

Raspberry Crêpe Cake

By Ashley Alexander

**Gather
& Feast**

If you've never made a crêpe cake before, this raspberry version is the perfect place to start. It's a refined yet approachable dessert suitable for entertaining or special occasions. Around thirty soft vanilla crêpes are layered with a creamy raspberry mascarpone filling and bursts of fresh raspberries throughout. I've kept it not overly sweet, which allows those fresh raspberries to really shine. It's light, beautifully balanced, and every slice reveals those stunning layers.

SERVES 10-12 | **PREP** 45 min | **COOK** 45 min | **TOTAL** 1 hour 30 min (+ 2 hours to overnight resting)

INGREDIENTS

Crêpes

- 750ml full-cream milk
- 3 large eggs
- 1 teaspoon vanilla extract or vanilla bean paste
- 3 tablespoons caster sugar
- 375g plain flour
- Small pinch fine sea salt
- 120g salted butter, melted and slightly cooled (+ extra for greasing the pan)

Raspberry Mascarpone Filling

- 500g full-fat cream cheese, room temperature
- 165g caster sugar
- 1 teaspoon vanilla bean paste or vanilla extract
- 500g mascarpone, room temperature
- 250g fresh raspberries, washed and very well dried

To Assemble

- 250-375g fresh raspberries, washed and very well dried

METHOD

Crêpes

1. Add all of the crêpe ingredients to a blender and blend until completely smooth. Alternatively, whisk thoroughly in a large mixing bowl until no lumps remain.
2. Pour the batter into a bowl, cover, and refrigerate for at least 2 hours, or ideally overnight. This resting time allows the flour to fully hydrate and the gluten to relax, resulting in tender, delicate crêpes rather than dense or chewy ones.
3. When ready to cook, place a 20cm frying pan over medium heat. If using stainless steel, allow the pan to heat properly before adding butter to help prevent sticking.
4. Add a very small knob of butter (about 1/4 teaspoon) and swirl to coat the pan lightly.

5. Pour about 1/3 cup of batter into the pan. Immediately tilt and rotate the pan to spread the batter evenly across the base. Cook for 20-30 seconds, until the surface looks set and the underside is lightly golden. Carefully flip and cook for a further 10-15 seconds.
6. Transfer the crêpe to a plate and repeat with the remaining batter, stacking the crêpes as you go. This process takes time, so allow sufficient time for cooking.
7. Set the crêpes aside to cool completely before assembling.

Raspberry Mascarpone Filling

1. Using a stand mixer fitted with the paddle attachment, or hand beaters, beat the cream cheese until completely smooth.
2. Add the caster sugar and vanilla and beat for 1–2 minutes, until smooth and fully incorporated.
3. Add the mascarpone and raspberries. Beat on low speed just until combined. Avoid overmixing, as mascarpone can split if overworked. The filling should remain thick and creamy, with visible pieces of fresh raspberry throughout.

Assembly

1. Place one crêpe onto a serving plate.
2. Add about 1/4 cup of the raspberry mascarpone filling and use a large offset spatula to spread it evenly all the way to the edges. Spreading the filling fully to the edges helps create straight, even layers and prevents the cake from doming.
3. Repeat with the remaining crêpes and filling, stacking carefully as you go.
4. Spread any remaining filling over the top layer, smoothing evenly.
5. Finish by topping with fresh raspberries.
6. Serve immediately, or refrigerate for several hours (or overnight).

NOTES

Resting the batter is essential: This step ensures soft, tender crêpes. Skipping it can result in rubbery or uneven crêpes.

Dry raspberries thoroughly: Excess moisture can cause the mascarpone filling to split or become watery. Gently pat dry with paper towel and ideally allow to dry overnight.

Don't overmix the mascarpone: Mascarpone is delicate and can split if overworked. Mix only until just combined.

Use consistent measurements for even layers: A 1/4 cup scoop ensures uniform filling and a level cake.

Make ahead: The fully assembled cake keeps well refrigerated for up to 2 days.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/raspberry-crepe-cake>

Let me know if you make the recipe! x **@gatherandfeast**