



chocolate RASPBERRY torte

- 1 Betty Crocker chocolate cake mix
 - 2 tbs dutch process cocoa
 - 1 tsp vanilla extract
 - 2 cups fresh raspberries for top of cake
- RASPBERRY SAUCE**
- 2 cups fresh raspberries
 - 1/3 cup sugar

- FILLING**
- 1 1/3 cups heavy cream
 - 1 1/2 tsp vanilla extract
 - 2 tbp confectioners sugar

- CHOCOLATE GLAZE**
- 1/2 cup heavy cream
 - 3 tbs unsalted butter
 - 6 oz bittersweet chocolate, chopped
 - 3 tbs confectioners sugar
 - 1 tsp vanilla extract

Wash all raspberries and place on paper towel to dry. Use 2 cups for top of cake. Place 2 cups of berries in saucepan with sugar. Bring to a boil, simmer 8 minutes, stirring occasionally. Turn heat off and cool. Using back of spoon, force the berry mixture through a strainer to eliminate seeds. You will end up with a raspberry sauce the consistency of a thin syrup, refrigerate until ready to serve. ❁ Make cake mix according to directions, using extra large eggs. Add cocoa and vanilla before mixing. Bake according to directions, in 9" layer cake pans. ❁ Whip heavy cream, sugar and vanilla until peaks form. Add confectioners sugar and vanilla. ❁ In saucepan heat heavy cream and butter, stirring constantly until it comes to a boil. Turn heat to low, add bittersweet chocolate stir until melted. Add confectioners sugar and vanilla, stir until dissolved. Cool 10 -15 until thick but pourable. ❁ To assemble cake spread whipped cream over bottom layer, place second layer on top. Pour chocolate glaze over top, (use a spatula or knife to spread evenly) letting it drip over sides. Place raspberries over entire top, starting with one in the center and circle it with additional berries. To serve, drizzle a tbs or two of sauce in each dish and place a piece of cake on top of sauce. Garnish each piece with fresh mint leaves.