



Double Chocolate Raspberry Cake

 Dairy Free

READY IN



45 min.

SERVINGS



12

CALORIES



288 kcal

DESSERT

Ingredients

- ☐ 3 eggs
- ☐ 1 box chocolate cake mix
- ☐ 2 raspberries fresh
- ☐ 0.3 cup raspberry jam
- ☐ 6 ounces semi chocolate chips
- ☐ 0.5 cup vegetable oil
- ☐ 0.3 cup water

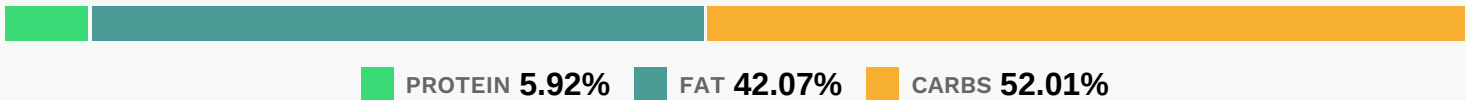
Equipment

- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ toothpicks
- ☐ spatula
- ☐ offset spatula

Directions

- ☐ Preheat oven to 350° F. Spray two 8-inch round cake pans with cooking spray. In a large bowl, combine the cake mix, eggs, oil, and water and beat with an electric mixer for about 2 minutes, until smooth and creamy.
- ☐ Using a rubber spatula or spoon, fold the chocolate chips into the cake batter. Divide batter evenly between two cake pans and bake for 30 minutes, or until a toothpick or cake tester placed in the center of the cakes comes out clean.
- ☐ Remove from oven and allow to cool in their pans. When cool, turn one cake out, round side down, on a flat serving platter or cake pedestal covered with two pieces of waxed paper, slightly overlapping in the center. To make flat on top, slice the rounded side off both layers before stacking.
- ☐ Apply a thin layer of chocolate frosting to the top of the first layer, followed by a layer of raspberry jam. Dot approximately 1/4 cup of fresh raspberries on top of the jam, leaving spaces between berries. Carefully place the second layer of chocolate cake, rounded side up, or if top has been removed, bottom side up, gently aligning the two layers together. With an offset spatula or knife, spread a thin layer of frosting around the sides and top of the cake and add extra frosting until the sides are covered and smooth. Frost the top of the cake until covered and smooth. Finish the top and sides of the cake with the remaining raspberries.

Nutrition Facts



Properties

Glycemic Index:6.75, Glycemic Load:2.65, Inflammation Score:-3, Nutrition Score:6.7900000136832%

Flavonoids

Cyanidin: 0.15mg, Cyanidin: 0.15mg, Cyanidin: 0.15mg, Cyanidin: 0.15mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg

Nutrients (% of daily need)

Calories: 287.81kcal (14.39%), Fat: 13.92g (21.41%), Saturated Fat: 4.92g (30.75%), Carbohydrates: 38.71g (12.9%), Net Carbohydrates: 36.61g (13.31%), Sugar: 22.48g (24.98%), Cholesterol: 41.77mg (13.92%), Sodium: 316.64mg (13.77%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 16.15mg (5.38%), Protein: 4.41g (8.82%), Copper: 0.34mg (16.86%), Phosphorus: 157.28mg (15.73%), Iron: 2.75mg (15.25%), Manganese: 0.28mg (13.81%), Selenium: 9.17µg (13.11%), Magnesium: 43.61mg (10.9%), Fiber: 2.1g (8.39%), Folate: 28.34µg (7.08%), Vitamin B2: 0.12mg (7.08%), Calcium: 70.65mg (7.06%), Potassium: 220.31mg (6.29%), Vitamin K: 5.79µg (5.51%), Zinc: 0.81mg (5.41%), Vitamin E: 0.76mg (5.06%), Vitamin B1: 0.07mg (4.76%), Vitamin B3: 0.71mg (3.54%), Vitamin B5: 0.26mg (2.63%), Vitamin B12: 0.12µg (2.06%), Vitamin B6: 0.04mg (1.96%), Vitamin D: 0.22µg (1.47%), Vitamin A: 67.68IU (1.35%)