

Chocolate Raspberry Triple Layer Cake



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Serves 18

3c sugar		3/4c vegetable oil	
2 5/8c all~purpose flour	2 1/4t baking soda	3t vanilla extract	1c cocoa powder
1 1/4c cocoa powder	1 1/2t salt	1c water, boiling	4 1/2c powdered sugar
2 1/4t baking powder	3 eggs	1/2c Chambord raspberry liqueur	1/2c milk
	1 1/2c milk	3/4c butter	1 1/2t vanilla extract

2 ~ 10oz jars Smucker's Simply Fruit Seedless Red Raspberry fruit spread

Preheat oven to 350. Line 3 ~ 9" round cake pans with parchment paper.

Sift together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl. Add eggs, milk, oil and vanilla. Beat on medium speed for 2 minutes.

Stir in boiling water and Chambord. Batter will be very thin but this is fine. Pour into prepared pans. Bake 30~35 minutes or until toothpick inserted in middle comes out clean. Cool completely and remove from pans.

Place cooled cake on plate, top with raspberry fruit spread, then top with the second cake. Top this layer with raspberry fruit spread, and then top with third cake layer.

For frosting: Melt butter and stir in cocoa. Alternate adding powdered sugar and milk, beating to spreading consistency. Stir in vanilla. If frosting is too thin, add more powdered sugar. If it's too thin, add more milk.

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