

# Chocolate Raspberry Cake

**Yield: One (three-tiered) cake**

## **Cake Ingredients: (From *Barefoot Contessa*)**

1  $\frac{3}{4}$  cup all-purpose flour  
2 cups sugar  
 $\frac{3}{4}$  cup cocoa powder  
2 teaspoons baking soda  
1 teaspoon baking powder  
1 teaspoon kosher salt  
1 cup buttermilk, room temp., shaken  
 $\frac{1}{2}$  cup canola  
2 extra-large eggs, room temp., lightly beaten  
1 teaspoon pure vanilla extract  
1 cup freshly-brewed coffee

## **Filling:**

$\frac{1}{4}$  cup raspberry preserves  
4 ounces semisweet chocolate chips  
 $\frac{1}{2}$  cup heavy cream

## **Chocolate Cream Frosting Ingredients:**

$\frac{3}{4}$  cups confectioners' sugar (powdered)  
 $\frac{1}{4}$  cup cocoa powder  
2 cups cold heavy cream  
1 teaspoon pure vanilla extract



- Step 1:** Using three cake pans, trace circles on parchment paper that will fit inside each pan. Spray pans with non-stick baking spray. Put aside. Preheat oven to 325°F. Sift together flour, baking powder, baking soda, salt and cocoa powder. In a bowl of an electric mixer beat together sugar, canola oil, eggs and vanilla.
- Step 2:** In a small bowl or large measuring cup combine coffee and buttermilk.
- Step 3:** With the mixer off add one third of the dry ingredients to the bowl and stir until just combined. Add one-third of the buttermilk/coffee mixture. Stir until just combine. Repeat this process until everything is just combined. Do not over-mix.
- Step 4:** Carefully pour batter between the three pans ensuring the pans are filled evenly and bake until the center comes out clean when a toothpick is inserted into it (about 35 minutes). Let cake fully cool in pans before removing.
- Step 5:** **To make the ganache filling:** Heat  $\frac{1}{2}$  cup heavy cream in the microwave until small bubbles form (do not boil). Remove and pour over chocolate chips that are in a small bowl. Stir well. If mixture isn't completely smooth, microwave it for 20 seconds. Remove and stir until smooth.
- Step 6:** To make the whip cream frosting: Sift together the cocoa powder and confectioners' sugar. Place cold heavy cream in the bowl of a stand mixer and begin beating. After 20 seconds and the machine off, add the sugar and cocoa powder and vanilla. Start machine up slowly working your way up to top speed. Beat until stiff peaks form.
- Step 7:** Flip cakes out and have a cake plate ready. Place one layer on the cake plate and spread the raspberry jam on top. Place the next layer on and spread the chocolate ganache. Place the last cake layer on top and let ganache cool before applying the frosting with an offset spatula. Smooth frosting over cake until it's sufficiently covered. For extra pizzazz, top with raspberries and shaved chocolate.