

# Chocolate Cake with Raspberry Sauce

This simple cake uses one of my favorite flavor combinations: chocolate and raspberries. It's even better served with homemade Crème Fraîche (page 390) or lightly sweetened Thick Yogurt Cream (page 407).

## FOR THE CAKE:

- 1 cup whole wheat pastry flour
- 1 cup unbleached all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon fine sea salt
- 1 1/2 cups pure maple syrup
- 1 cup water
- 1/2 cup pure olive oil or melted unsalted butter
- 2 teaspoons vanilla extract
- 1 teaspoon cider vinegar  
or rice vinegar

## FOR THE SAUCE:

- 2 cups raspberries (fresh or frozen)
- 2 tablespoons pure maple syrup
- 1/2 teaspoon vanilla extract

1. Preheat the oven to 350°F. Lightly oil and flour a 9-inch springform cake pan.
2. In a medium bowl, sift together the flours, cocoa, baking powder, baking soda, cinnamon, and salt. Whisk to combine.
3. In a separate bowl, combine the maple syrup, water, oil, vanilla, and vinegar. Whisk to combine.
4. Using a rubber spatula, stir together the wet and dry ingredients, taking care not to overmix.

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5. Scrape the batter into the cake pan and bake for 25 minutes, or until a toothpick inserted near the center comes out clean.
6. Transfer the cake pan to a rack and cool for 30 minutes before releasing the springform.
7. Meanwhile, make the sauce. In a blender or food processor, purée the raspberries. Strain to remove the seeds. Stir in the maple syrup and vanilla.
8. To serve, cut the cake into wedges and pour the sauce over them, or serve on the side.

YIELD: 8 SERVINGS