

WARM  
CHOCOLATE CAKE  
WITH MOLTEN  
RASPBERRY-CARAMEL CENTER

From Topolino's Terrace – Flavors of the Riviera  
Disney's Riviera Resort,  
a Disney Vacation Club Property



INGREDIENTS

**SERVES 12**

**RASPBERRY-CARAMEL CENTER**

2 cups fresh raspberries  
1 cup chopped milk chocolate  
1 cup sugar  
1/4 cup water  
1/4 cup heavy cream  
2 tablespoons butter  
1/8 teaspoon salt

**CHOCOLATE CAKE BATTER**

1 1/2 cups powdered sugar  
1 cup all-purpose flour  
1/4 teaspoon salt  
1 cup unsalted butter  
4 cups chopped dark chocolate  
6 eggs  
6 egg yolks

DIRECTIONS

**FOR RASPBERRY-CARAMEL CENTER:**

1. Place raspberries in food processor and purée until smooth.
2. Melt chopped chocolate in microwave-safe bowl on 50% power, stirring every 30 seconds until melted.
3. Combine sugar and water in small saucepan. Bring to boil over medium heat and cook until golden brown.
4. Remove from heat and whisk in heavy cream and puréed raspberries. Pour over melted chocolate and stir with spatula. Add butter and salt; stir until incorporated.
5. Set aside.

**FOR CHOCOLATE CAKE BATTER:**

1. Sift powdered sugar, all-purpose flour, and salt into small bowl.
2. Melt butter and chopped chocolate in microwave safe bowl on 50% power, stirring every 30 seconds until melted.
3. Whisk eggs and egg yolk in medium bowl and add to chocolate mixture. Add in sifted powdered sugar mixture and whisk until smooth.

**FOR WARM CHOCOLATE CAKE WITH MOLTEN RASPBERRY-CARAMEL CENTER:**

1. Preheat oven to 350°F. Grease 1/2 cup muffin tins or aluminum baking cups with unsalted butter.
2. Add 1/4 cup of cake batter into each tin. Top with 1 tablespoon of raspberry caramel and another 1/4 cup of chocolate cake batter.
3. Bake for 9-10 minutes, until edges are baked but center is still soft. Rest for 5 minutes before removing from pan.
4. Serve warm.

**Chef's Note:** Serve with vanilla gelato or fresh berries.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby.

This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.

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