

## Raspberry Devil's Food Cake

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### Ingredients:

2 TBSP baking cocoa

1 box (15.5 oz) Devil's Food cake mix

1 box (3 oz) raspberry jello mix

1 cup milk

1/3 cup oil

3 eggs

1/2 cup raspberry jam

2 TBSP raspberry liqueur (can substitute water)

1 can (1#) chocolate frosting

1 box (3 oz) chocolate pudding mix

1/4 cup raspberry liqueur (can substitute 3 TBSP water and 1 tsp raspberry extract)

multicolored sprinkles

### Directions:

\*Preheat oven to 350 degrees. Grease a 9 X 13 baking pan and dust it with the baking cocoa.

\*Whisk together the raspberry jam and 2 TBSP raspberry liqueur (or water). Set aside.

\*Beat the cake mix, jello mix, milk, oil, and eggs for 2 minutes. Pour about 3/4 of the batter into the prepared pan. Dollop with the jam mixture, gently swirl into the batter, then top with the remaining cake batter.

\*Bake for about 28 - 32 minutes, until the center springs back to the touch. Cool completely.

\*Beat the frosting, pudding mix, and the remaining liqueur (or water and extract) for 1 minute, then spread onto the cooled cake. Decorate with sprinkles.