



The Edible Garden

Recipe featured at Garden-to-Table Weekend featuring berries, July 4

Chocolate Raspberry Upside-Down Cake

By: Jansen Chan, Executive Pastry Chef, Oceana Restaurant

Makes 1 -8" cake

Ingredients

For the raspberry topping

2 pints raspberries
1/2 cup brown sugar
1/3 cup butter
1 tablespoon cocoa powder

For the cake

2 ounce unsweetened chocolate, melted
1 cup flour
1 cup brown sugar
3/4 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon salt
2 tablespoon butter
1 egg
1/2 teaspoon vanilla extract
3 ounces sour cream

Additional Garnish

Whipped cream/Vanilla ice cream

Instructions

- Grease and line the bottom of an 8" cake pan with a parchment paper. Preheat oven to 350 F.
- To make the topping, melt butter. Mix together with brown sugar and cocoa powder to make a paste. Pat this mixture evenly on the bottom of the pan. Sprinkle the 2 pints of raspberries on top.
- In a mixer, stir together the flour, brown sugar, baking soda, baking powder and salt. With a paddle, add butter, eggs, vanilla, melted chocolate, and sour cream. Mix at a low speed for 30 seconds. Turn speed up to medium and mix for 2-3 minutes until smooth and light.
- Spread batter on top of raspberries and bake at 350 F, for about 40-45 minutes, or until golden brown.
- Let cake sit for 10 minutes.

- Unmold the cake, carefully removing the parchment paper, and allow to cool. Best eaten the same day. Garnish with fresh raspberries and whipped cream or ice cream.