

Ingredients:

Cake:

- 2/3 cup Hershey's special dark cocoa powder
- 1 packet swiss miss hot chocolate pouch or Instant Coffee
- 1 cup water
- 1 pinch cayenne
- 1/2 cup vegetable oil
- 2 cups sugar
- 2 large eggs
- 1 cup buttermilk
- 1 teaspoon vanilla
- 1 3/4 cup All purpose flour
- 1 teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1/2 stick butter (for greasing pans)
- 2 pieces of parchment paper for bottom of pans.
- 1 cup cocoa powder for dusting pans.
- 2 cups semi sweet chocolate chips

Raspberry Coulis:

- 3 packages (small) of raspberries
- 1 cup water, squirt of lemon juice (optional)
- 2 tablespoons cornstarch (to thicken)
- 1 cup sugar

Frosting:

- 1 cup special dark cocoa
- 4 1/2 cup confectioners sugar
- 1 1/2 sticks butter (unsalted) softened
- 1/2 cup buttermilk
- 2 teaspoons vanilla

page 1

Cake Steps:

1. preheat oven to 350°
2. in small bowl dissolve swiss miss and cayenne in 1 cup water. Set aside.
3. In stand mixer bowl with paddle attachment, cream oil + sugar until well combined.
4. add eggs in and beat 1-2 minutes, or until creamy.
5. Slowly add in swiss miss mixture, buttermilk, and vanilla. beat until smooth.
6. In large bowl sift flour, salt, baking powder, and soda. Add dry ingredients to wet slowly on low speed. Don't overmix.
7. Butter bottoms and sides of 2 9in. pans. Put parchment paper down in each. Spread more butter on top. Dust bottoms + sides with cocoa powder.
8. pour batter evenly between the two pans. put in middle of oven.
9. Bake 30-35 minutes.
10. Put on wire racks to cool, completely!

Raspberry Puree/Coulis Steps:

1. put all raspberries in sauce pan along with sugar, water, and squirt of lemon juice.
2. put on medium heat, bring to a boil, stirring occasionally.
3. put on low, for 7-10 minutes
4. Strain in sifter to get seeds out.
5. return to heat.
6. Combine 2 tablespoons of cornstarch with 2 tablespoons of coulis in small bowl.

page 2

7. add back to coulis, bring to a boil while stirring.
8. let it cool, then place in fridge for an hour to set up and thicken.

Frosting Steps:

1. sift cocoa powder and confectioners sugar into a large bowl.
2. In the stand mixer bowl, cream the butter.
3. Add buttermilk, vanilla, and beat until combined.
4. Add sugar mixture slowly, beat until combined.
5. Add more buttermilk to thin frosting if needed.

Assembling the cake:

1. take the first tier of the cake, and cut off thinly the top layer to flatten the cake.
2. apply a thin layer of the frosting to the top of first tier.
3. pipe a thick ring of frosting around the outside edge of the top of the cake tier.
4. spoon in 1/4 - 1/2 of the raspberry coulis into the middle, inside the frosting ring.
5. put top layer on top of the bottom cake.
6. Frost the top and sides of the cake.
7. Sprinkle chocolate chips along the top and sides of the cone.
8. put rest of raspberry coulis in tupperware to save. Drizzle coulis on cake slices before serving. (or something fancy on the plate)
9. Put cake and remaining coulis in the fridge to set for a few hours. (allows frosting to set.)
10. Slice, drizzle, and serve! Enjoy!

page 3