



Chocolate Chip Valentine Cake

Chocolate and Raspberries - How can you go wrong? Elegant, simple and still very kid friendly.

Ingredients:

1 Bag Evergreen Helping Hands Chocolate Chip Cake Mix

1 Tablespoon White Vinegar

3 oz Vegetable Oil

1 Teaspoon Vanilla

1 Cup Cold Water

Cooking Spray for greasing cake pan (not required when using cupcake baking cups)

Flour for flouring the cake pan (not required when using cupcake baking cups)

1 Small bag Frozen Raspberries

Powdered Sugar

Fresh Mint Sprigs (optional)

Directions:

Preheat oven to 350° F. Prepare Chocolate Chip Cake mix according to directions on bag (this requires using the first 5 ingredients). Bake in either greased and floured round cake pans, large heart shaped pan, bundt pan until cake springs back when the top is lightly touched. You can also use a cupcake pan lined with baking cups.

While cake is cooking defrost bag of raspberries in a microwave safe bowl. In a blender or food processor puree raspberries until it is a thick liquid. Strain raspberry puree through mesh strainer to remove seeds.

Remove cake, cupcakes from oven and let cool. If cupcakes or small individual cakes were made you can serve them warm. Just make sure they are cool enough to the touch to remove the cupcake liner.

To serve drizzle raspberry puree onto plate place cake slice or cupcake in the middle, drizzle a little more puree on cake and then dust with powdered sugar. Place a sprig of mint on the plate beside the cake.

Left over raspberry puree can be stored in an airtight container in the fridge for @ 3 days. Enjoy it with leftover cake, over pancakes or waffles with a dusting of powdered sugar.

Enjoy!