

## Chocolate Raspberry Heaven

### Filling:

12 oz. cream cheese  
1/3 C. sugar  
1 C. chocolate chips  
1 t. vanilla  
1 1/2 C. raspberries

### Cake:

1 C. melted butter  
2 eggs  
2 C. sugar  
1 C. milk  
1 C. water  
1 t. vanilla  
3 C. flour  
3/4 C. cocoa  
2 t. baking powder  
1/4 t. salt

Preheat oven to 375°F. Grease abunt or tube pan.

Cream, cream cheese with sugar and vanilla Mix in chocolate chips and set aside.

Stir together the flour, cocoa, baking powder and salt.

Beat the eggs, gradually beating in the sugar until the ~~mixture~~ mixture is thick and pale yellow. Beat in the melted butter, then the milk, water and vanilla. Gradually beat in the flour mixture.

Spread half the batter into the pan. Drop spoons of the cream cheese filling evenly over the batter. Sprinkle raspberries over top. Cover with remaining batter.

Bake at 375°F. for about 1 1/4 hours.