

Choco Fever Dream

Chocolate Raspberry Cake – Rich Fruity Dessert

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 1 3/4 cups all-purpose flour
- [ ] 3/4 cup unsweetened cocoa powder
- [ ] 1 1/2 cups granulated sugar
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 2 large eggs, room temperature
- [ ] 1 cup whole milk
- [ ] 1/2 cup unsalted butter, melted
- [ ] 2 tsp vanilla extract
- [ ] 1/2 cup hot water

Raspberry Jam

- [ ] 2 cups fresh raspberries
- [ ] 1/4 cup sugar
- [ ] 1 tbsp lemon zest
- [ ] 1 tsp lemon juice

Chocolate Frosting

- [ ] 1/2 cup unsalted butter, softened
- [ ] 1 1/2 cups powdered sugar
- [ ] 1/4 cup unsweetened cocoa powder
- [ ] 2 tbsp heavy cream
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C). Grease two 9-inch round pans and line the bottoms with parchment.
2. In a bowl whisk together flour, cocoa, sugar, baking powder, baking soda, and salt; set aside.
3. In a separate large bowl combine eggs, milk, melted butter, and vanilla. Add the dry mixture and stir until just combined.
4. Stir in hot water – the batter will be thin, that’s okay.
5. Divide batter evenly between the pans and bake 25-30 minutes, or until a toothpick comes out clean.
6. Let cakes cool completely on a wire rack. Meanwhile, make the jam: combine raspberries, sugar, lemon zest, and juice in a saucepan; simmer 10 minutes, then strain for a smooth jam.
7. For frosting, beat butter until fluffy, then add powdered sugar and cocoa. Mix in cream, vanilla, and salt until smooth.

8 Place one cake layer on a serving plate, spread a generous layer of raspberry jam, top with the second layer, and frost the top and sides. Chill briefly to set.

Nutrition per serving

420 kcal	5 g	58 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Be careful not to over-mix the batter; it can make the cake dense.
- If the jam thickens too much, add a splash of water to reach a spreadable consistency.
- For extra shine, warm the frosting slightly before the final coat.