

Double Chocolate Raspberry Cake

1 - Chocolate Cake, homemade or cake mix (if using mix use Dark Chocolate or Fudge) will make a 8” or 9” round cake

1 - pint Fresh Raspberries, washed and air dried

1 - small jar Raspberry Preserves

1 - jar Hot Fudge Ice Cream Topping

Garnish: Chocolate Curls

Chocolate Whip Cream Frosting

2 cups - Whipping Cream

3 Tablespoons - Cocoa Powder

¼ cup - Powder Sugar

Make cake according to package directions, cool. Take each cake and slice diagonally in half, giving you 4 cake slices.

Whip the cream to soft peaks, gradually add cocoa powder and powdered sugar. Beat to mix thoroughly, being careful not to over mix.

To Assemble Cake:

Place cake on plate, spread a thin layer of Raspberry jam, top with another layer of cake. **Warm** the hot fudge topping and spread that layer with fudge. Add another layer of cake, top with jam and finally add the last layer of cake. Frost top and sides of cake with Chocolate Whip Cream. Garnish with fresh Raspberries and Chocolate Curls.

Keep cake in the refrigerator. It doesn't need to be covered because the frosting acts as a cover. Once the cake is cut, then place a piece of plastic wrap just on the cut parts of the cake.

To make chocolate curls; have a room temperature chocolate candy bar and a vegetable peeler. Hold over cake and peel the candy bar.

Yield: 16 to 20 servings