

• INGBRETSEN'S FAMILY RECIPES •

FAST & FANCY CHOCOLATE CAKE

USE A FAVORITE PACKAGE CAKE MIX TO SAVE TIME. THE RASPBERRY FILLING AND VELVETY GANACHE MAKE IT FIT FOR A SPECIAL OCCASION.

CHOCOLATE CAKE MIX, TO MAKE A TWO LAYER CAKE

½ PINT FRESH RASPBERRIES

4-OZ. BAR OF BITTERSWEET OR SEMI-SWEET CHOCOLATE

½ C. HEAVY WHIPPING CREAM

¼ C. OR MORE LIGHTLY TOASTED SLICED ALMONDS

FOLLOW DIRECTIONS TO MAKE THE BATTER FOR THE CAKE AND DIVIDE BETWEEN TWO GREASED AND FLOURED 8- OR 9-INCH ROUND CAKE TINS. BAKE ACCORDING TO DIRECTIONS AND SET ASIDE TO COOL COMPLETELY.

RASPBERRY FILLING

HALF A PINT (A LITTLE MORE THAN ONE CUP) FRESH RASPBERRIES

3 T. SUGAR

1 TSP. LEMON JUICE

2 T WATER

1 AND ½ T. CORNSTARCH

SORT AND RINSE RASPBERRIES AND DRAIN THOROUGHLY. PLACE THE RASPBERRIES, SUGAR AND LEMON JUICE IN A SMALL SAUCEPAN. STIR OVER MEDIUM HEAT, PRESSING DOWN ON THE BERRIES TO BREAK THEM UP. IN A SMALL BOWL WHISK THE WATER AND CORNSTARCH TOGETHER AND ADD TO THE BERRIES. COOK UNTIL THE SAUCE BEGINS TO THICKEN. COOL COMPLETELY. IF IT IS TOO RUNNY, ADD A BIT MORE CORNSTARCH.

FOR THE ALMONDS, TOAST FOR A FEW MINUTES IN A 250 DEGREE OVEN IN A SINGLE LAYER, STIRRING A COUPLE OF TIMES, UNTIL THE ALMONDS BEGIN TO TAKE ON A GOLDEN COLOR. COOL BEFORE USING.

GANACHE

BREAK OR CUT THE CHOCOLATE INTO SMALL PIECES AND PLACE IN A SMALL BOWL.

HEAT THE CREAM IN A SMALL SAUCEPAN OVER LOW HEAT. WHEN THE SIDES START TO BUBBLE AND THE CREAM IS HOT BUT NOT BOILING, POUR IT OVER THE CHOCOLATE PIECES. WAIT A COUPLE OF MINUTES BEFORE STIRRING. IF IT IS TOO THICK TO SPREAD READILY, ADD A LITTLE MILK OR CREAM. LET COOL.

ASSEMBLE THE CAKE BY SPREADING THE RASPBERRY FILLING OVER ONE LAYER.

Was so good!

• FROM ANNE GILLESPIE-LEWIS •