Slowly add egg yolk (one at a time, use a spoon to get them from the bowl if you separate into a bowl), mix well in between each added yolk.

- Add salt, vanilla extract, lemon extract and lemon zest; beat until combined.
- Add 1/3 of cake flour mixture; mix until combined.
- Add 1/2 buttermilk; mix until smooth. Repeat until all the cake flour mixture and buttermilk are added, and batter is smooth.
- Divide batter equally into the two prepared cake pans. Bake at 350° for 20-25 minutes until an inserted cake pick comes out clean from the center.
- Remove cakes from oven and allow to sit 5 minutes. Then, turn upside down onto a smooth, plastic covered surface and allow cakes to cool completely.
- Wash blueberries and strawberries. Hull and slice the strawberries. Allow both to dry. Remove 4-5 berries-worth of sliced berries for topping garnish.
- When the cakes are completely cool, slice in half horizontally. Slice one cake at a time (less to handle and possibly crack).
- Place one of the sliced cakes on the bottom of a cake plate. Prepare your frosting/filling.
- Prepare frosting/filling:
 - In a cold stand-up mixer bowl, combine the heavy whipping cream, sugar and vanilla extract. Whip until peaks form.
 - Remove and set aside half the whipped cream mixture to frost your cake.
 - Fold in blueberries and all but a few (as noted above) strawberries into the remaining half of the whipped cream.
 - Spread 1/3 of the berries and whipped cream mixture over the half cake on your cake plate.
 - Place the other part of the cake on top of the berries and whipped cream mixture.
 - Spread 1/3 of the berries and whipped cream mixture on top of that cake (you are layering the cake and frosting).
 - Slice your second cake horizontally, place one half on top of the berries and whipped cream mixture.
 - Spread 1/3 of the berries and whipped cream mixture on top of that cake.
 - Place your final horizontally cut cake on top of that mixture.
 - Using the other half of the whipped cream that was set aside, frost your cake completely.
 - Garnish with almond slices and remaining strawberries.
- Refrigerate cake and any leftovers.
- Makes 12 servings Chantilly Cake