

# MINI CHOCOLATE RASPBERRY HEART CAKES

## INGREDIENTS:

### FOR CAKE:

2 cups all-purpose flour  
¾ cup cocoa powder  
2 cups granulated sugar  
2 teaspoons baking soda  
1 teaspoon baking powder  
1 teaspoon salt  
2 eggs, room temperature  
1 ¼ cup buttermilk, room temperature  
¾ cup vegetable oil  
2 teaspoons LorAnn Madagascar Vanilla Extract  
½ hot water

### FOR RASPBERRY FILLING:

1 cup fresh or frozen raspberries  
¼ cup granulated sugar  
2 teaspoons cornstarch  
2 teaspoons water  
squeeze of lemon juice  
¾ teaspoon LorAnn Raspberry Bakery Emulsion

### FOR CHOCOLATE GLAZE:

4 tablespoons butter  
4 ounces of unsweetened chocolate  
1 ½ cups powdered sugar  
4-6 tablespoons boiling water  
¼ teaspoon LorAnn Raspberry Bakery Emulsion  
¼ teaspoon LorAnn Madagascar Vanilla Extract



## DIRECTIONS:

### FOR CAKE:

1. Preheat oven to 350 degrees Fahrenheit. Grease and line a sheet pan with parchment paper.
2. In a large bowl, mix flour, sugar, cocoa powder, salt, baking soda, and baking powder until well combined.
3. Add in the eggs into the dry mixture one at a time, then add in the oil, buttermilk, and vanilla extract

4. Slowly add in hot water while mixing until thoroughly combined.
5. Pour batter onto the prepared sheet pan. The mixture will be on the thinner side.
6. Bake for about 20-25 minutes or until a toothpick comes out clean.
7. Cool completely. We recommend freezing the cake so it's easier to handle later on.

#### **FOR RASPBERRY FILLING:**

1. In a large pot, combine sugar, cornstarch, water, and lemon juice and combine well.
2. Stir in the fresh raspberries. Cook over medium heat until the sauce thickens and the raspberries are softened.
3. Add in the raspberry emulsion.
4. Let the mixture cool completely.

#### **FOR CHOCOLATE GLAZE:**

1. Melt the butter and chocolate together. Be sure to melt low and slow so the chocolate does not burn.
2. Remove the chocolate from heat and stir in the powdered sugar, raspberry emulsion, and vanilla.
3. Slowly add in the boiling water until you achieve the desired consistency. You want your chocolate to be thick but smooth enough to drizzle.

#### **ASSEMBLY:**

1. Using a heart-shaped cookie cutter, cut out hearts from the cold chocolate sheet cake.
2. Spoon about a tablespoon of raspberry filling onto one of the hearts and top with another heart.
3. Pour the glaze over each individual heart and allow the glaze to drip over the sides.
4. Top with decorations such as fresh raspberries and an edible gold leaf and enjoy!

\*Yields about 5 heart cakes.