



Long Livo

Chocolate Raspberry Cake – Rich Fruity Dessert

20 min

Prep time

8

Servings

30 min

Cook time

Medium

Difficulty

50 min

Total time

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

Calories

5 g

Protein

58 g

Carbs

18 g

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.