



### **Sweetheart Surprise Chocolate Cake**

*Imagine a cake that bakes its own chocolate raspberry sauce*

### **Special Heart Stars - Unsweetened Cocoa**

#### **Chocolate Cake:**

- 1/2 cup all-purpose flour
- 6 Tablespoons granulated sugar
- 2 Tablespoons unsweetened cocoa
- 1 teaspoon baking powder
- 1/8 teaspoon salt
- 1/4 cup almond milk
- 1 Tablespoon unsalted butter, melted
- 1/4 teaspoon vanilla extract
- 2 Tablespoons seedless raspberry preserves, melted

**Chocolate Sauce:**

1/4 cup packed brown sugar  
2 Tablespoons unsweetened cocoa  
3/4 cup boiling almond milk  
1 Tablespoon prepared coffee

Preheat oven to 350 degrees F. Lightly grease 2 (1 cup) dessert baking dishes; set aside.

In a medium size bowl, combine flour, sugar, cocoa powder, baking powder and salt. In another bowl, stir together milk, melted butter, and vanilla extract. Pour liquid ingredients over flour mixture; stir to combine. The batter will be thick.

Spoon batter evenly into two prepared baking dishes. Spoon raspberry preserves over each chocolate layer.

Prepare the sauce: In a small bowl, whisk brown sugar and cocoa powder. Sprinkle evenly over the raspberry layer. Place the two baking dishes on a baking pan to make moving them easier.

Combine the almond milk and coffee in microwave safe container; cook in microwave at high power until hot and boiling. Slowly pour the liquid over the brown sugar layer. (It will look like you made a mistake but it will be ok)

Place in preheated oven for about 30 minutes. Let stand for about 15 minutes before serving. Serves: 2 large servings or 4 small portions  
Serve as desired with dollop of whipped cream and several fresh raspberries.

**Cook's Note:** The tablespoon of prepared coffee will create a deeper chocolate flavor. For fun on Valentine's Day or a special occasion, you might want to serve one heart dessert with two spoons for sharing.

**Recipe Inspired by:** Classic retro pudding cakes became popular in the 70 and 80's. The cake bakes in two layers, one a moist chocolate cake and the other a thick chocolate pudding-like sauce. It's rich and so satisfying when it's served from the oven topped with whipped cream or vanilla ice cream. This recipe adds sweet raspberry flavor and enhances the

chocolate with a mocha add-in. It's so easy to prepare and makes anyone look like an expert baker.