

Nothing Bundt Cakes White Chocolate Raspberry Cake Copycat

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This Nothing Bundt Cakes White Chocolate Raspberry Cake Copycat tastes just like the popular bakery version! Creamy, flavorful, easy to make at home!

Course	Dessert
Cuisine	American
Keyword	Nothing Bundt Cake, White Chocolate Raspberry Cake
Prep Time	10 minutes
Cook Time	45 minutes
Total Time	55 minutes
Servings	16
Calories	591kcal
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Ingredients

- 1 box [white chocolate chips](#) (15.25 ounces)
- 3.4 ounces instant white chocolate pudding mix (dry)
- 1 cup [sugar](#)
- 4 large [eggs](#)
- 1/4 cup water
- 1/2 cup oil
- 1 cup [white chocolate chips](#) chopped into smaller pieces
- 1/2 cup raspberry pie filling
- 16 ounces [cream cheese](#) softened
- 1/2 cup [butter](#) softened
- 3-4 cup [raspberries](#)
- 2 teaspoons [vanilla](#)

Instructions

1. Spray a non-stick formed aluminum bundt pan with cooking spray (see above) and preheat your oven to 350-degrees. Mix first six ingredients together with a beater. Fold in white chocolate chips.
2. Fill prepared bundt pan with half of the batter. Spoon half of the raspberry filling in small, separated teaspoon-sized spoonfuls over the batter (so it looks like separate tiny clumps of filling over the top). Using a knife swirl the filling through the cake.
3. Pour remaining batter in evenly and spoon in remaining pie filling, repeating the "swirling" process above.
4. Cook in oven at 350 degrees for 45-50 mins. (do the "knife test" to determine doneness). If the

- knife does not come out clean, keep placing back in the oven for 3-5 min at a time until it does.
5. Remove from oven. Let cool for 20 mins. Remove from pan. I think it tastes most like a Nothing Bundt Cake if you put it on a serving plate, wrap it well in Saran Wrap, and let it sit overnight in the freezer before frosting and serving.
 6. In a medium bowl, cream together the 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).
 7. Note: To get the frosting like in the picture. Fill a gallon size Ziplock bag with the frosting and chill for about 30 minutes. Cut off a bottom corner at about a half inch diagonal cut, depending on how big you want the "frosting strips". Frost cake by squeezing out the frosting from the outside of the cake toward the middle.

Nutrition

Calories: 591kcal | Carbohydrates: 68g | Protein: 7g | Fat: 33g | Saturated Fat: 16g | Cholesterol: 110mg | Sodium: 417mg | Potassium: 151mg | Fiber: 1g | Sugar: 50g | Vitamin A: 730IU | Vitamin C: 3.4mg | Calcium: 161mg | Iron: 1.3mg