

# Warm Chocolate Raspberry Pudding Cake

From cooking instructor Tarla Fallgatter



*it's rich, chocolatey with the raspberry flavor throughout*

3 ounces bittersweet chocolate, cut in pieces

1/2 cup raspberry jam, seedless

1/2 cup heavy cream

## CAKE BATTER:

1/2 cup boiling water

1/3 cup unsweetened cocoa powder, plus 2 teaspoons

1/4 cup whole milk

1/3 cup raspberry jam, seedless

1/2 cup unsalted butter

1/3 cup packed light brown sugar

1/3 cup sugar

2 large eggs

1 cup flour

3/4 teaspoon baking soda

1/4 teaspoon salt

Fresh raspberries for garnish

1 cup heavy cream, whipped to soft peaks

*Serving Ideas: Garnish with fresh raspberries and mint leaves, or sprinkle powdered sugar on the top and a few large dollops of whipped cream*

## Desserts

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 8

*Do not use Dutch process cocoa for this dish. Do not chill this cake - it will keep 2-3 days at room temperature. If doubling the recipe, make in two separate pans. You can make this cake one day ahead - cool it completely, cover and leave at room temp. Reheat cake uncovered at 350° for 10-15 minutes.*

1. Preheat oven to 350° and generously butter a 9 by 2 inch round cake pan. Make sure you butter all the top edges as this rises well above the pan.
2. FROSTING: (pudding): In a small pan bring chocolate pieces, jam and heavy cream to a simmer, stirring occasionally, until smooth. Pour into cake pan.
3. CAKE: In a bowl whisk together boiling water and cocoa powder until smooth (use a whisk and a large bowl) then add milk, vanilla and jam. In a large bowl with an electric mixer beat together the butter and sugars until light and fluffy and add eggs, one at a time, beating well after each addition. In another bowl sift together the flour, baking soda and salt and add to egg mixture in batches alternately with cocoa mixture, beginning and ending with flour mixture and beating well after each addition.
4. Pour batter EVENLY over frosting mixture. Bake in the middle of the oven for 30-35 minutes. Use a cake tester in the center of the cake - but don't poke down into the "frosting" mixture. The frosting on the bottom will still be liquid. Cool cake on a rack for about 10-20 minutes.
5. Run a thin knife around the edge of the pan and twist pan gently back and forth on a flat surface to loosen the cake - it should almost float in the frosting - otherwise you won't be able to get the cake out of the pan. Invert a cake plate with a slight lip over the cake pan and, holding the pan and plate together with both hands, quickly invert cake onto the plate. Frosting will cover the cake and run onto the plate. Serve with additional whipped cream and a few fresh raspberries on the side.

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Per Serving (excluding unknown items): 547 Calories; 36g Fat (56.0% calories from fat); 7g Protein; 57g Carbohydrate; 4g Dietary Fiber; 146mg Cholesterol; 244mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 7 Fat; 2 1/2 Other Carbohydrates.