**Valentine’s Day Chocolate Cake Recipe**

**Ingredients:**

Port cherry filling:

* 8 cups frozen cherries or berries
* 2 cups port wine
* (2) 8ounce cartons Mascarpone chees
* ½ cup sugar

Chocolate Cake:

* 3 ounces dark chocolate bar, chopped
* 3 ounces milk chocolate bar, chopped
* 2 ¼ cups port wine (reserved)
* 3 cups all purpose flour
* 1 ½ teaspoon baking soda
* 1 teaspoon baking powder
* ¾ teaspoon salt
* 4 eggs
* 1 egg yolk
* 2 2/3 cups granulated sugar
* 1 teaspoon vanilla
* 1 cup butter, softened

Filling Directions:

* Thaw cherries, drain well
* In medium bowl, combine cherries and 2 cups port wine
* Cover, let stand one hour
* Transfer well drained cherries to food processor and process until nearly smooth
* Add Mascarpone cheese, ½ cup sugar and process until combined
* Chill until ready to assemble cake

Cake Directions:

* In medium saucepan, combine chocolate and milk. Cover and stir over low heat until melted, cool
* In medium bowl, combine flour, baking soda, baking powder and salt. Set aside.
* Preheat oven to 350 degrees
* Grease bottoms and sides of (2) 8 inch round pans, line bottoms with parchment paper and coat lightly with flour.
* In large bowl, combine eggs, egg yolk, and 2 cups granulated sugar
* Place bowl over skillet or saucepan of simmering water, cook and stir until candy thermometer reaches 110 degrees, remove from heat.
* Add egg and sugar mixture to chocolate mixture. Add vanilla, 2/3 cup granulated sugar and softened butter, Mix. Add flour mixture (slowly) and beat for 2 minutes.
* Divide equally into prepared pans.
* Bake 50 minutes or until toothpick inserted into center comes out clean.
* Cool on wire rack 10 minutes.
* Flip cakes out of pans, on to wire racks. Cool completely.