

# Queen Anne Chocolate Cake with Fresh Raspberry Sauce

*Toby Trapkin*

*Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011*

*9 ounces bittersweet  
chocolate  
5 tablespoons sweet butter  
1/4 cup presifted all-  
purpose flour  
6 large eggs  
1 cup sugar  
RASPBERRY SAUCE  
1 cup firmly packed  
raspberries  
32 whole raspberries  
3 tablespoons sweet wine  
(port)*

Preheat the oven to 400 degrees.

Line a round 9x2-inch pan with buttered waxed paper.

Chop the chocolate into 1/4-inch pieces. Place in the top of a double boiler with the butter. Over low heat (simmering water), slowly melt together. Remove from the heat when the chocolate disappears. Cool.

Whip the eggs in a mixer, slowly adding the sugar until tripled in volume, about 10 minutes. On slowest speed, carefully pour in the cooled chocolate. Blend well then gently fold in the flour. Pour into the prepared pan.

Bake for 10 minutes. Reduce the heat to 350 degrees.

Bake another 30 minutes. Cool to room temperature before serving.

For the raspberry sauce: Place the one cup of raspberries and the wine into a food processor or blender. Pulse until it becomes a chunky puree'. For each serving, place one tablespoon of puree' onto a dessert plate. Place four thin slices of cake on top, then top with four whole raspberries.

(This cake is great without the sauce, if desired.)

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Per Serving (excluding unknown items): 2550 Calories; 171g Fat (53.2% calories from fat); 64g Protein; 274g Carbohydrate; 39g Dietary Fiber; 1272mg Cholesterol; 458mg Sodium. Exchanges: 4 1/2 Grain(Starch); 6 1/2 Lean Meat; 30 1/2 Fat; 13 1/2 Other Carbohydrates.