
Valentine Cake

A chocolate lover's delight

This is the result of some experimentation that turned out well. Brands suggested may be substituted with similar products. If you do not want the liquor, use the amount of water in the cake mix directions. May use small heart shaped pans or full size cake pans. See note at bottom.

Quantity	Ingredients	Preparation Notes
1 box	Red Velvet cake mix	☛ Place cake mix in mixing bowl.
	Eggs, oil and water (less 1/4 cup of water per directions for the mix.	☛ Add eggs, oil and reduced amount of water
		☛ Add liquor and gently mix.
		☛ Add flour
1/2 jar	Polander All Fruit seedless raspberry spread	☛ Break up chocolate bar and melt just until chocolate can be stirred (in microwave)
1 - 4oz	Ghirardelli white chocolate bar	☛ Add fruit spread to the chocolate and fold mixture into cake batter.
1/2 Cup	Flour	☛ Put in greased and floured pans.
1/4 Cup	Chambord Liquor	☛ Bake as directed. It may take 5 - 10 minutes longer. When done cake should separate from the sides of the pan.
	Cream cheese or which chocolate almond ready made frosting	☛ Cool completely before frosting.
	Garnish as desired.	

If you want a large single layer heart shaped cake, use a square pan and a round pan of the same width. When cooled, cut the round cake layer in half (across so that you have half moons). Place a moon with cut side toward flat side of the square layer to form each lobe of the heart and ice.