

RECIPE

Fruit & Chocolate Layer Cake w/ Chocolate Mascarpone Frosting



Ready in **6 hours**

Ingredients

Cake

- 1 Cup Unsalted Butter, Room Temperature
- 2 Cups Sugar
- 3 ½ Cups Flour
- 3 tsp Salt
- 6 Eggs
- 3 tsp Vanilla Extract
- 1 ½ Cup Buttermilk
- 1 ½ Cup Cocoa Powder (Natural or Dutch-process)

Fruit Syrup

- 1 Cup Crushed Fruit
- 1 Cup Sugar
- 1 Cup Water

Frosting

- 3 Cups Mascarpone Cheese
- 1 ½ Cups Powdered Sugar
- ⅓ Cup Cocoa Powder
- 3 tsp Vanilla Extract
- 1 Cup Cold Heavy Cream

1 Jar of Fruit Jam

Preparation

1. **Preheat oven to 350°F.** Butter and flour Two 9" Round Cake Pans (or use Pam for Baking)
2. **Cream the Butter and Sugar.** 5 minutes. Add vanilla.
3. **Measure flour and crack eggs** into separate bowls
4. **Add the Eggs**, one at a time to the butter & sugar mixture, fully mixing in between each addition
5. **Add Flour & Buttermilk** Add ⅓ of the Flour and mix thoroughly. Next add ½ the Buttermilk, mix, alternate each addition until a smooth batter has formed. **Add the Cocoa Powder & Mix** until smooth.
6. **Spoon** the prepared batters into the previously prepared cake pans as evenly as possible.
7. **Bake** for 40 minutes or until a cake tester comes out clean and allow to cool on a rack for 10 minutes before removing from the pans. Allow to **COOL COMPLETELY.**
8. **While the Cake Cools**, mix all the Fruit Syrup ingredients together and bring to a simmer for 15 minutes, reducing slightly. Allow to cool. Strain to remove any seeds, if you prefer.
9. **Prepare the Filling**, by mixing the Mascarpone, Powdered Sugar, Cocoa Powder, and Vanilla Extract together until smooth. In a separate bowl, whip the Cream until stiff peaks form and then fold gently into the other mixture. Keep chilled until ready to assemble the final cake.
10. **ASSEMBLE THE CAKE.** Once cool, slice each cake in half, so you have 4 layers in total.
11. Place the bottom layer on a serving plate and drizzle ¼ of the **Fruit Syrup** on each layer. Next, spread a thin layer of **Fruit Jam** on each layer. Then, Spoon about 1 cup of the frosting on each layer. Stack it up, making sure to apply the fruit syrup, jam, and frosting on each layer, including the top. Finish by frosting the sides and top.
12. **Dust** the top with powdered sugar if you wish.