

# Chocolate Raspberry Cake

## INGREDIENTS

185g (6oz) butter  
185g (6oz) dark chocolate, chopped  
3 eggs  
1/2 tsp vanilla extract  
330g (1 1/2 cups) superfine sugar  
250g cake flour  
1 tsp baking powder  
1/2 tsp salt  
60g (1/2 cup) ground almonds  
1 cup raspberries

To serve:  
Fresh raspberries  
Whipped cream

## INSTRUCTIONS

Line a 20cm (8inch) round cake tin with non-stick baking paper.

Melt butter and chocolate in a saucepan over low heat until melted, then cool slightly.

Beat eggs, vanilla extract and sugar until mixture is light and thick. Fold through dry ingredients, chocolate mixture and half the raspberries.

Pour mixture into pan.

Sprinkle over remaining raspberries and bake in preheated 180C (350F) oven for 35-40 minutes or until top of cake is firm to touch.

Cool cake before cutting and serve with extra raspberries and cream.

