

CHOCOLATE RASPBERRY TORTE

GOD MADE CHOCOLATE AND THE DEVIL THREW THE CALORIES IN! THIS TASTES AS GOOD AS IT LOOKS.

CAKE

2 CUPS	ALL-PURPOSE FLOUR	500 ML
2 TSP	BAKING SODA	10 ML
1/2 TSP	SALT	2 ML
1/2 TSP	BAKING POWDER	2 ML
3	SQUARES (EACH 1 OZ/30 G) UNSWEETENED CHOCOLATE	3
1/2 CUP	BUTTER	125 ML
2 CUPS	BROWN SUGAR, PACKED	500 ML
3	EGGS	3
1 1/2 TSP	VANILLA EXTRACT	7 ML
3/4 CUP	SOUR CREAM	175 ML
1/2 CUP	STRONG COFFEE	125 ML
1/2 CUP	COFFEE-FLAVORED LIQUEUR (KAHLUA)	125 ML

FILLING

1 CUP	WHIPPING (35%) CREAM	250 ML
2 TBSP	ICING SUGAR	30 ML
1	JAR (12 OZ/341 ML) RASPBERRY OR STRAWBERRY JAM	1

FROSTING

1 1/2 CUPS	CHOCOLATE CHIPS	375 ML
3/4 CUP	SOUR CREAM	175 ML
PINCH	SALT	PINCH

CHOCOLATE CURLS

RASPBERRIES OR STRAWBERRIES

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CAKE: PREHEAT OVEN TO 350°F (180°C). GREASE AND FLOUR TWO 9-INCH (23 CM) CAKE PANS. MIX FLOUR, BAKING SODA, SALT AND BAKING POWDER. MELT CHOCOLATE AND LET COOL. IN A LARGE BOWL, BEAT BUTTER, BROWN SUGAR AND EGGS AT HIGH SPEED UNTIL LIGHT AND FLUFFY, ABOUT 5 MINUTES. BEAT IN MELTED CHOCOLATE AND VANILLA. AT LOW SPEED, BEAT IN FLOUR MIXTURE (IN FOURTHS), ALTERNATING WITH SOUR CREAM (IN THIRDS). ADD COFFEE AND LIQUEUR, BLENDING UNTIL SMOOTH. POUR BATTER INTO PANS AND BAKE FOR 30 TO 35 MINUTES OR UNTIL SURFACE SPRINGS BACK. COOL IN PANS FOR 10 MINUTES, THEN REMOVE FROM PANS AND COOL ON WIRE RACKS.

FILLING: BEAT CREAM UNTIL IT BEGINS TO THICKEN. SPRINKLE IN ICING SUGAR AND BEAT UNTIL STIFF. REFRIGERATE. SLICE CAKE LAYERS IN HALF HORIZONTALLY TO MAKE FOUR LAYERS (CAKE LAYERS CUT MORE EASILY IF FROZEN FIRST). PLACE ONE LAYER, CUT SIDE UP, ON CAKE PLATE. SPREAD WITH 1/2 CUP (125 ML) RASPBERRY JAM AND 1/2 CUP (125 ML) WHIPPED CREAM. REPEAT WITH REMAINING LAYERS, ENDING WITH TOP LAYER CUT SIDE DOWN.

FROSTING: MELT CHOCOLATE CHIPS IN TOP OF DOUBLE BOILER. ADD SOUR CREAM AND SALT AND BEAT UNTIL FROSTING IS CREAMY AND SMOOTH. FROST TOP AND SIDES OF CAKE. GARNISH WITH CHOCOLATE CURLS AND FRESH BERRIES. **SERVES 10 TO 12.**

TIP: TO MAKE CHOCOLATE CURLS, WARM A GOOD-QUALITY CHOCOLATE BAR TO ROOM TEMPERATURE, THEN USE A VEGETABLE PEELER TO SHAVE OFF CURLS.