

Back to: [Chocolate Raspberry Cake](#)

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Chocolate Raspberry Cake

Recipe by: Roz F.



(0)

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Moderately easy

 Ready in **1 hour 45 min**

Picture by: Megan

Rich chocolate paired with raspberries - this chocolate cake is moist and fudgy. For a special treat, garnish with fresh raspberries!

Ingredients

Serves: **12**

170g plain chocolate
170g baking chocolate
7 eggs, separated
125g plain flour
225g butter
400g caster sugar
1 1/2 teaspoons vanilla extract

170g plain chocolate
180ml whipping cream

100g frozen raspberries, thawed
3 tablespoons raspberry preserves

Preparation method

Prep: 1 hour | Cook: 45 min

1. Preheat oven to 150 C / Gas 2. Line bottoms of two 23cm sandwich tins with baking parchment.
2. To make cake: Melt 170g of plain chocolate and 170g of baking chocolate in the top of a double boiler, or in a microwave. Cool, and beat in egg yolks.
3. In a large bowl, beat butter, 300g of the sugar and vanilla until light and fluffy. Add chocolate mixture, and continue beating until smooth. Stir in flour until just combined.
4. In another bowl, beat egg whites until foamy. Gradually beat in remaining 100g sugar, and continue beating until the whites hold soft peaks. Fold whites into chocolate mixture, in three additions. Pour cake mixture into prepared cake tins, and smooth tops.
5. Bake until a skewer stuck into the centres of the cakes comes out with moist crumbs, about 45 minutes. Cool in tins.
6. To make icing: In a saucepan, bring cream just to the boil. Chop 170g plain chocolate, and stir into the cream. Remove saucepan from heat, and continue stirring until smooth. Pour icing into bowl, and press sheet of cling film directly against surface of chocolate to prevent formation of a skin. Refrigerate until thick enough to spread.
7. To make filling: Drain the thawed raspberries, if necessary, and combine with the jam. Sandwich the cake layers with raspberry filling. Spread top and sides with chocolate icing.

Provided by: Allrecipes

Last updated: 18 Feb 2014

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