

CHOCOLATE RASPBERRY AND ROSES CAKE

INGREDIENTS

1 cup boiling water
1/2 cup unsweetened cocoa powder
2 cups all-purpose flour
1 teaspoons baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter, softened
1 cup granulated sugar
3 eggs
1 teaspoon vanilla extract

for the butter cream frostings

1 cup (2 sticks) butter, softened to room temperature
1/4 cup vegetable shortening
4 cups powdered sugar
1/2 teaspoon salt
1 teaspoon vanilla
1 teaspoon raspberry extract
1/4 cup raspberry jam
chocolate sprinkles or other decorations as desired

DIRECTIONS

Preheat oven to 350F. Prepare a 2 9-inch round cake pans with butter and flour

In medium bowl, pour boiling water over cocoa, and whisk until smooth. Let mixture cool. Sift together flour, baking soda, baking powder and salt; set aside. In the bowl of a stand mixer, cream butter and sugar together until light and fluffy. Beat in eggs one at time, then stir in vanilla. Add the flour mixture alternately with the cocoa mixture, ending with the flour.

Fill the cake pans three-quarters full, being careful not to overfill. Bake until a toothpick inserted in the center of the cakes comes out clean, about 35-40 minutes. Cool the cakes in the pans for 15 minutes, then transfer to a wire rack to cool completely.

Once the cakes are done baking, and everything has cooled completely, make your frosting. In the bowl of a stand mixer, cream together butter and shortening. Slowly add in powdered sugar 1 cup at a time, reserving 1 cup. Blend in salt and extracts. Reserve 1/2 of the frosting as "vanilla frosting" for some of your layers. Keep chilled in the refrigerator. Stir in raspberry jam and remaining powdered sugar, and continue to mix until your butter cream is smooth and is piping consistency.

To assemble and decorate: level off your chocolate cake rounds and then cut horizontally so that you now have 4 layers. place the first round on your plate or cake stand and pipe a layer of the vanilla frosting. Repeat with a layer of raspberry frosting, then vanilla again. For the top, using a small offset spatula, neatly add a layer of the raspberry, followed by any decorations as desired (I used edible flowers and chocolate sprinkles.

Keep refrigerated until ready to serve.