Chocolate Ganache Cake

Serves 1 | Active Time: 45 minutes | Total Time: 1 hour 30 minutes

Chef's Notes

If doing a crumb coat, be sure you don't refrigerate for more than a minute or two before putting on the second layer; otherwise, it will be too cold and the ganache could solidify.

This cake is great even when made a day in advance; just be sure to let it come to room temperature before serving.

Cake boards are sold in specialty baking shops but you can easily make your own. Just cut out a sturdy piece of cardboard and cover it completely with foil.

Making the Ganache

To make the ganache, cut the butter into small pieces and let soften at room temperature. Next, chop the chocolate into small pieces. Heat the cream over medium-high heat. Once it comes to a gentle boil, pour it over the chocolate and let sit for a few minutes. Whisk until you reach a smooth consistency. Add the soft butter, whisk, cover and set aside.

Step 1: Making the Ganache

- 5 oz (140 g) unsalted butter (soft)
- 12 oz (340 g) bittersweet chocolate (min. 54% cocoa mass; approx. 3 cups)
- 3/4 cup (175 g) heavy cream (min. 33% milk fat)

Making & Baking the Cake

Preheat your oven to 350°F (175°C) and prepare two 9 × 2-inch non-stick cake pans. If not using non-stick pans, spray first with non-stick cooking spray.

In a large bowl, sift the flour, sugar, baking powder, baking soda, salt and cocoa powder together. Whisk until everything is evenly combined.

In a separate bowl, whisk the eggs, vanilla, and oil together. Then add the milk and cooled coffee and whisk until blended.

Pour the wet ingredients into the dry and whisk well, making sure everything is evenly combined.

Divide the batter between the baking pans and place immediately into the oven. Bake for approximately 40 to 45 minutes or until a wooden skewer comes out clean.

Remove the cakes from the oven and place onto a cooling rack for about 10 to 15 minutes. Flip the cakes onto a cooling rack, peel off the parchment and let completely cool before icing.

Step 2: Making & Baking the Cake

- 2 1/4 cups (290 g) all-purpose flour
- 2 1/4 cups (450 g) sugar
- 1 tsp (4 g) baking powder
- 1 3/4 tsp (9 g) baking soda
- 1 1/4 (8 g) tsp salt
- 1 cup (95 g) cocoa powder (dutched)
- 3 each (170 g) large eggs
- 1 tbsp (15 ml) vanilla extract
- 10 tbsp (135 g) vegetable oil (1/2 cup + 2 tablespoons)
- 1 1/4 (300 g) cups whole milk
- 1 1/4 (295 g) cups strong coffee

Assembling & Serving the Cake

To assemble the cake, whisk the ganache. If your cakes have a dome shape, slice a bit off the top to even them out. Using an offset spatula, begin icing the cake by placing a large dollop of ganache in the center and spread it around evenly. Carefully place the second cake on top, crumb-side down.

If desired, you can do a crumb coat, but it's not absolutely necessary for this cake.

To finish decorating, ice the top and sides of the cake with the remaining ganache and serve.

Step 3: Assembling & Serving the Cake