

Traditional
Home,
Spring 1987,
p. 77 and
p. 118.

Chocolate-Raspberry Torte

- 1½ cups all-purpose flour
- ¾ teaspoon baking soda
- ½ cup butter or margarine
- 1½ cups sugar
- 1 teaspoon vanilla
- 3 eggs
- 4 squares (4 ounces)
unsweetened chocolate,
melted and cooled

- Cream Filling
- 3 tablespoons red raspberry jam
- Chocolate Glaze
- ¼ cup red raspberry jam

Grease and lightly flour the bottom and sides of two 8x1½-inch round baking pans; set aside. Combine flour, baking soda, and ¼ teaspoon salt. In a large mixer bowl beat butter on medium speed of electric mixer about 30 seconds. Add sugar and vanilla; beat till well combined. Add eggs, one at a time, beating on medium speed for 1 minute after each. Stir in chocolate. Add dry ingredients and ¾ cup cold water alternately to beaten mixture, beating on low speed after each addition. Turn batter into prepared pans. Bake in 350° oven about 25 minutes or till done. Cool on rack for 10 minutes; remove cakes from pans. Cool completely.

To assemble, cut layers in half horizontally. Spread *half* the Cream Filling atop one cake slice. Top with the second cake slice; spread the 3 tablespoons jam atop. Top with the third cake slice, the remaining Cream Filling, and fourth cake slice. Pipe the Chocolate Glaze atop the cake, leaving spaces between bands of frosting. Chill till chocolate is firm. Meanwhile, melt ¼ cup raspberry jam. Spoon into open spaces on top of cake. Chill till serving time. Makes 14 to 16 servings.

Cream Filling: In a mixer bowl combine 2 cups sifted *powdered sugar*, ½ cup softened *butter*, 2 eggs, and ½ teaspoon *vanilla*. Beat at medium speed of electric mixer 3 to 5 minutes or till smooth and fluffy. Chill.

Chocolate Glaze: In small saucepan over low heat melt 1 square (1 ounce) *unsweetened chocolate* and 1 tablespoon *butter or margarine*. Stir in ½ cup sifted *powdered sugar* and ¼ teaspoon *vanilla*. Add enough *milk* to make the glaze of piping consistency (about 2 to 3 teaspoons).