



Chocolate Raspberry Cake

YIELD: one cake

TIME: 1 hour

INGREDIENTS

Cake:

2 c (420 g) sugar
1 $\frac{3}{4}$ c (270 g) flour
 $\frac{3}{4}$ c (75 g) cocoa
3 tbsp + 1 tsp (18 g) freeze-dried raspberry powder
1 $\frac{1}{2}$ tsp baking powder
1 $\frac{1}{2}$ tsp baking soda
1 tsp salt
2 eggs
 $\frac{1}{2}$ c (110 g) vegetable oil
1 c (260 g) whole milk
1 tsp vanilla extract
1 c (230 g) boiling water

Frosting:

1 c (220 g) sugar
1 c (260 g) whole milk
5 tbsp (50 g) flour
2 sticks (225 g) salted butter, room temperature
5 tbsp (24 g) freeze-dried raspberry powder

INSTRUCTIONS

Cake:

1. Preheat your oven to 350°F. Grease a 9 x 13 inch cake pan. Boil a little more than 1 cup of water.
2. Put all the dry ingredients in the bowl of a stand mixer fitted with the whisk attachment and blend on low speed until they're well combined and look even in color.
3. Add the eggs, milk, oil, and vanilla extract and beat on medium speed until well combined.
4. With the mixer on low, add 1 cup of boiling water in a slow stream. Mix well on medium-low until fully incorporated and uniform (about 2 minutes), stopping to scrape down the sides of the bowl once or twice.
5. Pour the cake batter into the greased pan and bake for 28–32 minutes, or until a toothpick inserted in the center of the cake comes out with a few moist crumbs sticking to it.
6. Cool the cake completely before frosting.

Frosting:

1. Combine the sugar, milk, and flour in a small saucepan. Whisking constantly, cook over medium-low heat until the mixture boils and begins to thicken, 5-10 mins. Let it boil until

the mixture becomes thicker than pudding, about a minute, and then remove it from the heat.

2. Pour the mixture into a heatproof bowl, place a piece of saran wrap directly on top of it to keep from forming a skin, and cool it in the refrigerator until it reaches room temperature, about 30 minutes.
3. When the flour mixture is cool, beat the butter in a stand mixer fitted with the whisk attachment on high speed for about 3 minutes until light and fluffy.
4. Add the flour mixture to the butter mixture one spoonful at a time, beating on medium speed, ensuring each spoonful is fully incorporated before adding the next.
5. Add the raspberry powder to the frosting and beat until fully incorporated. Add more to taste if you want a stronger flavor.

NOTES AND TIPS

Because this is a chocolate cake, the quality of your cocoa matters a lot. Invest in a good one. I use Droste, which you can easily find on Amazon as a three-pack. If you make this cake a few times, you'll go through that three-pack quickly!

Make your own freeze-dried raspberry powder by crushing freeze-dried raspberries inside a plastic bag with a rolling pin.

You don't even have to use a mixer for this recipe. A hand whisk and a large bowl work just as well!

The best chocolate cake recipe out there (at least that I've discovered so far) is the Hershey's "Perfectly Chocolate" Chocolate Cake, so this one is a variation on that.