

Raspberry-Chocolate Torte



Number of Servings 12

Preparation 20 min.

Cooking 20 min.

Chilling 3 hrs

Nutrients per serving

Per serving (prepared with light jam)

Calories	370
Fat	22 g
Saturated	5 g
+ trans	0 g
Sodium	200 mg
Carbohydrate	38 g
Fibre	1 g
Sugars	28 g
Protein	6 g

Ingredients

Cake

6	eggs, separated	6
¾ cup	sugar, divided	175 mL
1 cup	all purpose flour	250 mL

Chocolate cream filling

1/3 cup	sugar	75 mL
3	eggs	3
2	egg yolks	2
1 tsp	each vanilla extract and instant coffee granules	5 mL
2 squares	(1 oz/28 g each) semi-sweet chocolate, melted	2 squares
1 cup	butter, softened	250 mL

Raspberry filling

1 cup	raspberry jam, regular or light	250 mL
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Method

To make cake: Beat egg whites until frothy. Gradually add 1/4 cup (50 mL) sugar, beating until stiff peaks form, about 5 minutes. In a small mixing bowl, beat egg yolks and remaining sugar until thick, about 3 minutes. Fold into egg white mixture. Gradually fold in flour. Line the bottoms of 3 ungreased 8-inch (20 cm) round cake pans with waxed paper. If you have only one pan, bake one cake at a time keeping remaining batter covered in the refrigerator. Divide batter between pans. Bake at 350°F (180°C) for 15 minutes or until golden. Loosen edges and turn out on wire racks. Remove waxed paper and let cool completely.

To make chocolate cream: In a medium saucepan, whisk sugar, eggs, egg yolks, vanilla, coffee granules and chocolate; cook over low heat until thickened (do not boil) about 5 minutes, stirring constantly. Cool completely. Cream butter and gradually stir in chocolate mixture; set aside.

To assemble: Split each cake into 2 horizontal layers; place one layer on a serving plate. Spread with 2/3 cup (150 mL) chocolate cream. Place another cake layer on top and spread half of raspberry jam. Repeat layering with remaining ingredients ending with a layer of cake. Cover and refrigerate 3 hours before serving. Garnish as desired.