

CHOCOLATE GANACHE CAKE

DESSERTS
WE LOVE

Serves 12

Time: 25 minutes

Plan Ahead: Chill at least 5 hours before serving. Make cake 1 day ahead.

- 1 Devils Food cake mix, NOT with pudding in it
- 16 oz. (2 cups) sour cream
- 4 large eggs
- 1 small package, 3.9 oz. chocolate instant pudding mix
- ½ cup canola oil
- ½ cup water
- ¾ cup semi-sweet chocolate chips

Ganache

- 2 cups semi sweet chocolate chips
- ¾ cup heavy cream
- ⅛ teaspoon cinnamon
- 1 teaspoon vanilla

1. With a rack in the middle position, preheat the oven to 350°. Very generously grease and flour two 9-inch cake pans. (Use the new cooking spray with flour in it.)
2. In a large bowl, mix the cake mix, sour cream, eggs, pudding, oil and water all together until well blended. Add the chocolate chips. Do not over mix.
3. Pour into cake pans. Bake at 350° for 25 min. or until a toothpick inserted comes out with just a hint of moist cake on it. Remove cake immediately and let sit for 5 min.
4. Turn cake out onto a cake platter very carefully, still warm, and pour half the Ganache over top the first layer. Place the second layer on top and pour on the rest of the Ganache and let it flow down the sides. Place in the refrigerator. Cake should chill for at least 5 hours before serving. Can make a day ahead.

Ganache

5. Put the chocolate chips in a microwavable bowl. Add the cream. Heat until almost melted, stirring a few times as it is melting; go slowly so you will not burn the chocolate. Use a small whisk to blend the chips with the cream. Once smooth, add cinnamon and vanilla. Spread on the layers.

Serve with: Fresh raspberries, whipped cream or chopped semi-sweet chocolate as a garnish.

Variations: Can use a 10-inch spring form pan. Bake at 350° for 45 min. Can use a bundt pan. Bake 350° for 60 plus min. Cover the cake with foil the last 15 min.

Mindy, my co-worker at Sur la Table, shared this fabulous recipe with me. It is honestly one of the best cakes I have ever eaten. It tastes as good as any top-tier restaurant cake. I like using good quality chocolate chips to make a fabulous presentation. xo