



Colossal Chocolate Cake

Featuring: Ghirardelli® Ultimate Chocolate Cake Mix 732-6120

Yield: Two, 4-layer 9" cakes.

What can we say? Four layers of pure chocolate deliciousness, punctuated by semisweet chocolate morsels of Ghirardelli® goodness. And if that's not enough chocolate to stop your guests in their tracks, the Ghirardelli chocolate frosting and chip coating will.

INGREDIENTS

Cake:

7 lb (full box) **Ghirardelli Ultimate Chocolate Cake Mix 732-6120**

36 oz (4 1/2 cups) water

24 oz (12) eggs

12 oz (1 1/2 cups) vegetable oil

36 oz (6 cups) **Ghirardelli Semi-Sweet Chips 63116 (optional)**

Ganache Icing:

3 lb **Ghirardelli Semi-Sweet Chips 63116**

1 qt heavy cream

METHOD

Cake:

Place cake mix, water, eggs and oil in mixer bowl. Using a paddle, mix on low speed 30 seconds. Scrape bowl and paddle. Mix on low speed 30 seconds. Scale batter into eight, lightly greased or paper-lined, 9-inch round pans (23 oz batter each pan). Bake in a convection oven at 300°F 20-25 minutes. Cool completely.

Ganache Icing:

Place the heavy cream in a saucepan and bring to a boil. Pour over chocolate and gently whisk to incorporate. Cool to room temperature.

To Assemble:

For each four-layer cake, spread 1 cup icing on one cake layer. Place second cake layer over iced layer. Repeat until four layers are assembled. Spread icing over top and sides of cake. Press chocolate chips into sides of cake, if desired. Garnish by piping with additional icing.