

Chocolate Raspberry Cake

Bake your favorite chocolate cake recipe in 2 layers.

I used a chocolate cake mix. Cool cakes completely.

10oz Jar of Cedar Spring Farm Raspberry Jam

Chocolate Buttercream Frosting (recipe follows)

Chocolate Buttercream Frosting

$\frac{3}{4}$ Cup Butter (1 $\frac{1}{2}$ sticks) softened

4 Cups Powdered Sugar

$\frac{1}{2}$ Cup Cocoa Powder

1 teaspoon vanilla extract

$\frac{1}{4}$ Cup Milk + more as needed

Combine sugar and cocoa in bowl. Mix on low until they are well combined. Add softened butter, vanilla extract and $\frac{1}{4}$ cup milk. Mix until all ingredients are combined and frosting is fluffy. Add milk as needed to achieve the right consistency.

I made my cake with just one layer* and froze the second layer for later use (makes a wonderful base for a hot fudge chocolate cake sundae!!).

Split the layer carefully, placing the bottom on a serving plate. Spread with raspberry jam to edges. Add a layer of chocolate buttercream frosting, then the top piece of cake.

On the top of cake, spread raspberry jam to 1 inch from edge. Frost sides of cake.

Place remaining frosting in a ziplock bag and cut $\frac{1}{4}$ inch off one corner (or use a decorating bag if you have one with a plain tip). Draw a heart shape in the middle of cake over the raspberry jam. Fill in the top sides with frosting, leaving the raspberry heart open.

Enjoy! Happy Valentine's Day!

*For a 2 layer cake, no need to split the layers. Place bottom layer on serving plate and finish as above.

