

## Mascarpone-Filled Chocolate Cake: A Showstopping Dessert Ready in 1 Hour

Decadent Chocolate Cake with Pistachio Cream & Raspberry Sauce (Perfect for Celebrations!)



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the Cake Layers:

For the Mascarpone Filling:

For Garnish & Assembly:

### DIRECTIONS

1. **Prep** : Time: 25 minutes **Cooking Time**: 25 minutes **Assembly**: 10 minutes **Total Time**: 1 hour **Servings**: 6 servings
2. **Bake the Cake Layers**: Preheat and Prepare: Preheat your oven to 350°F (175°C). Grease and line two small round cake pans.
3. **Combine** : **Dry Ingredients**: In a large mixing bowl, whisk together the flour, cocoa powder, granulated sugar, baking soda, baking powder, and salt.
4. **Prepare the** : **Wet Mixture**: In a separate medium bowl, whisk together the buttermilk, vegetable oil, egg, and vanilla extract.
5. **Mix** : **Batter**: Gradually pour the wet ingredients into the dry ingredients and mix until just combined.
6. **Bloom the** : **Cocoa**: Stir in the hot water until the batter is smooth. It will be thin, but that's what creates a moist cake.
7. **Bake**: Pour the batter evenly into the prepared pans and bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.
8. **Cool**: Let the cakes cool in the pans for 10 minutes, then invert them onto a wire rack to cool completely before filling.
9. **Make the Mascarpone Filling**: **Whip the Cream**: In a chilled bowl, whip the heavy cream with the powdered sugar and vanilla extract until soft peaks form.
10. **Fold in** : **Mascarpone**: Gently fold in the mascarpone (or cream cheese) until the mixture is creamy and smooth. Be careful not to overmix.
11. **Assemble and Decorate**: **Layer the Cake**: Place one cake layer on your serving plate or platter. Spread the

mascarpone filling evenly over the top. Top with the second cake layer.

12. Add the : Sauce: Spoon the raspberry sauce generously onto the serving plate, allowing it to pool around the base of the cake.
13. Drizzle : Chocolate: Drizzle the chocolate ganache generously over the top of the cake, letting it naturally drip down the sides.
14. Garnish: This is the showstopping part! Place a generous scoop of pistachio ice cream right on top of the cake. Arrange fresh raspberries around the ice cream and sprinkle chopped pistachios over the entire dessert.
15. Serve Immediately: Enjoy this decadent dessert while the ice cream is still cold and the cake is tender.

## SWAPS & NOTES

All-purpose flour 1 cup For structure.

Cocoa powder 1/2 cup Use good quality for deep color and flavor.

Granulated sugar 1 cup For sweetness and moisture.

Baking soda 1/2 teaspoon Leavening agent.

## TIPS FOR SUCCESS

Do Not Skip the Hot Water: Adding hot water to the batter is crucial.

It "blooms" the cocoa powder, releasing its full flavor potential and resulting in a much richer chocolate taste.

Cool Cakes Completely: If your cakes are even slightly warm, the mascarpone filling will melt and run out the sides.

Chill Your Whipped Cream: To get the best volume and stability in your cream, chill your mixing bowl and whisk attachment for 10-15 minutes before whipping the heavy cream.

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

Original recipe: <https://chefmaniac.com/mascarpone-filled-chocolate-cake-a-showstopping-dessert-ready-in-1-hour/>