

The Most Magical Cake - Chocolate, Cream & Ganache in Every Dreamy Bite

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OVEN
350°F

TIME
20 min

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INGREDIENTS

For the Cake Layers:

- 6 eggs
- 200 g sugar
- 150 g flour
- 50 g cocoa powder
- 1 tsp baking powder
- 100 ml milk
- 100 ml oil

For the White Cream Filling:

- 500 ml milk
- 100 g sugar
- 2 packets vanilla sugar (or 2 tsp vanilla extract)
- 4 tbsp cornstarch

200 g butter, softened

For the Chocolate Ganache:

- 200 g dark chocolate (70% cocoa or higher)
- 200 ml heavy cream

How to Make the Most Magical Cake:

1 Make the Cake Layers:

Preheat oven to 180°C (350°F).

Beat the eggs and sugar until light and fluffy.

Stir in milk and oil gently.

In a separate bowl, sift flour, cocoa powder, and baking powder. Gradually fold into the wet mixture.

Divide batter into 3 equal portions and bake each layer (in greased, lined pans) for 15-20 minutes.

Cool completely.

2 Prepare the Cream Filling:

In a saucepan, heat 400 ml of milk with sugar and vanilla sugar.

Dissolve cornstarch in the remaining 100 ml milk.

Once the milk boils, whisk in the cornstarch mixture and cook over low heat until thick. Cool completely.

Beat the softened butter until creamy, then slowly mix it into the cooled custard for a fluffy, smooth cream.

3 Make the Ganache:

Heat the cream in a small saucepan until just before boiling.

Pour over chopped dark chocolate. Let sit 1-2 minutes, then stir until smooth.

Cool to room temp, then refrigerate to thicken slightly.

4 Assemble the Cake:

Place the first cake layer on a platter. Spread half the cream filling over it.

DIRECTIONS

1. Make the Cake Layers:: Preheat oven to 180°C (350°F).
2. Beat the eggs and sugar until light and fluffy.
3. Stir in milk and oil gently.
4. In a separate bowl, sift flour, cocoa powder, and baking powder. Gradually fold into the wet mixture.
5. Divide batter into 3 equal portions and bake each layer (in greased, lined pans) for 15-20 minutes. Cool completely.
6. Prepare the Cream Filling:: In a saucepan, heat 400 ml of milk with sugar and vanilla sugar.
7. Dissolve cornstarch in the remaining 100 ml milk.
8. Once the milk boils, whisk in the cornstarch mixture and cook over low heat until thick. Cool completely.
9. Beat the softened butter until creamy, then slowly mix it into the cooled custard for a fluffy, smooth cream.
10. Make the Ganache:: Heat the cream in a small saucepan until just before boiling.
11. Pour over chopped dark chocolate. Let sit 1-2 minutes, then stir until smooth.
12. Cool to room temp, then refrigerate to thicken slightly.
13. Assemble the Cake:: Place the first cake layer on a platter. Spread half the cream filling over it.
14. Add the second layer and spread the rest of the cream.
15. Top with the final cake layer.
16. Cover the whole cake in chocolate ganache using a spatula for a smooth finish.
17. Chill for several hours (overnight is best) before slicing.

18. Tips for Success: Use room temperature ingredients for a smooth batter and filling.
19. Let the custard and ganache cool completely before assembling to avoid melting the cream.
20. Want extra flair? Top with chocolate curls, berries, or edible gold flakes.
21. For clean slices, dip your knife in warm water and wipe between cuts.
22. Serving Suggestions & Pairings: This magical cake deserves a dreamy moment all to itself, but it pairs beautifully with:
 23. A light espresso or cappuccino
 24. A scoop of vanilla or salted caramel ice cream
 25. Or serve alongside a no-bake favorite like the Oreo Cream Pie for a celebration table spread

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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