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# Delectable Raspberry Chocolate Cake

8 portions

1 package devil's food cake mix  
1 cup sour cream  
3/4 cup water  
3 large eggs, room temperature  
1/3 cup canola oil  
1 teaspoon vanilla extract  
1 cup miniature semisweet chocolate chips  
1 cup (6 ounces) semisweet chocolate chips  
1/2 cup heavy whipping cream  
1 tablespoon butter  
1 package (10 ounces) frozen sweetened raspberries, thawed  
3 tablespoons sugar  
4 teaspoons cornstarch  
1/2 cup heavy whipping cream, whipped  
Fresh raspberries, mint and confectioners' sugar, optional

❶ In a large bowl, combine the cake mix, sour cream, water, eggs, oil and vanilla; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Fold in miniature chips.

❷ Pour into three greased and floured 9-in. round baking pans. Bake at 350° for 25-30 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

❸ For ganache, place chocolate chips in a small bowl. In a small saucepan, bring cream just to a boil. Pour over chocolate; whisk until smooth. Whisk in butter. Chill until mixture reaches spreading consistency, stirring occasionally.

❹ For raspberry cream, mash and strain raspberries, reserving juice; discard seeds. In a small saucepan, combine sugar and cornstarch; stir in raspberry juice. Bring to a boil, cook and stir over low heat for 1-2 minutes or until thickened. Place in a bowl; chill for 30 minutes. Fold in whipped cream.

❺ Place 1 cake layer on a serving plate; spread with half of the ganache. Top with second cake layer and the raspberry cream. Top with remaining cake layer; spread with remaining ganache. Store in the refrigerator. If desired, top with raspberries, mint and confectioners' sugar.