

Berry-Glazed Chocolate Cake



Cake:

- 1 18 1/4 oz. package devil's food cake mix
- 1 3.9 oz. package instant chocolate pudding mix
- 4 eggs
- 3/4 cup water
- 1/2 cup apple juice
- 1/2 cup canola oil
- 1 tsp. rum extract
- 1 cup semisweet chocolate chips

Raspberry Glaze:

- 1/4 cup seedless raspberry jam
- 2 tblsp. apple juice
- 1/2 tsp. rum extract

Chocolate Icing:

- 2 tblsp. baking cocoa
- 1/4 cup heavy whipping cream
- 2 tblsp. butter, melted
- 1 cup confectioner's sugar
- 1 tsp. vanilla extract

Preheat oven to 350 degrees.

In a large bowl, combine the first seven ingredients. Beat on low speed for 30 seconds. Increase mixer speed to medium and continue beating for 2 minutes. Stir in chocolate chips.

Pour batter into a greased and floured fluted tube pan. Bake for 45-50 minutes or until a tester inserted near the center comes out clean. Cool in pan for 10 minutes. Turn cake out on a wire rack to cool completely.

In a small saucepan, combine all raspberry glaze ingredients. Cook and stir over low heat until smooth. Brush over cake and let stand for 10 minutes or until set.

Place the cocoa in a small saucepan. Stir in cream and butter until smooth. Cook, stirring, over low heat for 2 minutes or until thickened. Remove from heat and stir in confectioner's sugar and vanilla until smooth and the sugar is completely incorporated. Cool slightly. Drizzle over cake. Let stand until set.

Enjoy!

Never Enough Thyme
<http://www.lanascooking.com>
--Recipe from Taste of Home, Comfort Food