



Sweetheart Surprise Hot Chocolate Cake

Imagine a cake that bakes its own sweet chocolate sauce

Chocolate Cake:

2/3 cup all-purpose flour
1/3 cup granulated sugar
2 Tablespoons unsweetened cocoa
1 teaspoon baking powder
1/8 teaspoon salt
1/4 cup milk
1 Tablespoon unsalted butter, melted
1/2 teaspoon vanilla extract
2 Tablespoons seedless raspberry or orange jelly, melted

Chocolate Sauce:

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

- Preheat oven to 350 degrees F. Lightly grease one Emile Henry French Ceramic Artisan Ruffled Pie Dish (The inside of the dish measured about 7 inches) or 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. Drizzle raspberry preserves over each chocolate layer; lightly spread to cover the chocolate batter.

- In a small bowl, whisk brown sugar and cocoa powder. Sprinkle evenly over the raspberry or orange layer. Place the baking dish or dishes on a baking pan to make moving the dessert easier.
- Combine the milk and coffee in a microwave safe container; cook in a microwave at high power until hot and boiling. Very 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 25 minutes; it jiggles lightly in the center. 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 berries.

Recipe Inspired by: This Sweetheart Chocolate cake bakes in two layers, one a moist chocolate cake on top and a thick chocolate sauce below. A tablespoon of prepared coffee creates a deeper chocolate flavor. It's rich and so satisfying when it's topped with whipped cream or vanilla ice cream. This version adds sweet berry notes and a mocha twist. It's easy to prepare and makes anyone look like an expert baker. For Valentine's Day fun, serve one heart shaped dessert with two spoons for sharing – what a heartfelt surprise!