

# Chocolate-Raspberry Cake

*Ladies Home Journal Delicious Desserts 2011  
Meredith Corporation - Des Moines, IA*

## **Servings: 12**

*1 package two-layer-size devil's food cake mix*

*2 packages (2.8 ounce ea) chocolate or chocolate-raspberry mousse mix*

*2/3 cup milk*

*1/3 cup raspberry liqueur*

*1 jar (12 ounce) fudge ice cream topping*

*fresh raspberries (optional)*

## **Preparation Time: 30 minutes**

Preheat the oven to 350 degrees.

Grease and lightly flour two 9x1-1/2-inch round cake pans. Set aside.

Prepare the cake mix according to package directions. Spread the batter evenly in the prepared pans. Bake as directed on the package. Cool the cake layers in the pans on a wire rack for 10 minutes. Remove the cake layers from the pans. Cool on a wire rack.

Prepare the chocolate mousse according to the package directions, except use 2/3 cup of milk and 1/3 cup of raspberry liqueur for the liquid.

Using a long-blade serrated knife, carefully cut each cake layer in half horizontally. To assemble, place the bottom of one split cake layer on a serving plate. Spread about 1/3 cup of the fudge topping over the cake layer. Spread about 1/2 cup of the mousse mixture over the fudge topping. Repeat the layers twice. Top with the remaining cake layer. Frost the top and sides of the cake with the remaining mousse.

Cover and chill the cake until ready to serve.

If desired, garnish with fresh raspberries.

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Per Serving (excluding unknown items): 29 Calories; trace Fat (25.0% calories from fat); trace Protein; 3g Carbohydrate; 0g Dietary Fiber; 2mg Cholesterol; 7mg Sodium. Exchanges: 0 Non-Fat Milk; 0 Fat.

## Per Serving Nutritional Analysis

|                                |       |                       |       |
|--------------------------------|-------|-----------------------|-------|
| Calories (kcal):               | 29    | Vitamin B6 (mg):      | trace |
| % Calories from Fat:           | 25.0% | Vitamin B12 (mcg):    | trace |
| % Calories from Carbohydrates: | 64.0% | Thiamin B1 (mg):      | trace |
| % Calories from Protein:       | 11.0% | Riboflavin B2 (mg):   | trace |
| Total Fat (g):                 | trace | Folacin (mcg):        | 1mcg  |
| Saturated Fat (g):             | trace | Niacin (mg):          | trace |
| Monounsaturated Fat (g):       | trace | Caffeine (mg):        | 0mg   |
| Polyunsaturated Fat (g):       | trace | Alcohol (kcal):       | 21    |
| Cholesterol (mg):              | 2mg   | % Refuse:             | n n%  |
| Carbohydrate (g):              | 3g    | <b>Food Exchanges</b> |       |
| Dietary Fiber (g):             | 0g    | Grain (Starch):       | 0     |
| Protein (g):                   | trace | Lean Meat:            | 0     |
| Sodium (mg):                   | 7mg   | Vegetable:            | 0     |
| Potassium (mg):                | 21mg  | Fruit:                | 0     |
| Calcium (mg):                  | 16mg  | Non-Fat Milk:         | 0     |
| Iron (mg):                     | trace | Fat:                  | 0     |
| Zinc (mg):                     | trace | Other Carbohydrates:  | 0     |
| Vitamin C (mg):                | trace |                       |       |
| Vitamin A (i.u.):              | 17IU  |                       |       |
| Vitamin A (r.e.):              | 5RE   |                       |       |

## Nutrition Facts

Servings per Recipe: 12

### Amount Per Serving

|                            |       |                           |    |
|----------------------------|-------|---------------------------|----|
| <b>Calories</b>            | 29    | <b>Calories from Fat:</b> | 7  |
| <b>% Daily Values*</b>     |       |                           |    |
| <b>Total Fat</b>           | trace |                           | 1% |
| Saturated Fat              | trace |                           | 1% |
| <b>Cholesterol</b>         | 2mg   |                           | 1% |
| <b>Sodium</b>              | 7mg   |                           | 0% |
| <b>Total Carbohydrates</b> | 3g    |                           | 1% |
| Dietary Fiber              | 0g    |                           | 0% |
| <b>Protein</b>             | trace |                           |    |
| <b>Vitamin A</b>           |       |                           | 0% |
| <b>Vitamin C</b>           |       |                           | 0% |
| <b>Calcium</b>             |       |                           | 2% |
| <b>Iron</b>                |       |                           | 0% |

\* Percent Daily Values are based on a 2000 calorie diet.