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CHOCOLATE CAKE with RASPBERRY FILLING

(For the bottom tier you will need to make 2 recipes)

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Cake

INGREDIENTS

1 cup (2 sticks) unsalted butter, at room temperature
 1 and 3/4 cups granulated sugar
 4 large eggs
 2 teaspoons vanilla extract
 8 ounces bittersweet chocolate, melted and cooled to room temperature
 1 cup buttermilk (or milk with 1 teaspoon cider vinegar added)
 2 and 3/4 cups all-purpose flour
 1 teaspoon baking powder
 1/2 teaspoon baking soda
 1/2 teaspoon salt

DIRECTIONS

Sift flour with baking powder, baking soda and salt and set aside.

In a large bowl, cream butter with sugar until light and fluffy with an electric mixer. Add eggs one at a time and beat well after each. Stir in vanilla and melted chocolate.

On low speed, beat in sifted dries alternately with milk, beginning and ending with dries.

Pour batter into a 12-inch diameter cake pan that has been lined with waxed paper (or at least very well greased) until batter fills the pan to about 2/3 full. Excess batter can be poured into another small 6 or 7-inch pan for another use.

Bake at 350 degrees for approximately 30-35 minutes, or until cake tester comes out clean.

Cool cake, then wrap in plastic wrap and refrigerate until second layer is made and cake is ready to frost. Can be made several days ahead.

Raspberry Filling

INGREDIENTS

2 cups fresh raspberries
 1 cup water
 1/2 cup sugar
 1 tablespoon cornstarch.

DIRECTIONS

In a small saucepan, bring water and raspberries to a boil and continue to boil for 2-3 minutes. Strain through a sieve to remove seeds and place mixture back into pan. Mix sugar and cornstarch well. Then add to raspberry mixture and cook until thickened. Remove from heat and cool. Cover with plastic until ready to use.

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