

# DECADENT CHOCOLATE CAKE WITH RASPBERRY MOUSSE FILLING

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## CHOCOLATE CAKE INGREDIENTS

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1 box Duncan Hines Dark Chocolate Fudge Cake mix	1 tablespoon instant coffee granules
½ package instant chocolate pudding	1 tsp vanilla extract
1/2 cup sour cream	
1/2 cup oil	
1/2 cup warm water	
4 eggs	

## RASPBERRY MOUSSE FILLING INGREDIENTS

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1 jar Polaner All-Fruit, seedless Raspberry Jam	
1 small box raspberry Jello	
1 tsp vanilla	
½ pint heavy whipping cream, whipped	

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## TRIPLE CHOCOLATE FUDGE FROSTING

### INGREDIENTS

10 oz semisweet chocolate	A pinch of salt
4 oz bittersweet chocolate	2 teaspoons vanilla
2 oz unsweetened chocolate	1 cup half and half
2 sticks butter	
5 cups powdered sugar	

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### LET'S MAKE IT!

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Preheat oven to 350°F. Grease & flour two 9 inch cake pans (I prefer Wilton's Cake Release- it works brilliantly.)

Combine all cake ingredients in a large bowl and beat for 3 minutes. Mixture will be thick.

Pour batter into prepared pans. Bake at 350 for 30-35 mins.

Cool for 20 minutes, then remove from pans to cool completely. Level the top of each cake with a long, serrated knife then cut each cake in half along its equator.

Make the Raspberry Mousse as follows while cake is cooling..

Place jar of jam in microwave for 30 seconds without lid.

Mix jam and vanilla into dry Jello packet and combine well.

Fold the jam/Jello mixture into the whipped cream. Combine thoroughly.

With your cooled cake layers, continue on to assemble your cake as follows..

Place one of the 4 cake layers onto serving plate and spread 1/3 of the filling onto the cake. Don't spread it all the way to the edges b/c when the other layers are added, it will spread out a little bit more.

Repeat procedure with two more cake layers. Top cake with the fourth cake layer.

Place cake in refrigerator until ready to frost. The filling will firm up and hold the cake together after it chills for a while.

While assembled cake is cooling, continue on to make frosting...

Over a double-boiler, melt chocolates & butter, stirring until smooth. \*\*Do not allow any water get into the mixture or it will seize up into a chocolate rock!\*\*

Set aside to cool slightly.

Sift powdered sugar & salt into a bowl.

Combine half & half & vanilla and then add to sugar. Mix with hand mixer on low until combined.

Add melted chocolate/butter mixture to sugar mixture and beat until smooth.

Chill frosting for 20 minutes.

Frost the cake & refrigerate. Remove from fridge to bring up to room temperature prior to serving.

Enjoy!