



1. Preheat your oven to 180°C/160°C fan assisted/gas mark 4. Grease and line your 3 circle tins with the provided paper. If you do not have 3 tins, you can bake in batches. Break the 5 medium eggs into a large bowl and add in the caster sugar (bag 1). Whisk together for around 5-10 minutes, or until your mixture is thick and nearly doubled in volume.



2. Empty the flour and cocoa powder (bag 2) into the egg mixture and gently fold together. Melt the 145g of unsalted butter on a hob or in a microwave and drizzle over the top of the mixture and gently fold in. Make sure the butter and flour are fully combined, but be careful not to over-mix as you do not want to knock too much air out of the mixture.



3. Pour the cake mixture into your prepared tins and place into your preheated oven for 15-20 minutes. Test if the sponges are cooked by inserting the provided wooden skewer into the middle of the cakes. If it comes out clean of any mixture, they are cooked. Leave the cakes in their tins on a wire rack for 10-15 minutes to cool. Run a knife around the edge of your cakes whilst they are still in their tins to loosen, then transfer the cakes onto your wire rack and discard the paper.



4. While the cakes are cooling, add 100g of raspberries, sugar (bag 3) and 50 ml of water into a saucepan. Bring to the boil, then lower heat and simmer gently for around 10 minutes, stirring frequently. When the syrup has thickened slightly, strain the mixture through a sieve into a clean bowl to remove any seeds. Leave to cool completely.



5. Now start making the chocolate filling. Place a heatproof bowl over a pan of gently simmering water, ensuring the bowl does not touch the water. Put the chocolate chips (bag 4) into the bowl along with 50g of cubed butter. Wait for the butter to soften, then keep stirring together until it all melts. Take the pan off the heat and carefully remove the bowl from on top of the pan. Stir the chocolate filling for a minute until it cools slightly. Leave to cool at room temperature for 15-20 minutes, or until it has started to thicken.



6. Meanwhile, start making your raspberry buttercream. Place 115g of butter into a bowl and beat for about a minute to soften. Gradually add the icing sugar (bag 5) along with 1+ ½ tbsp of the raspberry syrup you made earlier, if you prefer a darker shade of pink you may wish to add one more tbsp of syrup. Beat everything together until soft and fluffy.



7. Start to assemble your cake. Be gentle with the sponges as they will be quite fluffy and delicate. Place one sponge on a plate and add half of the chocolate filling. Spread over the sponge, leaving about ½ cm gap from the edge of the cake. Place the other sponge on top and repeat, finishing with the final sponge on top. Ice the sides and top of the cake with raspberry buttercream.



8. Finally sprinkle the dark chocolate curls (bag 6) and the remainder of your raspberries on top. Slide a fork up the edge of the cake to create a pattern in the buttercream.

MY TOP TIP

Clean your palette knife or spatula after each application of buttercream to avoid the crumbs spreading into the icing.

Michel Roux
★★★

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	45 MINS	15-20 MINS	12

IN THE KIT

- Bag 1:** 180g caster sugar
Bag 2: 95g self-raising flour, 45g cocoa powder
Bag 3: 75g granulated sugar
Bag 4: 100g dark chocolate chips
Bag 5: 150g icing sugar
Bag 6: 10g dark chocolate curls
- Butter measure
 Wooden skewer
 3 x greaseproof circle

YOU WILL NEED

- 310g (145g + 50g + 115g) unsalted butter
 150g (100g + 50g) raspberries
 5 medium eggs
- Pan
 Whisk
 Heatproof bowl
 3 x 18cm circle tins

STORAGE

Store in an air tight container, in the fridge. Best served at room temperature.

INGREDIENTS

Caster sugar, icing sugar: (sugar, maize starch), belgian dark chocolate chips (15%) (sugar, cocoa mass, cocoa butter, emulsifier: **soy lecithin**, natural vanilla flavouring), self raising flour: (**wheat** flour, raising agents (sodium acid pyrophosphate and sodium bicarbonate)), statutory nutrition (calcium, niacin, iron, thiamin), granulated sugar, cocoa, dark choc curls (2%) (sugar, cocoa mass, cocoa butter, emulsifier: **soya lecithin**, natural vanilla flavouring)

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1704kJ/403kcal
Fat	6g
of which saturates	4g
Carbohydrates	82g
of which sugars	71g
Protein	4g
Salt	1.3g

Allergens: For allergens see ingredients in **bold**.
 May contain **wheat, milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

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OR



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635g

RASPBERRY & CHOCOLATE CAKE



Michel Roux
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