

Decadent Chocolate Raspberry Cake

Indulge in a rich and moist chocolate cake layered with tangy raspberry filling, topped with luscious chocolate ganache.


90 min

Total time

Intermediate

Difficulty

380

kcal / serving

Ingredients

- For the cake:
- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsweetened cocoa powder
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup milk
- 1/4 cup vegetable oil
- 1 large egg
- 1 tsp vanilla extract
- 1/2 cup boiling water
- For the raspberry filling:
- 1 cup fresh raspberries
- 2 tbsp sugar
- For the chocolate ganache:
- 1/2 cup heavy cream
- 1 cup semisweet chocolate chips

Steps

- 1 Preheat the oven to 350°F (180°C) and grease a 9-inch round cake pan.
- 2 In a large mixing bowl, combine flour, sugar, cocoa powder, baking powder, baking soda, and salt.
- 3 Add milk, vegetable oil, egg, and vanilla extract to the dry ingredients and mix until well combined.
- 4 Stir in the boiling water until the batter is smooth.
- 5 Pour the batter into the prepared cake pan and bake for 30–35 minutes or until a toothpick inserted comes out clean.
- 6 While the cake cools, make the raspberry filling by mashing raspberries with sugar in a saucepan over low heat until thickened. Let cool.
- 7 For the ganache, heat the heavy cream in a saucepan until it simmers. Remove from heat and add chocolate chips. Stir until smooth.

8

Once the cake has cooled, spread the raspberry filling between the layers and pour the chocolate ganache over the top.

9

Chill the cake in the refrigerator for 1 hour before serving.