

Cherrybrook Kitchen®

Chocolate Cake with Raspberry Filling and Raspberry Sauce

(dairy free, egg free, nut free)

What you will need:

Cake/Frosting:

2 boxes of Cherrybrook Kitchen Chocolate Cake mix*

1 box of Cherrybrook Kitchen Chocolate Frosting mix

Vegetable Oil

Margarine

1/2 Cup of seedless raspberry preserves

1 half pint of fresh raspberries-washed

Raspberry Sauce

2 c. frozen raspberries

1/2 c. sugar

1 tbsp. cornstarch

1/8 tsp. salt

Cake Directions:

1. Bake Chocolate Cake according to package instructions. Set aside to cool.
2. While cake is cooling, prepare Chocolate Frosting according to package instructions. Set aside.
3. Place one cake round on a serving platter and spread with a thin layer of chocolate frosting.
4. Top with raspberry jam leaving a 1/2" border around the edge (to ensure that jam doesn't run over the sides).
5. Place second cake round on top of the first and frost top and sides with remaining frosting.
6. Arrange the raspberries as desired on the top of the cake.
7. Chill cake until ready to serve.

Raspberry Sauce Directions:

Place raspberries and sugar in a saucepan over medium heat. Bring to a boil and add salt and cornstarch; cook, stirring constantly until clear and thick. Chill.

To serve, drizzle 1 TBS. sauce on the bottom of a plate and top with a slice of cake.

*Use our Original OR Wheat Free/Gluten Free chocolate cake mix depending on your allergy needs.

ENJOY!

Makes 12 servings