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

**½** 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.