

## **Chocolate Ganache Cake** [www.easy-cake-recipes.com](http://www.easy-cake-recipes.com)

Chocoholics beware...our Chocolate Ganache Cake will rock your world!

So what is ganache anyway? Well, I took out my trusty Webster's Dictionary and guess what? I couldn't find the word. So I "googled" it for lack of a better resource and this is what I found....

Ganache is a French term referring to a smooth mixture of chopped chocolate and heavy cream. The origins of ganache are debatable, but it is believed to have been invented around 1850. Some say it originated in Switzerland where it was used as a base for truffles. Others say it was invented in Paris at the Patisserie Siravdin. In short, ganache is generally poured over cakes or cookies to form a smooth glossy coating.

Now that we've got a general idea of what we're talking about....let's get going with our recipe!

Happy baking!

### **Chocolate Ganache Cake**

#### **Ingredients for the Cake:**

- 1/4 pound butter, at room temperature
- 1 cup sugar
- 4 eggs, at room temperature
- 1 (16 ounce) can of Hershey's chocolate syrup
- 1 teaspoon vanilla
- 1 cup all-purpose flour

#### **Ingredients for the Ganache:**

- 1/2 cup heavy cream
- 8 ounces semi-sweet chocolate chips
- 1 teaspoon instant coffee granules

#### **Instructions:**

Preheat oven to 325° F (170° C).

Grease and flour an 8-inch round cake pan. Place parchment paper on the bottom of the pan after greasing.

Cream the butter and sugar in a bowl.

Add the eggs one at a time.

Mix in the syrup and vanilla.

Add the flour and mix until just combined...do not over mix as this will cause the cake to become too tough.

Pour the batter into the pan and bake for 40-45 minutes, or until done.

Cool thoroughly in the pan.

For the ganache, cook the heavy cream, chocolate chips and coffee in the top of a double boiler over simmering water until smooth and warm, stirring occasionally.

Place the cake upside down on a wire rack and pour the glaze evenly over the top, making sure to cover the entire cake and sides.

Do not refrigerate.