

Elegant 2-Layer Raspberry Chocolate Torte: The Perfect Special Occasion Dessert

The Ultimate Raspberry Chocolate Torte: Rich, Fruity, and Elegant!



OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Cake:

1 ½ cups all-purpose flour: The sturdy base for our layers.

¾ cup cocoa powder: Use a high-quality unsweetened cocoa for the best flavor.

1 tsp baking soda: Our lifting agent for a perfect rise.

¾ tsp salt: To balance the sweetness and enhance the chocolate.

1 cup granulated sugar: For that classic sweetness.

¾ cup unsalted butter (softened): Provides a rich, buttery mouthfeel.

2 large eggs: Room temperature eggs work best for emulsifying.

1 tsp vanilla extract: A must-have for depth.

¾ cup buttermilk: This is the secret to a soft, tender cake.

For the Filling:

1 cup raspberry jam: Choose a high-quality seedless variety if you prefer a smoother texture.

For the Ganache:

1 cup heavy cream: High fat content is key for a glossy finish.

1 cup dark chocolate chips: 60% cacao or higher is ideal.

Fresh raspberries: For that beautiful, vibrant garnish.

DIRECTIONS

- 1. Prep the Oven and Pans:** Preheat your oven to 350°F (175°C). Grease two 8-inch cake pans thoroughly. I also recommend lining the bottoms with parchment paper to ensure the cakes release perfectly.
- 2. Mix the Dry Ingredients:** In a medium bowl, whisk together the flour, cocoa powder, baking soda, and salt. Sifting the cocoa powder is a great tip to avoid any stubborn clumps.
- 3. Cream the Butter and Sugar:** In a large mixing bowl (or a stand mixer), cream the softened butter and granulated sugar together until the mixture is light and fluffy. This usually takes about 2-3 minutes.
- 4. Incorporate the Wet Ingredients:** Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.
- 5. Combine and Bake:** Alternately add the dry ingredients and the buttermilk to the butter mixture, starting and ending with the dry ingredients. Mix until just combined-do not overmix, or the cake will be tough! Divide the batter evenly between the two pans and bake for 25-30 minutes. A toothpick inserted into the center should come out clean.
- 6. The Assembly:** Let the cakes cool completely on a wire rack. Once cooled, place one layer on your serving plate. Spread the 1 cup of raspberry jam evenly over the top. Carefully place the second cake layer on top.
- 7. Make the Ganache:** Heat the heavy cream in a small saucepan until it just begins to steam (do not let it reach a rolling boil). Place your chocolate chips in a heat-proof bowl and pour the hot cream over them. Let it sit for 5 minutes, then stir gently until smooth and glossy.

8. The Finishing Touch: Pour the ganache over the top of the cake, letting it drip naturally down the sides. Garnish with fresh raspberries before the chocolate sets.

SWAPS & NOTES

Buttermilk Substitute: If you don't have buttermilk, you can make your own!

Add 1/2 tablespoon of lemon juice or white vinegar to 1/2 cup of regular milk and let it sit for 5 minutes.

The Jam: If you find raspberry jam too sweet, you can simmer down fresh raspberries with a squeeze of lemon and a touch of cornstarch to make a fresh coulis.

Chocolate Variation: If dark chocolate is too intense for your palate, milk chocolate chips work well for the ganache, though the result will be much sweeter.

TIPS FOR SUCCESS

Temperature Matters: Ensure your butter and eggs are at room temperature.

This creates a much smoother batter.

Wait for the Cool: Never try to fill or glaze a warm cake.

The jam will run, and the ganache will soak in rather than sitting beautifully on top.

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

Original recipe: <https://chefmaniac.com/elegant-2-layer-raspberry-chocolate-torte-the-perfect-special-occasion-dessert/>