

Great RECIPES

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AND YOUR CREATION COULD BE FEATURED HERE! EMAIL to jbryant@wilcolocal.com



Chocolate Raspberry Torte

INGREDIENTS:

2 CUPS WHITE SUGAR
1 ¾ CUPS ALL-PURPOSE FLOUR
1 CUP UNSWEETENED COCOA POWDER
1 ½ TEASPOONS BAKING POWDER
1 ½ TEASPOONS BAKING SODA
1/2 TEASPOON SALT
2 LARGE EGGS (ROOM TEMPERATURE)
1 CUP MILK (ROOM TEMPERATURE)
½ CUP VEGETABLE OIL
2 TEASPOONS VANILLA EXTRACT
1 CUP BOILING WATER
1/2 CUP RASPBERRY JAM
2 CUPS FRESH RASPBERRIES

FROSTING

1 CUP OF ROOM TEMPERATURE UNSALTED BUTTER
1/2 CUP COCOA POWDER
5 CUPS OF CONFECTIONERS' SUGAR
2 TEASPOON VANILLA EXTRACT
3-4 TABLESPOONS MILK

(if you have raspberry juice you can substitute half milk/half raspberry juice)

From the kitchen of **Ruth Woetzel**

DIRECTIONS TORTE

Gather all ingredients.

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch round baking pans.

Stir sugar, flour, cocoa, baking powder, baking soda, and salt together in a large bowl.

We put all dry ingredients into a sieve, and then all ingredients are well combined.

Add room temperature eggs, milk, oil and vanilla; mix for 2 minutes on medium speed with an electric mixer.

Stir in the boiling water. The batter will be thin. Pour equal parts of the batter into the two prepared pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 to 35 minutes. Cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.

We put a layer of raspberry jam, chocolate icing, and fresh raspberries between the 2 cakes. Then decorate with chocolate icing and fresh raspberries on top.

DIRECTIONS FROSTING

1 cup of room temperature unsalted butter

1/2 cup cocoa powder

5 cups of confectionary sugar

2 teaspoon vanilla extract

3-4 tablespoons milk (if you have raspberry juice you can substitute half milk / half raspberry juice)

With a hand mixer, whip the room temperature unsalted butter and cocoa together until smooth. Once all creamed together, add vanilla extract. On low speed, slowly add the confectionary sugar one spoon at a time. As frosting gets thick, add milk (or raspberry juice)

one tablespoon at a time until the mixture reaches desired consistency. Scrape side and whip until smooth and fluffy.