Berry Chantilly Sheet Cake

Ingredients

- 7 oz Cake Flour (or 198 grams)
- 1/4 t Baking Soda
- 1/2 c Half and Half
- 1 1/4 t Vanilla Extract
- 1/2 c Unsalted Butter (room temperature)
- 3 Egg Whites (room temperature)
- 6 oz Powdered Sugar (sifted)
- 1 1/2 c Heavy Cream
- 3 oz Blackberries
- 3 oz Blueberries
- 1 1/4 t Baking Powder
- 1/4 t Salt
- 1 T Vegetable Oil
- 1 c Sugar
- 6 oz Cream Cheese (cold)
- 6 oz Mascarpone Cheese (cold)
- 6 oz Strawberries
- 3 oz Raspberries
- 1/4 c Simple Syrup

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Instructions

1.Position a rack in the center of the oven. Generously spray two 8 x 8-inch pans with cooking spray and line the bottom of the pans with parchment paper and spray the parchment. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt, set aside. In a liquid measuring cup, whisk together the half-and-half, oil, and almond extract, set aside.
2.In the bowl of a stand mixer fitted with the paddle attachment, combine the sugar and butter. Beat on medium until light, fluffy, and doubled in volume, 3 to 4 minutes, scrape down the bottom and sides of the bowl, as necessary. Reduce the mixer to low and add the egg whites, and beat until the mixture is smooth, about 1 minute. Preheat the oven to 350Â°F.
3.With the mixer on low, gradually add the dry ingredients in three parts, alternating with the wet ingredients, beginning and ending with the dry ingredients. Beat until the last of the dry ingredients are just combined. Scrape down the bottom and sides of the bowl once more and beat for 30 seconds. Divide the batter evenly between the pans. Pour 12 1/2 ounces (355 grams) of batter into each pan. Bake for 18 to 20 minutes.

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4.When done, the top of the cake should bounce back when gently pressed and a skewer inserted into the center of the cake should come out with a few crumbs attached. Cool completely in the pans on a wire rack.
5.In a stand mixer fitted with the paddle attachment, combine the cream cheese and powdered sugar. Beat on medium-low for 1 minute, before increasing the mixer speed to medium-high and beating until smooth, another 1-2 minutes. Scrape down the sides of the bowl, as needed. Reduce the mixer speed to low. Add the mascarpone and beat until just combined. With the mixer still on low, slowly pour in the heavy cream, scraping down the sides of the bowl, as needed. Mix until just combined. Cover the bowl with plastic wrap and refrigerate for at least 1 hour.
6.Rinse the strawberries, blackberries, blueberries, and raspberries in a colander. Pat the berries to dry with a kitchen towel. Hull the strawberries, and slice each into quarters from tip to stem. Slice the remaining blackberries in half. In a large bowl, mix together all the berries. Set aside 5 ounces of the berries to garnish.
7.Affix the whisk attachment to the stand mixer. Whisk the frosting on medium-high until stiff peaks form, about 1 to 2 minutes. Be careful not to overwhip. Place one

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of the cake layers on a serving platter. Use a pastry brush to brush 2 Tablespoons of simple syrup all over the top of the cake layer. Drop Â½ cup of frosting in the middle of this cake layer. Spread it evenly all over the top. Spoon the berries in the large bowl over the frosting, distributing it randomly but evenly.
8.Place the second cake on top of the berries, stacking it evenly on top of the first cake. Use the pastry brush to brush the remaining syrup all over the top of this cake layer. Cover the surface of the entire layer cake with a thin layer of frosting. Use just enough frosting to cover the entire cake completely. Refrigerate, uncovered, for 30 minutes.
9.Cover the cake completely with the remaining frosting, using an offset spatula to spread the frosting all over the top and sides of the cake evenly. Garnish the top of the cake with the berries that were set aside. Chill, serve, and store. Refrigerate the cake for at least 2 hours before serving, but preferably overnight. When ready to serve, slice into 9 square slices. The assembled cake can be stored in the refrigerator for up to 3 days. Press a sheet of plastic wrap against any cut surfaces to prevent the cake from drying out.