

This Decadent Chocolate Ganache Cake Is My Ultimate Celebration Treat

Why This Cake Deserves Center Stage



OVEN
350°F

TIME
25 mins

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INGREDIENTS

You'll Need

For the Ganache Frosting:

DIRECTIONS

- steps to make this showstopper a reality.
- Ingredients : You'll Need
- For the : Cake
- (Makes one 2-layer 8-inch cake | Prep Time: 25 mins | Bake Time: 30-35 mins)
- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{3}{4}$ cup unsweetened cocoa powder
- 1 $\frac{1}{2}$ tsp baking powder
- 1 $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 2 large eggs
- 1 cup granulated sugar
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup vegetable oil
- 1 cup non-dairy or regular milk
- 2 tsp vanilla extract
- 1 cup hot water
- For the : Ganache Frosting
- 8 oz semisweet chocolate, finely chopped
- $\frac{3}{4}$ cup heavy cream
- 1 tbsp unsalted butter
- Optional : Toppings
- Dark and white chocolate curls
- Fresh berries (raspberries and strawberries work beautifully)
- Edible gold leaf (if you really want to wow)
- How I : Make My Elegant Chocolate Symphony Cake

