

## **CHOCOLATE-RASPBERRY LAYERED CAKE**

*(from Bon Appetit, June 2010)*

2 cups unbleached all purpose flour  
1 + 3/4 cups sugar  
3/4 cup unsweetened cocoa powder  
2 teaspoons baking soda  
1/4 teaspoon salt  
1 cup water  
3/4 cup buttermilk  
3/4 cup vegetable oil  
3 large eggs



18 ounces bittersweet chocolate (maximum 61% cocoa), chopped  
2 + 1/4 cups whipping cream  
6 tablespoons seedless raspberry jam, divided  
fresh raspberries  
powdered sugar

Heat the oven to 350°F. Coat two 9-inch-diameter cake pans with nonstick spray. Line their bottoms with parchment paper rounds and spray the rounds. Sift the flour, sugar, cocoa powder, baking soda, and salt into a large bowl; whisk to blend and form a well in the center. Whisk 1 cup of water, buttermilk, oil, and eggs in a medium bowl to blend. Pour the wet ingredients into well in dry ingredients; whisk just to blend. Divide the cake batter between the prepared pans.

Bake the cakes for 30 minutes or until a toothpick inserted into center comes out clean. Cool completely in pans on cooling racks.

for the ganache and raspberry topping;

Place the chopped chocolate in a medium bowl. Bring the cream to a boil in a heavy medium saucepan. Pour it over the chocolate. Let stand for 1 minute, then stir until the ganache is melted and smooth. Transfer 1 + 1/4 cups of the ganache to a small bowl. Cover and refrigerate until the ganache is thick enough to spread, stirring occasionally, about 1 hour. Let the remaining ganache stand at room temperature to cool until lukewarm.

Invert one cake onto a cardboard round or the bottom of 9-inch-diameter tart pan. Peel off the parchment paper and spread 3 tablespoons of raspberry jam over the top, then spoon dollops of chilled ganache over the surface, spreading it around. Invert the second cake onto another cardboard round or tart pan bottom. Peel off its parchment paper. Carefully slide the cake off its round and onto the frosted cake layer. Spread the remaining 3 tablespoons of raspberry jam over top of the second cake layer, and pour half of the lukewarm ganache over the cake, spreading it over the sides to cover. Place the cake in the freezer until the ganache sets, about 30 minutes. Pour the remaining ganache over the cake, allowing it to drip down sides and spreading over the sides if needed for even coverage and smooth edges. Freeze again to set the ganache, about 30 minutes.

Arrange the raspberries in concentric circles atop the cake, then sift powdered sugar lightly over raspberries and serve.