



Chocolate-Raspberry Layer Cake

READY IN



110 min.

SERVINGS



10

CALORIES



785 kcal

DESSERT

Ingredients

- 10 servings butter for greasing the pans
- 10 servings chocolate curls fresh for garnish
- 4 ounces cream cheese at room temperature
- 3 large eggs at room temperature
- 18.3 ounce chocolate cake mix such as betty crocker super moist chocolate fudge
- 1.5 cups powdered sugar
- 12 ounce raspberries unsweetened frozen thawed
- 1.5 cups semi chocolate chips such as ghirardelli
- 0.3 cup cup heavy whipping cream sour at room temperature

- 1 cup butter unsalted at room temperature (2 sticks)
- 1 cup cocoa powder unsweetened
- 0.5 cup vegetable oil

Equipment

- bowl
- oven
- knife
- wire rack
- blender
- baking pan
- hand mixer
- spatula

Directions

- Watch how to make this recipe.
- Place the raspberries in a blender and blend until smooth (yields 1 1/4 cups of puree).
- Remove 1/4 cup of puree and reserve.
- Place an oven rack in the center of the oven. Preheat the oven to 325 degrees F. Butter and flour the bottom and sides of two 8- or 9-inch round nonstick baking pans. Set aside.
- Place 1 tablespoon of the cake mix and the chocolate chips in a small bowl. Toss until the chocolate chips are coated.
- In a large bowl, combine the remaining cake mix, 1 cup of the raspberry puree, vegetable oil, eggs and 1/4 cup water. Using an electric hand mixer, blend on low speed for 30 seconds. Increase the speed to medium and beat for 2 minutes, scraping the bottom and sides of the bowl with a spatula as needed.
- Mix in the chocolate chips. Divide the batter between the prepared pans and bake until a cake tester inserted into the center of the cakes comes out clean, 30 to 35 minutes.
- Cool the pans on a wire rack for 15 minutes.
- Remove the cakes from the pans and cool completely on a wire rack, about 1 hour.

- For the frosting: In a large bowl, combine the powdered sugar, cocoa powder, butter, cream cheese and sour cream. Using an electric hand mixer, beat on low speed until smooth. Increase the speed to high and beat until light and fluffy, about 1 minute.
- In a small bowl, mix together 3/4 cup of the frosting and the reserved 1/4 cup puree until smooth.
- Place one cake layer, flat side-up, on a cake stand. Using a spatula, spread the raspberry-chocolate frosting over the cake layer leaving a 1/2-inch border.
- Place the other cake layer on top. Frost the top and sides of the cake with the remaining chocolate frosting. Decorate with fresh raspberries or chocolate curls. Using a damp knife cut the cake into wedges and serve.
- Cake can be made 1 day in advance. Refrigerate in an airtight plastic container. Allow the cake to stand at room temperature for 1 hour before serving.

Nutrition Facts

PROTEIN 4.78% **FAT 56.25%** **CARBS 38.97%**

Properties

Glycemic Index:10.3, Glycemic Load:0.65, Inflammation Score:-8, Nutrition Score:18.394347709158%

Flavonoids

Cyanidin: 15.57mg, Cyanidin: 15.57mg, Cyanidin: 15.57mg, Cyanidin: 15.57mg Petunidin: 0.11mg, Petunidin: 0.11mg, Petunidin: 0.11mg, Petunidin: 0.11mg Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg Pelargonidin: 0.33mg, Pelargonidin: 0.33mg, Pelargonidin: 0.33mg, Pelargonidin: 0.33mg Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg Catechin: 6.02mg, Catechin: 6.02mg, Catechin: 6.02mg, Catechin: 6.02mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 18.09mg, Epicatechin: 18.09mg, Epicatechin: 18.09mg, Epicatechin: 18.09mg Epigallocatechin 3-gallate: 0.18mg, Epigallocatechin 3-gallate: 0.18mg, Epigallocatechin 3-gallate: 0.18mg, Epigallocatechin 3-gallate: 0.18mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 1.22mg, Quercetin: 1.22mg, Quercetin: 1.22mg, Quercetin: 1.22mg

Nutrients (% of daily need)

Calories: 785.08kcal (39.25%), Fat: 51.66g (79.48%), Saturated Fat: 26.66g (166.6%), Carbohydrates: 80.54g (26.85%), Net Carbohydrates: 71.67g (26.06%), Sugar: 50.11g (55.68%), Cholesterol: 133.01mg (44.34%), Sodium: 526.07mg (22.87%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 49.55mg (16.52%), Protein: 9.87g (19.74%), Manganese: 1.05mg (52.61%), Copper: 0.93mg (46.6%), Fiber: 8.88g (35.5%), Phosphorus: 339.79mg (33.98%), Iron: 5.83mg (32.36%), Magnesium: 128.14mg (32.03%), Selenium: 16.31µg (23.31%), Vitamin A: 1000.06IU

(20%), Potassium: 563.84mg (16.11%), Calcium: 148.45mg (14.85%), Vitamin B2: 0.25mg (14.74%), Zinc: 2.19mg (14.58%), Vitamin E: 2.15mg (14.33%), Folate: 51.34µg (12.83%), Vitamin K: 13.2µg (12.57%), Vitamin C: 8.98mg (10.89%), Vitamin B1: 0.13mg (8.4%), Vitamin B3: 1.49mg (7.47%), Vitamin B5: 0.64mg (6.39%), Vitamin B6: 0.09mg (4.72%), Vitamin B12: 0.27µg (4.53%), Vitamin D: 0.64µg (4.27%)