

Gâteau Framboise au Chocolat: A Professional-Grade Recipe for Home Bakers

The Ultimate Chocolate Raspberry Cake: A Decadent Duo



OVEN
350°F

TIME
30-35 min

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INGREDIENTS

For the Chocolate Cake:

Flour: 1 and 3/4 cups all-purpose flour.

Cocoa Powder: 3/4 cup unsweetened cocoa powder (high-quality Dutch-processed is best here).

Sugar: 2 cups granulated sugar.

Leavening: 1 and 1/2 teaspoons baking powder AND 1 and 1/2 teaspoons baking soda.

Salt: 1 teaspoon fine sea salt.

Eggs: 2 large eggs, room temperature.

Milk: 1 cup whole milk.

Oil: 1/2 cup vegetable oil (or any neutral oil like canola).

Vanilla: 2 teaspoons pure vanilla extract.

Boiling Water: 1 cup (the "secret" for moisture).

For the Tangy Raspberry Filling:

Raspberries: 1 cup fresh or frozen raspberries.

Sugar: 1/4 cup granulated sugar.

Cornstarch: 1 tablespoon (to thicken).

Lemon Juice: 1 tablespoon fresh lemon juice.

For the Silk Chocolate Ganache:

Heavy Cream: 1 cup.

Chocolate: 8 ounces semi-sweet chocolate, finely chopped.

DIRECTIONS

- 1. Prep the Oven and Pans:** Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans. Pro tip: Line the bottoms with parchment paper to ensure the cakes release perfectly every time.
- 2. Mix the Dry Ingredients:** In a large mixing bowl, whisk together the flour, cocoa powder, sugar, baking powder, baking soda, and salt. Ensure there are no large cocoa lumps.
- 3. Combine the Wet Ingredients:** Add the eggs, milk, oil, and vanilla extract to the dry mixture. Beat with an electric mixer on medium speed for about two minutes. You want the batter to be well-combined and smooth.
- 4. The Boiling Water Finish:** Stir in the boiling water by hand. Warning: The batter will be very thin-this is normal! This is what creates that signature moist texture.
- 5. Bake and Cool:** Divide the batter evenly between your prepared pans. Bake for 30-35 minutes. Test with a toothpick; if it comes out clean or with just a few moist crumbs, it's done. Let the cakes cool in the pans for 10 minutes before transferring to a wire rack.
- 6. Create the Raspberry Filling:** In a small saucepan, combine the raspberries, sugar, cornstarch, and lemon juice. Cook over medium heat, mashing the berries as you go. Once it thickens and bubbles, remove from heat and let it cool completely. It will thicken further as it cools.
- 7. The Ganache Glaze:** Heat the heavy cream in a saucepan until it just begins to simmer (do not boil). Pour the hot cream over your chopped chocolate in a heat-proof bowl. Let it sit for 5 minutes, then whisk gently.

starting from the center until you have a glossy, smooth ganache.

SWAPS & NOTES

Dairy-Free: You can substitute the milk with almond or oat milk, and use a dairy-free heavy cream alternative for the ganache.

Coffee Twist: For an even deeper chocolate flavor, replace the 1 cup of boiling water with 1 cup of hot, strong coffee.

It won't taste like coffee, but it makes the chocolate "pop."
Fruit Variations: If you don't have raspberries, a blackberry or strawberry reduction works beautifully following the same ratios.
Prep the Oven and Pans Preheat your oven to 350°F (175°C) .

TIPS FOR SUCCESS

Cool Completely: Never try to fill or frost a warm cake.

The raspberry filling will slide right off, and the ganache will melt into the crumb rather than sitting beautifully on top.

Level Your Cakes: Use a serrated knife to trim the domed tops off your cakes so they sit flat.

Quality Chocolate: Since the ganache is a primary flavor, use the best chocolate you can find.

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

Original recipe: <https://chefmaniac.com/gateau-framboise-au-chocolat-a-professional-grade-recipe-for-home-bakers/>