

Chocolate Apricot Celebration Cake with Ganache Drip

Chocolate Apricot Layer Cake - A Rich and Elegant Dessert



OVEN
350°F

TIME
30 min

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INGREDIENTS

Chocolate Cake:

- 200 g all-purpose flour
- 50 g cocoa powder
- 200 g sugar
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 large eggs
- 120 ml vegetable oil
- 240 ml milk
- 120 ml hot water or coffee
- 1 teaspoon vanilla extract

Apricot Filling:

- 300 g fresh apricots, pitted and chopped
- 100 g sugar
- 2 tablespoons lemon juice
- 1 tablespoon cornstarch
- 2 tablespoons water

Whipped Cream Frosting:

- 400 ml heavy cream, cold
- 4 tablespoons powdered sugar

Chocolate Ganache:

- 200 g dark chocolate, chopped
- 200 ml heavy cream

Decoration:

Fresh apricots, halved
Cherries or dark grapes (optional)
Edible gold lace or caramel shards
Fresh leaves for garnish

DIRECTIONS

1. Prepare the Cake Pans: Preheat the oven to 350°F (175°C).
2. Grease and line two 8-inch round cake pans with parchment paper.
3. Mix the Dry Ingredients: In a large bowl, whisk together:
 4. Flour
 5. Cocoa powder
 6. Sugar
 7. Baking powder
 8. Baking soda
 9. Salt
10. Add the Wet Ingredients: Add the eggs, vegetable oil, milk, and vanilla extract.
11. Mix until smooth.
12. Slowly stir in the hot water or coffee, which helps create a moist chocolate cake.
13. Bake the Cake Layers: Divide the batter evenly between the prepared pans.
14. Bake for 25-30 minutes, until a toothpick inserted in the center comes out clean.
15. Allow the cakes to cool completely before assembling.
16. Make the Apricot Filling: In a saucepan over medium heat, combine:
 17. Chopped apricots
 18. Lemon juice
 19. Cook until the fruit softens.
20. Mix cornstarch with water to create a slurry and stir it into the mixture.

21. Cook until the filling thickens, then let it cool.
22. Prepare the Whipped Cream Frosting: In a chilled bowl, beat the heavy cream with powdered sugar and vanilla extract.
23. Whip until stiff peaks form.
24. Keep refrigerated until ready to use.
25. Make the Chocolate Ganache: Heat the heavy cream until steaming but not boiling.

SWAPS & NOTES

You can adapt this cake depending on available ingredients.

Coffee in the batter Hot coffee intensifies the chocolate flavor but won't make the cake taste like coffee.

Fruit substitutions If apricots are unavailable, try: Peaches Raspberries Cherries Frosting alternatives A mascarpone whipped cream frosting also works beautifully.

Prepare the Cake Pans Preheat the oven to 350°F (175°C) .

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

Original recipe: <https://chefmaniac.com/chocolate-apricot-celebration-cake-with-ganache-drip/>