



Grain-Free Raspberry Chocolate Tower Cake

This is a fabulous looking, moist chocolate cake with fresh raspberries – a definite crowd-pleaser.

Ingredients

- 1 cup [Pamela's Nut Flour Blend](#) (110 gr.)
- 2 tsp instant coffee
- 2 tsp baking powder
- 14 TBSP butter
- 1¼ cup cocoa powder
- 1½ cup sugar
- 1 tsp salt
- 2 tsp vanilla extract
- 12 eggs, large
- 2 bags [Pamela's Vanilla Frosting](#) (Vanilla Butter Cream recipe on bag, doubled) half in a bowl and the other half in a large pastry bag
- 24 oz. fresh raspberries, fresh and similar in size
- 1 cup [Pamela's Nut Flour Blend](#) for side coating on cake
- ¼ to ½ cup jelly or fruit glaze (Optional)

Directions

Cake:

Pre-heat oven to 350° with rack in the center of the oven. Line the bottom of two 8-inch round cake pans with parchment paper and spray with non-stick cooking spray. Set aside.

Whisk together nut flour, instant coffee, and baking powder. Melt butter over low heat, mix in cocoa and stir until smooth. Let cool.

Whisk together sugar, salt, vanilla, and eggs in a large bowl. Add cocoa mixture to egg batter and blend well. Add dry ingredients and mix together until smooth. Pour into prepped baking pans. Bake for 25 to 30 minutes, until firm to the touch.

Cool in pan on rack for 30 minutes before removing from pan.

Assembly of cake:

Remove the round cakes from their baking pans. Cut top of each cake to make level (a long light weight serrated knife works best). Brush sides and bottoms of cakes to remove excess crumbs. Put the cut side down on foil cake board, cardboard round, or serving platter. To help create a clean presentation after frosting, place narrow 6-inch strips of parchment under edge of cake all the way around. Lift cake edge slightly, slipping one piece of parchment about ½ inch under edge of cake. Continue placing additional parchment pieces all around the base of the cake until completely covered. After frosting has set up, carefully pull out parchment pieces one

at a time, exposing the clean base.

With the bottom cake in place; use the frosting in the pastry bag, start about ¼-inch from the edge of the cake, and squeeze bag to make a line of frosting around the edge (inset ¼-inch), then move in slowly, making circles to cover the top of the cake. This frosting does not need to be thick -- it is to hold the raspberries in place. Use a spatula to smooth the top, making a thin coat of frosting. Starting at the edge of the frosting (leaving the edge of the cake bare), place a circle of raspberries all around the cake. Move inward and repeat the process, until the whole surface is covered in concentric circles of raspberries. Use raspberries of similar size to make this layer so your cake will be flat and straight. After all raspberries are in place, use the pastry bag with frosting to fill in the gaps between the raspberries. Add a thin layer wherever there is no frosting on top of the raspberries, smooth a little for total coverage.

Place the second layer, cut side down on top of the raspberries. Check to make sure sides and top are straight, press gently. Use the pastry bag of frosting to fill in the gaps between the two layers, then smooth cake sides with a spatula or bench scraper. Coat the top of the cake with a thin layer of frosting to seal and cover the chocolate cake.

Refrigerate for an hour. Frosting should be set up and firm. Once firm, cut an 8" round of parchment and cover top of cake, to help keep the top clean. Spread a thin layer of frosting on all sides of the cake. From top to bottom, make the side frosting straight up and down (this is what the nut flour will stick to). Refrigerate for 10 to 15 minutes (surface will not be so sticky). After the frosting is slightly set, start at one place, put nut flour in cupped hand, and press it on to the sides of the cake. Start at the bottom then move upward, just lightly pressing nut flour into frosting. Do this all the way around the cake. Some places will be thicker, and some thinner, this gives a nice effect. You can always press on more nut flour in the lighter areas. Once all covered, remove parchment from the top and refrigerate cake again about 20 minutes to help adhere the nut flour to the sides of the cake.

To finish the top, lay a line of frosting around the top edge of your cake to cover the area where the nut flour meets the top frosting. Continue inward in concentric circles to cover the top with frosting. Use a spatula to level the frosting on top without touching the frosting around the edge. Once frosted, place raspberries side by side all around the edge of the cake top. Then repeat inside with circles of berries until the cake is covered. Glaze berries with melted jelly or fruit glaze or leave plain. Refrigerate until ready to serve, at least one hour. Carefully remove strips of parchment from around the bottom of the cake; use a small sharp knife if necessary to cut through the frosting where it meets the parchment strips, and carefully pull out each strip.

When chilled, this cake cuts beautifully. Use a long serrated knife and cut straight down, pressing knife through the cake. Do NOT saw back and forth, or it will make a messy looking filling. Cut straight down, pressing knife through the cake and berries with a steady pressure.

© Pamela's Products, Inc.