

Mix It Up! with Gina

Gina's Recipe of the Week

Decadent Chocolate Cake for Valentine's Day

Don't forget that Valentine's Day is tomorrow. Surprise your sweetheart with something as sweet as they are – a Decadent Chocolate Cake! You can make this cake extra special by using the type of chocolate that your valentine loves and topping it off with their favorite candy or fruit. Enjoy and Happy Valentine's Day! -Gina



Prep Time: 20 mins | Ready In: 45 mins | Servings: 8-10

Mix It Up...

Preheat oven to 350 degrees F.

Prepare a 9 inch baking pan by lining the bottom with parchment paper. Spray evenly with nonstick cooking spray.

Melt 6 ounces of chopped chocolate and butter in a heavy saucepan over medium low heat. Stir until chocolate and butter are melted and smooth. Add ¾ cups of sugar and ¼ teaspoon of salt and reduce heat to low. Cook while stirring for about one minute, until sugar starts to dissolve.

Remove pan from heat. Whisk in eggs, one at a time. Add 1 tsp. vanilla and stir. Mixture will look smooth and glossy.

Using a mesh colander to prevent lumps, sift ½ cup of cocoa into mixture. Whisk until the cake batter is smooth.

Pour the batter into the prepared pan and bake for about 25 minutes. The center of the cake should be firm to the touch. Be careful not to over-bake or the cake will be dry. Allow the cake to cool in the pan for 15 minutes. Invert the cake onto a plate.

To prepare the glaze, melt 2 ounces of chopped chocolate and 1½ tablespoons of unsalted butter in a small pan and stir until melted and smooth. Remove pan from heat.

Add 1½ teaspoons of milk, 1½ teaspoons of honey, 1/8 teaspoon of vanilla and 1 tablespoon of raspberry preserve. Whisk until smooth and glossy.

Let the glaze cool for 3 minutes before pouring it on the cake. Pour all of the glaze in the middle of the cake. Spread evenly over the cake with a rubber spatula, allowing the glaze to run down the sides of the cake.

Top the cake off with fresh raspberries or strawberries. You can also sprinkle confectioners' sugar.

Ingredients

- (6) 1 Oz. Squares Semi-Sweet Chocolate (good quality), chopped
- 1 Stick Unsalted Butter
- ¾ Cup Sugar
- 3 Large Eggs
- ½ Cup Cocoa
- ¼ Teaspoon Salt
- 1 Teaspoon Vanilla
- Fresh Raspberries or Strawberries for topping
- To Make Glaze:**
- (2) 1 Oz. Squares Semi-Sweet Chocolate, chopped
- 1½ Tablespoons Unsalted Butter
- 1½ Teaspoon Milk
- 1½ Teaspoon Honey
- 1 Tablespoon Seedless Raspberry Preserve
- 1/8 Teaspoon Vanilla

Stop by Foodtown to pick up all of your ingredients to make this delicious dessert for your valentine!

