

Zucchini Bread Recipes

Chocolate Raspberry Cake Recipe

20 min Prep time	**35 min** Cook time	**55 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 1 ¾ cups all-purpose flour
- [ ] ¾ cup unsweetened cocoa powder
- [ ] 1 ½ tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 ½ cups granulated sugar
- [ ] ½ cup unsalted butter, softened
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] ¾ cup buttermilk
- [ ] 200 g dark chocolate, melted

Raspberry Frosting

- [ ] 1 ½ cups confectioners' sugar
- [ ] ½ cup butter, softened
- [ ] ¼ cup fresh raspberries, pureed
- [ ] 1 tsp lemon zest
- [ ] 2 tbsp sweetened condensed milk
- [ ] ½ tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C). Grease two 8-inch round cake pans and line the bottoms with parchment.
2. In a bowl whisk together flour, cocoa, baking powder, baking soda, and salt. Set aside.
3. In a large mixing bowl cream butter and sugar until light and fluffy; add eggs one at a time, then stir in vanilla and melted chocolate.
4. Alternate adding the dry mixture and buttermilk to the chocolate batter, beginning and ending with dry ingredients; mix just until combined.
5. Divide batter evenly, smooth tops, and bake for 30-35 minutes. Let cakes cool in pans 10 minutes, then turn out onto a rack.
6. While cakes cool, whisk butter and confectioners' sugar for the frosting. Add raspberry puree, lemon zest, condensed milk, and vanilla; beat until silky.
7. Place one cake layer on a serving plate, spread a generous layer of frosting, top with second layer, and finish frosting the sides and top.

Nutrition per serving

420 kcal	5 g	58 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the frosting looks too thick, add a splash of milk or more raspberry puree.
- For extra shine, brush the top with a thin raspberry glaze made from raspberry jam thinned with water.
- Feel free to garnish with fresh raspberries or shaved chocolate for a decorative touch.