

Chocolate-Raspberry Torte



PREPARATION TIME
20 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
coffee



Raspberry jam typically costs far more than other fruit jams. Save money by using strawberry or cherry jam in this recipe. The torte will taste like a chocolate-dipped strawberry.

SHOPPING LIST

- semisweet chocolate
- raspberry jam • raspberries
- whipped cream
- milk chocolate frosting

ON HAND

- butter • sugar • flour • eggs

INGREDIENTS

- 10 tablespoons (1 stick plus 2 tablespoons) butter
- 1/2 cup plus 2 tablespoons sugar
- 1 1/4 cups all-purpose flour
- 5 eggs, separated
- 5 ounces semisweet chocolate, melted
- 1/2 cup raspberry jam
- 1 (16-ounce) can milk chocolate frosting
- Whipped cream
- Fresh raspberries for garnish

SERVES 12

COOK'N *Express*

- Using a packaged cake mix will result in a slightly different dessert, but you will save 10 minutes off cooking time plus shave minutes off preparation time.

Make Ahead

You can bake this torte up to a month ahead. Cool and freeze in plastic wrap. Thaw in the refrigerator for 24 hours, then continue with step 3.

VARIATION

For a fresh-fruit flavor, stir up to 1 cup of raspberries into the batter at the end of step 1.

- 1** Preheat oven to 375°F. Beat butter and sugar in a medium bowl with an electric mixer set at medium speed until fluffy, about 1 minute. Alternately add flour and egg yolks. Mix in chocolate.



- 2** Beat egg whites in a separate bowl with an electric mixer set at high speed until stiff peaks form, about 3 minutes. Gently stir egg whites into chocolate mixture.

- 3** Grease and flour a 9-inch round cake pan. Spoon batter into cake pan. Bake until top is browned, about 35 minutes. Cool cake in pan; remove. Split cake in half horizontally with a long, thin knife.



- 4** Spread jam over bottom half of cake. Replace top half. Spread frosting over top. Garnish torte with dollops of whipped cream and raspberries.