

Rich Chocolate Cherry Cake with Silky Ganache

There are some desserts that aren't just food; they're an experience. This



OVEN
350°F

TIME
5-10 min

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INGREDIENTS

to create this decadent Cherry Chocolate Ganache Cake:

For the Ganache: 1 cup heavy cream 8 ounces bittersweet chocolate , chopped:

For the Filling: 1 cup cherry preserves For Garnish (Optional): Fresh cherries Chocolate shavings:

DIRECTIONS

1. Steps for the : Recipe
2. Follow these steps to create your magnificent : Cherry Chocolate Ganache Cake:
3. Preheat : Oven & Prep Pans:
4. Preheat your oven to
5. 350°F (177°C)
6. . Thoroughly grease and flour two 9-inch round baking pans. This ensures the cakes release easily.
7. Combine : Dry Ingredients:
8. In a large mixing bowl, sift together the
9. all-purpose flour, granulated sugar, unsweetened cocoa powder, baking soda, baking powder, and salt
10. . Sifting helps prevent lumps and aerates the mixture.
11. Add : Wet Ingredients:
12. To the dry ingredients, add the
13. eggs, buttermilk, vegetable oil, and vanilla extract
14. . Using an electric mixer, beat the mixture on medium speed until it is smooth and well combined, scraping down the sides of the bowl as needed.
15. Add : Hot Water:
16. Gradually add the
17. to the batter, mixing on low speed until just combined. The batter will be thin, which is normal for this type of cake and contributes to its moistness.
18. Bake the : Cakes:
19. Divide the batter evenly between the two prepared 9-inch round baking pans. Place the pans in the preheated oven and bake for
20. 30-35 minutes
21. , or until a wooden skewer or toothpick inserted into the center of each cake comes out clean.

22. Cool : Cakes:
23. Once baked, remove the cakes from the oven and let them cool in their pans on a wire rack for
24. 10 minutes
25. . After 10 minutes, carefully invert the cakes onto the wire racks to cool completely. It's crucial that the cakes are fully cooled before assembling, or the ganache will melt.

SWAPS & NOTES

Cocoa Powder: Use good quality unsweetened cocoa powder for the best chocolate flavor.

Dutch-processed cocoa powder will give a darker color and mellower chocolate taste.

Buttermilk: If you don't have buttermilk, you can make a quick substitute: add 1 tablespoon of lemon juice or white vinegar to a liquid measuring cup, then fill the rest with regular milk (dairy or non-dairy) until it reaches 1 cup.

Let it sit for 5-10 minutes until it slightly curdles.

TIPS FOR SUCCESS

Room Temperature Ingredients (except hot water): Ensure your eggs, buttermilk, and even butter (if using in a different chocolate cake recipe) are at room temperature.

This helps them incorporate smoothly into the batter, leading to a more uniform and tender crumb.

Measure Dry Ingredients Accurately: Sifting and then spooning and leveling your flour and cocoa powder prevents over-measurement, which can result in a dry cake.

Don't Overmix: Once the wet and dry ingredients are combined, mix only until just smooth.

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

Original recipe: <https://chefmaniac.com/rich-chocolate-cherry-cake-with-silky-ganache/>