

## CHOCOLATE RASPBERRY SWIRL TEA CAKES

### INGREDIENTS

For the chocolate batter

1 1/2 cups all-purpose flour  
1/2 cup unsweetened cocoa  
1 teaspoon salt  
1 teaspoon baking powder  
2 sticks softened unsalted butter, room temperature  
1 cup sugar  
2 teaspoons vanilla extract  
4 large eggs  
2 tablespoons sour cream

For the raspberry batter

2 cups all-purpose flour  
1 teaspoon salt  
1 teaspoon baking powder  
2 sticks softened unsalted butter, room temperature  
1 cup sugar  
1 tablespoon raspberry extract  
3 large eggs  
1/4 cup seedless raspberry jam

For the glaze

1 cup confectioners sugar  
4 tablespoons milk  
2 tablespoons raspberry jam

### DIRECTIONS

Preheat oven to 325F. Butter two 5-by-9-inch loaf pans.

Make your two separate batters. First, combine flour, cocoa, salt and baking powder in a small bowl. Cream 2 sticks butter and sugar with a mixer on high speed until pale and fluffy, for 6-8 minutes. Scrape down sides of bowl. Reduce speed to medium, add vanilla and sour cream. When thoroughly combined, add in the eggs and then slowly add the dry goods. Set aside.

To make the raspberry batter, combine flour, salt and baking powder in a small bowl. Cream 2 sticks butter and sugar with a mixer on high speed until pale and fluffy, for 6-8 minutes. Scrape down sides of bowl. Reduce speed to medium, add raspberry extract and jam. When thoroughly combined, add in the eggs and then slowly add the flour mixture.

Fill each loaf pan one-third full with the chocolate mixture. Add the next third with raspberry mixture and using a wooden spoon, swirl together gently but do not mix. Top with remaining chocolate mixture. The pans should be approximately three-quarters full.

Bake until a tester inserted into center of each cake comes out clean, about 60-70 minutes. Let cool in pans completely on wire rack. Mix together the confectioners sugar, milk and raspberry jam until smooth. Drizzle it over the loaves.