

Berry_Topped_Chocolate

Ingredients

Cake

1 box devil's food cake mix with pudding

Vegetable oil and eggs called for on cake mix box

1 cup water

Filling

1 package (8 oz) cream cheese, softened

1/2 cup seedless raspberry preserves

1 teaspoon vanilla

2 to **3** teaspoons milk

Ganache

12 oz semisweet baking chocolate, chopped

6 tablespoons butter (do not use margarine)

1/3 cup whipping cream

Decorations

1 tablespoon seedless raspberry jam

1 cup fresh berries, such as raspberries, blackberries, strawberries and/or blueberries

Directions

- **1** Make Cake, Filling and Ganache Heat oven to 350 °F (325° F for dark or nonstick pans). Spray 2 (8- or 9-inch) round pans with cooking spray. Make and bake cake mix as directed on box for round pans, using oil and eggs called for on box and the 1 cup water. Cool in pans 10 minutes; remove from pans to cooling racks. Cool completely, about 1 hour. Using serrated knife, cut rounded top off cakes to make a level surface.
- **2** In medium bowl, beat filling ingredients with electric mixer on low speed just until blended, adding enough milk for spreading consistency. Refrigerate until ready to use.
- **3** In 1-quart saucepan, heat ganache ingredients over low heat, stirring frequently, until chocolate is melted and mixture is smooth. Refrigerate about 45 minutes, stirring occasionally, until slightly thickened and spreadable.
- **4** Assemble and Decorate Cut each cake layer horizontally to make a total of 4 layers. Fill each layer with a generous 1/3 cup filling. Spread ganache over side and top of cake.
- **5** In medium microwaveable bowl, microwave raspberry preserves on High 10 to 20 seconds or until melted. Add berries to preserves; toss gently to coat. Arrange berries on top of cake. Store loosely covered in the refrigerator.