

Anniversary Chocolate and Raspberry Cake with Chocolate Glaze

<http://userealbutter.com/2008/05/15/chocolate-raspberry-cake-recipe/>

modified from Easiest and Best Coffee Cakes and Quick Breads by Renny Darling

1/2 cup butter
1 1/4 cups sugar
3 eggs
1 cup sour cream
2 tsps vanilla
1 1/2 cups flour
6 tbsps cocoa
2 tsps baking powder (1/2 tsp for 8500 ft.)
1/2 tsp baking soda (1/4 tsp for 8500 ft.)
1/2 cup mini chocolate chips
3/4 cup raspberries

glaze*

1 cup semi-sweet chocolate chips, melted
2 tbsps butter
2 tbsps light corn syrup

Preheat oven to 325°F. Cream together butter and sugar until light and creamy. Beat in eggs until blended. Beat in sour cream and vanilla until blended. Combine and add the remaining ingredients (except for the raspberries) and beat until blended. Stir in the raspberries. Spread batter evenly into a greased 10-inch springform pan and bake for about 55 minutes or until a cake tester comes out clean from the center. Allow to cool in pan.

Make the glaze: Melt chocolate. Heat butter and corn syrup together until bubbly, and stir into chocolate until blended. Allow to cool for 10 minutes or until slightly thickened. When the cake is cool, remove it from the pan and spread the top and sides with the glaze.

*Jen's glaze: I didn't use this glaze recipe. Instead, I heated (don't boil) 5 ounces of heavy cream and poured it over 5 ounces of chopped chocolate. Let the cream sit for a minute and then stir until smooth and pour over the cake.