

Raspberry Chocolate Torte - A Stunning Layer Cake with Ganache & Jam

Raspberry Chocolate Torte: Rich, Fruity, and Elegant! ?



OVEN
350°F

TIME
3 min

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INGREDIENTS

For the Cake:

1 1/2 cups all-purpose flour

1/4 cup cocoa powder

1 teaspoon baking soda

1/4 teaspoon salt

1 cup granulated sugar

1/2 cup unsalted butter, softened

2 large eggs

1 teaspoon vanilla extract

1/2 cup buttermilk

For the Filling:

1 cup raspberry jam

For the Ganache:

1 cup heavy cream

1 cup dark chocolate chips

Garnish:

Fresh raspberries, optional but stunning

DIRECTIONS

1. **Prep the Oven and Pans:** Preheat your oven to 350°F (175°C). Grease and line two 8-inch cake pans with parchment paper.
2. **Mix the Dry Ingredients:** In a bowl, whisk together flour, cocoa powder, baking soda, and salt.
3. **Cream the Butter and Sugar:** In a separate large bowl, beat butter and sugar until light and fluffy (about 3 minutes). Add eggs, one at a time, beating well after each. Stir in vanilla.
4. **Combine and Bake:** Add dry ingredients to the butter mixture in batches, alternating with buttermilk. Mix until just combined. Divide the batter between the two pans. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean. Let cakes cool in the pans for 10 minutes, then turn out onto a wire rack to cool completely.
5. **Make the Ganache:** Heat cream in a small saucepan until steaming (not boiling). Pour over chocolate chips in a heatproof bowl. Let sit for 1-2 minutes, then stir until smooth and glossy. Cool slightly until pourable but thickened.
6. **Assemble the Torte:** Place one cake layer on your serving plate. Spread with raspberry jam, edge to edge. Top with the second cake layer. Pour ganache over the top, gently nudging it to the edges so it drips slightly down the sides.
7. **Garnish and Chill:** Top with fresh raspberries and let set at room temperature or chill for 30 minutes before slicing.

SWAPS & NOTES

& Tips Buttermilk keeps the cake ultra-moist-don't skip it!
(Substitute with milk + 1 tsp vinegar if needed.) Raspberry
jam : Seedless is best for a smooth bite, but use what you
love.

Dark chocolate for the ganache gives balance-milk chocolate
can be too sweet.

Add a splash of Chambord (raspberry liqueur) to the ganache for a
grown-up twist. ??? Instructions 1.

Prep the Oven and Pans Preheat your oven to 350°F (175°C) .

TIPS FOR SUCCESS

Cool cakes fully before adding jam to prevent melting and sliding.

Let it cool for 5 more minutes before pouring.

Level the cakes with a serrated knife for a perfectly stacked look.

For clean slices , dip your knife in warm water between cuts. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/raspberry-chocolate-torte-a-stunning-layer-cake-with-ganache-jam/>