

Chocolate Raspberry Loaf

There are snow days and then there are snowed-in days. Those are the best days. Those are the days all about puzzles, books, shovelling (ugh), movies, grilled cheese sandwiches, more shovelling (ugh), walks, and...baking! Unless of course you have to spend the day on Zoom calls (ugh). Remember during the pandemic when everyone thought Zoom was a genius solution? We clearly didn't think that one through.

Regardless of whether a big snowfall leaves you enjoying Netflix in your pj's or suddenly working remotely, a thick slice of Chocolate Raspberry Loaf is what is called for! I promise you it's super easy to make- just remember to turn off the camera and put yourself on mute if you're in a meeting.

1.5 cups all purpose flour

1/4 cup dark cocoa

1/2 tsp baking powder

1/2 tsp salt

3/4 cup butter, room temperature

3/4 cup sugar

3/4 cup dark brown sugar

3 large eggs

3/4 cup buttermilk

1 tsp pure vanilla

1/2 cup fresh raspberries

1/4 cup raspberry jam

Chocolate Glaze:

3 oz dark chocolate, chopped (1/2 cup chocolate chips)

1/2 cup water

1/2 cup dark cocoa

1/4 cup sugar

*1 oz piece of dark chocolate

Makes: One 8-inch Loaf

Preheat the oven to 350 degrees.

Butter an 8-inch loaf pan and line with a parchment paper.

Onto a large piece of parchment paper, sift the flour, cocoa, baking powder and salt. Set aside.

In a stand mixer with a paddle attachment or using a large mixing bowl and a hand mixer, cream the butter and both sugars on high speed until light and fluffy.

Add the eggs one at a time and beat well after each addition. Remember to scrape down the sides of the bowl several times during this step.

Combine the milk and vanilla in a small liquid measuring cup.

Turn the mixer to low and add the dry ingredients alternately with the milk, beginning and ending with the dry. Scrape down the sides of the bowl after each addition. Spoon the batter into the prepared pan and use a spatula or the back of a spoon to spread evenly and smooth the top.

Sprinkle the top of the batter with the fresh raspberries and then drizzle with raspberry jam.

Bake in the preheated oven for 60 minutes or until a wooden skewer inserted into the centre comes out clean.

Remove the loaf from the oven and allow it to cool slightly in the pan before transferring it to a wire rack to cool completely.

In a small saucepan over medium heat, whisk the water, sugar and cocoa until smooth. Continue to whisk until it is hot and the sugar has fully dissolved but avoid bringing it to a boil. Remove the pan from the heat and add 3oz (approximately 1/2 cup) chopped chocolate or chocolate chips and whisk until smooth and shiny.

Using a vegetable peeler, shave the remaining 1oz piece of dark chocolate over a large piece of parchment to create chocolate shavings.

Place the wire rack with loaf on top over a cookie sheet. Generously pour or spoon the chocolate glaze over the cooled loaf, allowing the chocolate to run down the sides (the cookie sheet will catch all the drips and make clean up much easier) and continue until entirely coated. Sprinkle the chocolate shavings across the top of loaf and then set it aside until the chocolate has set, about 1 hour.

This loaf is incredibly rich and moist so it will keep, covered, on the counter for at least a week. Now go shovel the walk!